

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 and boiled potatoes

€ 26

Meat

Wiener Schnitzel from veal loin

with fried potatoes and side salad

€ 24

kleiner € 21

Sliced turkey in mushroom cream

with hand-scraped spaetzle and a small side salad

€ 19

Rumpsteak

with wild onions, fried potatoes and side salad

€ 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

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 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

pumpkin cream soup

small € 6

big € 8

Fishsoup

according to the original recipe of the fishermen in the old port of Marseille

with rouille sauce, grated hard cheese and garlic croutons

small € 8

big € 10

Fillet of the Eiswoog smoked trout

from our smoker

with cream horseradish, on a small summer salad

€ 15

Lamb's lettuce with Tapinambur chips

and pomegranate seeds

€ 11

Baked goat cheese pouches on a pumpkin carpaccio

€ 15

Slices of roasted roast beef

with homemade tartar sauce on a small salad bouquet

€ 16