Main Course

Vegetarian

Lupine gyros with french fries, soy yoghurt dip and side salad € 17

Baked feta cheese on herb vegetables with fried gnocchi, tomato sauce and a small salad € 19

Fish Fresh from the trout farm Hahn

Trout "meurière" crispy fried with almond butter, parsley potatoes and a mixed salad € 27

Fried salmon trout fillet on oven-cooked vegetables with cous-cous and white wine sauce € 27

Happy summer salads with tomatoes, fresh herbs

to choose from
crispy goat cheese bags
€ 15
Or
fried sea bream fillet
€ 17

Meat

Braised rabbit leg in the oven with chanterelle cream sauce, potatoe-noodles and a small salad € 26

A salad of harty sausage from Aubrac cattle produced by *local butcher Heeger* with horseradish vinaigrette and bread € 12

Palatine Saumagen

from our butcher Heeger with brown sauce, sauerkraut and bread € 15

Rumpsteak

with wild garlic butter, fried potatoes and salad plate € 28

Game ragout

with sauteed chanterelles, potato-pasta and a small salad plate € 27

Wiener Schnitzel from veal loin with warm cucumbers-potato-salad and lemon € 25 kleiner € 22

Dessert

Mini dessert

Chocolate mousse with raspberry-sorbet € 6

iced coffee

with two scoops of vanilla ice cream and whipped cream € 7.5

Heeger's heaven cake

with marinated red berries, vanilla ice cream and fresh mint € 11,5 € 9,5 without ice cream € 6 without ice cream and without berries

4 types of cheese with bread and fig mustard € 11

Beverage recommendation

2018er Merlot Rosé dry Weingut Fluch-Gaul, Sausenheim 0,251 7€ 0,751 20€

Mirtillo Sprizz, the summeraperitif 2020 Blueberry, ginger and juniper liqueur with bitter lemon 0,251 7,5€



Appetizer

"Gazpacho" in the style of the house with cucumber inlay and fried croutons € 7

Fishsoup

according to the original recipe of the fishermen in the old port of Marseille with rouille sauce, grated hard cheese and garlic croutons klein € 8 groß € 10

Fillet of the Eiswoog smoked trout

from our smoker with cream horseradish, on a small summer salad € 16