

# Wintermenu

## Soup of the season

	Euro
Potato soup with bacon and fresh marjory	5,20
Goose hotpot with pot barley and vegetables	5,20



## Main Dishes

„Triangoloni“ Italian pasta with beetroot and goat cheese	9,20
„Schwarzwurzel-Gratin“ (“Black salsifies au gratin”) Casserole with black salsifies, carrots and potatoes, covered with Emmental cheese	9,20
„Grünkohlteller“ („Kale plate”) Kale with smoked pork chop, knackwurst, bacon and potatoes	9,80
„Schweinebraten“ Slices of roasted pork with ceps gravy, sweetheart cabbage and filled gnocchi	10,80
„Kalbsleber“ („Liver of veal”) Fried liver of a veal with calvados gravy, appel slices, onion rings and mashed potatoes	11,80
„Bœuf Stroganoff“ Sliced fillet of beef in mustard sauce with gherkin, beetroot and boiled potatoes as side dish	14,80
„Honigente“ („Honey duck”) Half of a duck Thai style, mixed vegetables and basmati rice (very spicy)	14,20
„Fischcurry“ (very spicy) Indian curry with fillet of fish, served with basmati rice and a small salad with yoghurt dressing	11,80



## Dessert of the season

„Kaiserschmarren“ Sweet browned omelette with mixed fruits of the forest	5,80
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