

## STARTERS

Snack board with various types of sausages and cheeses set at the table p. P.	8,50 €
Suckling pig aspic with horseradish mousse and red wine and shallot vinaigrette	10,50 €
Marinated fjord trout with potato rösti and chives sour cream	10,50 €
Vegetable terrine on herb foam and salad	10,50 €
Tuna tartare on wasabi cream and potato chips	13,50 €
Vitello Tonnato - medium-rare saddle of veal on tuna fish cream and capers	13,50 €

## SOUPS

Chestnut soup with dark chocolate	6,50 €
Beef bouillon with 3 kinds of inlay	6,50 €
Potato cream soup with cress and croutons	4,50 €

## MAINS

Portion of Bavarian duck with red cabbage, apple pieces and potato dumplings	15,50 €
Roast pork in dark beer sauce with 2 kinds of dumplings	12,50 €
Bavarian pot roast with varied vegetables and napkin dumplings	16,50 €
Braised veal cheeks and roasted filet on vanilla carrots and mashed potatoes	22,50 €
Beef fillet steak on truffle sauce with bean vegetables and potato tarte	24,50 €

## DESSERTS

Kaiserschmarrn (shredded pancake-style) with compote, served at the table	p. P. 6,50 €
Curd cheese mousse on berry ragout and pistachio ice cream	6,50 €
Beer tiramisu on apple-cinnamon ragout and vanilla ice cream	6,50 €
Marbled chocolate mousse on sour cherry ragout	6,50 €