

soups

Wild garlic potato soup with fried quail egg and baguette^{A2,G,C,10} 6,90 EUR

Homemade Soljanka with sour cream, lemon and baguette^{2,3,4,8,10, IJ, A2, G,L} 6,90 EUR

Beef broth with herbal egg tart strips ^{A2,G, C} 5,90 EUR

<u>salads</u>

Mixed salad with homemade dressing $J^{JL} \stackrel{\sim}{\stackrel{\circ}{\leftarrow}} 6,90$ EUR

Tomato salad with grated sheep's cheese and baguette^{,2,3,4,8, A2,J, G} 7,90 EUR

Bíg colorful spring salad with house-dressing and fried chicken breast stríps, baguette ^{J,A2,L,10} 14,90 EUR

> 0r with fried beef fillet strips ^{J,A2,L} 16,70 EUR

or With fries strips of pork fillet ^{J,A2,L,10} 14,90 EUR

Appetizers, snacks

Ragout fin baked with cheese and baguette 1,2,3,9,10, D, A2, F, G, I8,50 EUR

"Warm corner", warm roast pork on bread with gravy and salad garnish^{C,L,I,10} 🕅 13,50 EUR

Pork schnitzel with fried egg on bread, salad garnish^{7,10, A1,A2,C,G} \bigstar 14,90 EUR

Baked potato with sour cream on a colorful salad with strips of house-pickled herb salmon $\mathcal{T}_{D,GJ}$ 17,90 EUR

or

with fried halloumi cheese J.G 🛠 14,90 EUR

<u>Vegetarían</u>

Creamed mushrooms with homemade bread dumplings G,A1,A2,C,8 14,50 EUR

<u>Vegan</u>

Vegan slices meat in fine spice sauce with red cabbage and dumplings $^{4.5,8,11, A2,F}$ $\stackrel{>}{\sim}$ 16,90 EUR

Large spring salad with homemade dressing and fried "Chickeriki strips" and baguette F,A2J,A 15,10 EUR

Caulíflower florets baked with corn cream, served with potato wild garlic rösti and tossed cherry tomatoes A 👌 16,90 EUR

<u>From the oven</u>

Tenderly braised roast leg of lamb with fresh garlic and herbs, bacon beans and rosemary potatoes^{1,5} 18,90 EUR

Beef roulade stuffed with bacon, onions and cucumber, served with homemade red cabbage and dumplings 2,8,9,10,A2,LJ \bigstar 20,90 EUR

Grilled pork knuckle in black beer sauce, with pickled cabbage and dumplings 2,8,9,10,A2,LJ19,90 EUR

Tafelspítz ín a fíne horseradísh sauce with sauerkraut and potato dumplíngs^{,A2,G,3,I} 18,50 EUR

From the pan, from the grill

"Block House" fillet of beef in green pepper sauce, with bacon beans and fried potatoes^{2,8, G,L} 35,90 EUR

"Block House" fillet of beef baked with crispy bacon and blue cheese gratin, wedges with herb dip and a small mixed salad ^{2,8,GJ,L} ***** 36,90 EUR

"gríll plate"

Fried beef and pork fillet, chicken breast, herb butter, bacon comb, grilled sausages, horseradish, cauliflower and fries potatoes^{2,3,8,L,G} 26,50 EUR

"Steak au four", pork loin with ragout fin and gratinated cheese, with buttered peas and potato croquettes^{2,3,4,7,10,D,F,G,I} 20,90 EUR

> Pork schnitzel with cauliflower vegetables and parsley potatoes 4,7,10,42,C 18,20 EUR

Pork schnitzel with French fries^{A2,C,10} 16,50 EUR

"Mílanese Schnítzel" wíth Italían hard cheese batter, wíth fruity tomato sauce and spaghettí^{C,G,A2,10} 16,50 EUR

Beef tongue with buttered peas and parsley potatoes^{2,4,G,I} 19,90 EUR

Fried pork medallions with Gorgonzola sauce on tagliatelle A2,C,G,10 18,90 EUR Fried corn-fed chicken breast with white wine sauce, sugar snap pea vegetables and jasmine rice 42,9 20,50 EUR

<u>game díshes</u>

Red deer sauerbraten with cranberry cream, homemade apple red cabbage and ergebirge wrap dumplings 22,90 EUR

Braised roast venison with creamed mushrooms and Homemade bread dumplings 21,50 EUR

<u>físh</u>

Roasted zander fillet with homemade red cabbage and parsley potatoes ^{5,7,8,2, D, G} 🕅 20,90 EUR

Home-cured herb salmon with dill cream, with potato wild garlic rösti and salad garnish ^{7,8,D,J,G} 17,90 EUR

<u>Cold díshes, from 17.00 o´clock</u>

"Míttelbacher Platte" Raw and cooked ham with horseradish, roast park, salami, soft and semi-hard cheese and a Rollmops, colorfully garnished, various bread and butter, plus a glass of Mittelbacher Prostelmacher liqueur ^{7, L, A1,A2,A4,A5,G,D} (* 19,60 EUR

Fine, freshly-pulled beef tatar with egg yolk, capers, anchovy fillet, various bread and butter 9,8,AI,A2,A4,A5,C,D 🕅 18,90 EUR

"Hot thíng", cold pork roast with mustard, horseradísh and gherkín on bread^{3,5,9,A1,A2,C,LJ} 🛠 13,50 EUR Míxed cheeseboard, varíous semí-hard cheeses, cream - , hand - and mold cheeses, Camembert, fig mustard, bread, butter 1,2,7, A1,A2,A4,A5,G,H2,H4J \bigstar 17,20 EUR

We wish you a nice stay with a good appetite!

The dishes, which are f provided with one, unfortunately you <u>can not</u> <u>receive as a senior's portion</u>. $\stackrel{\diamond}{\rightarrow}$ = Vegetarian dish without meat / fish / meat broth.

Guests with food allergies, eg. Eg eggs, soybeans, mustard, celery, lupine, nuts, cereals, fish, molluscs, etc. are available on request from our service staff a separate menu, in which the allergens are identified.

<u>Dessert</u>

Homemade walnut - honey - parfait with warm sour cherries ^{7,C,D} 8,90 EUR

Creme brulee caramelized with cane sugar $^{\scriptscriptstyle 2,C,D}$ 7,90 EUR

Greek yogurt with nuts and honey $^{\text{E,H1}^{-}\text{H6,G}}$ 7,50 EUR

"Sekt sorbet" with mango or strawberry ¹, 5,90 EUR

Saxon Quarkkeulchen with vanilla sauce or applesauce $^{\rm 2,L,C,G,A2}$ 8,90 EUR

Warm apple strudel with vanilla ice cream and whipped cream $^{\rm A2,C,G,E}$ 8,50 EUR

Apple pie with butter crumble and whipped cream $^{\mbox{\tiny A2,L,G}}$ 3,80 EUR

Plum cake with butter crumble and whipped cream $^{\scriptscriptstyle A2,G}$ 3,80 EUR

On the weekends, we also offer fruit cake. Our service staff will be happy to inform you apout the offer.