

SEASONAL MENU

cream of asparagus soup

potatoes | coconut milk | fresh cress

10,50 €

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marinated asparagus

wild herb salad | chopped egg | vinaigrette

21,90 €

salmon tatar

cured salmon | green asparagus | bernese mini rösti

17,10 €

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wild garlic tagliatelle

green asparagus | beluga lentils | cherry tomatoes

21,10 €

+ sea bass

27,50 €

Munich schnitzel from pork loin

horseradish-mustard breading | potato-cucumber salad

23,80 €

spicy lamb ragout

zucchini | paprika | gnocchi

28,80 €



white asparagus (250g)

hollandaise sauce or melted butter | parsley potatoes

24,90 €

- two kinds of ham (raw & cooked) + 7,20 €
- small Wiener Schnitzel + 14,00 €
- small beef fillet + 16,00 €
- zander filet + 12,90 €

homemade beef roulade

apple and red cabbage | potato cakes | gravy

25,60 €

crispy farmer's duck

½ 36,00 €

apple & red cabbage | potato dumplings | thyme sauce

¼ 25,00 €

boiled beef sirloin

root vegetables | boiled potatoes | spinach | horseradish

20,50 €

trout "Müllerin style"

filled with spinach | parsley potatoes | lime butter

28,50 €

Bavarian cream | mint | fruit sauce

9,80 €

A dream of chocolate | brownie | mousse | iced cream

10,90 €