

SOUPS AND STARTERS

Beef-power broth with herb pancake and vegetable strips/ 1,3,7,9	4,60
Caramelized goat cheese on pineapple mango ragout / 7 and salad bouquet	13,80
Antipasti plate / 7,C,F,M with grilled and pickled vegetables, Parma ham, Taleggio,salami, Olives, stuffed peppers, dried tomatoes, gratinated goat cheese, farmer's bread	17,80
Antipasti for 2 people	33,80

SALADS

Small starter salad Variation of leaf and raw salads on herb yoghurt dressing/ 1,3,7,8,10,C,K	5,30
Large salad plate/ 1,3,7,8,10,C,K with leaf and raw salads on herb yoghurt dressing, <u>optionally also</u>	9,80
... with baked potato and sour cream / 7	12,50
... with fresh chanterelles and the salad with apple balsamic dressing	13,80
... with baked fish crisps perli /1,3,9	14,80
... with fillet of sea bream and almond butter / 1,7,8	18,80
... with 2 pieces of shrimp skewers with herb pesto / 2	20,80
... with rump steak of Argentine beef and herb butter/7,10	23,80

KIDS MENU

French fries	4,80
Potato cakes with apple sauce	6,50
Escalope of pork “Vienna Style” with french fries/1,3	8,50
Fried fish with french fries /1,3,9	8,80

(S.) labelled food than Seniorenportion. For changes to the supplements we charge € 0.50.
all prices in Euros incl. the statutory VAT Allergens and additives can be found in our separate map.

MEATLESS OR FROM THE SEA

Fillet of the sea bream with fresh chanterelles (S.) on zucchini tomato ragout, with parsley potatoes / 1	25,50
Whole Trout fried with lemon olive oil and fresh herbs, served with parsley potatoes / 1	26,50
Baked risotto balls on ratatouille vegetables/ 1, vega	14,80
Baked potato with sour cream and 2 shrimp skewers on garlic vegetables / 1.2	17,80

FRIED AND BRAISED

Escalope of pork "Vienna Style" (P.) served with small colorful salad plate and french fries/ 1,3,7,8,10,C,K	17,00
Pork back steak with herb butter (S.) on pan vegetables and French fries / 1,3,7,10	18,00
Hegau- Wok (S.) with strips of beef and pork, vegetables and three kinds of rice / 1,6,9	19,00
Chicken breast from the lemon marinade on pineapple mango ragout and noodles / 1,3	19,80
Fillet of pork with fresh chanterelles (S.) on zucchini tomato ragout, Burgundy glace, and spaetzle (swabian noodles) / 1,3	22,80
Braised lamb in its own sauce with ratatouille vegetables and spaetzle / 1,3	23,80
Rumpsteak from the argentinian Black Angus Beef with herb butter /7	
Ladies Cut ca. 220g 18,50 //	Men's Cut ca. 320g 25,50
Side dishes of your choice	
French Fries 4,30	Grilled vegetables 4,80
Sweet potato french fries 4,50	Baked potato with Sour Cream / 7 5,50

VESPERS

Toast Hawaii

gratinated with pineapple, boiled ham and cheese, cranberries / 1,7,M 9,50

Swiss Sausage salad

with cheese, garnish and farmer's bread / 1,3,10,C,G 10,80

DESSERT

Affogato al Caffé Espresso with vanilla ice cream/3,7 4,50

3 scoops mixed ice/1,3,7 4,80

Mixed ice cream with cream/1,3,7 5,50

Children's ice cream "Colorful" with smarties and cream/ 1,3,7,8,A 4,50

Iced coffee with two scoops vanilla ice cream, cream/ 1,3,7 5,60

Banana split

with vanilla and coconut ice cream, chocolate topping and cream / 1,3,7 8,00

Berries Dream

with chocolate, walnut and chocolate ice cream on berry ragout with vanilla sauce and cream/ 3,7,8 8,30

Nut cup

with chocolate and walnut ice cream, eggnog, chopped nuts, cream / 1,3,7,8 8,50

Chocolate tart with liquid core

vanilla ice cream, pineapple-mango ragout and cream/ 1,3,7 8,70

Warm apple strudel

with vanilla sauce and walnut ice cream / 1,3,7,8 9,00