

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
€ 16

Fish

Fresh from the trout farm Hahn

Trout “meurière” crispy fried

with almond butter, parsley potatoes and a mixed salad
€ 25

Fried salmon trout fillet on oven-cooked vegetables

with cous-cous and white wine sauce
€ 27

Pikeperch fillet roasted on the skin

with pointed cabbage, chanterelle vegetables and boiled potatoes
€ 26

Happy summer salads with tomatoes, fresh herbs

€ 9

to choose from

crispy goat cheese bags or fried sea bream fillet

€ 15

€17

Meat

Wiener Schnitzel from veal loin

with warm cucumbers-potato-salad and lemon
€ 24 kleiner € 21

Sliced turkey in mushroom cream

with hand-scraped spaetzle and a small salad plate
€ 19

Rumpsteak

with wild onions, fried potatoes and salad plate
€ 27

Palatine Saumagen

from our butcher Heeger

with brown sauce, sauerkraut and bread
€ 14

Beef roulade

with mashed potatoes and side salad
€ 26

A salad of harty sausage from Aubrac cattle produced by

local butcher Heeger

with horseradish vinaigrette and bread
€ 12

Dessert

Crème brûlée

€ 9

Mini dessert

White chocolate mousse with red grits

€ 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

€ 10,5 € 8,5 without ice cream

€ 5,5 without ice cream and without berries

Apple pie made from grandma's recipe

€ 4,5

4 types of cheese

with bread and fig mustard

€ 11

Beverage recommendation

Mirtillo Sprizz, *the summer aperitif 2020*

Blueberry, ginger and juniper liqueur with bitter lemon

0,25l 7,5€

2019er roter Riesling

Weingut Lorscheider Detzem

0,25l 7€ 0,75l 20€

2018er Merlot Rosé dry

Weingut Fluch-Gaul, Sausenheim

0,25l 7€ 0,75l 20€

Menu

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

€ 15

Slices of roasted roast beef

with homemade tartar sauce on a small salad bouquet

€ 16