MENU

Broth with sliced pancake and semolina dumplings (A, C, G, I) Franconian bread soup (A, I) Beetroot soup (vegan) (I)	€ €	4.80 4.80 5.90
Black salsify quiche (A, C, G, J) with salad bouquet, baguette and herb dip (vegan)	€	9.90
Beetroot couscous salad (A,G) with walnuts and feta (vegetarian), without feta (vegan)	€	11.90
3 Franconian bratwurst from in-house manufacturing (A, G, I, J, 3, 4) with Sauerkraut or potato salad and bread	€	8,50
½ baked carp (A, D, I, J) with potato salad and a small salad	€	16.90
"Zwiebelrostbraten" (fried beef and onions in gravy) (J) with fried potatoes and a mixed salad	€	22.50
Baked veal liver (A, G, J) with mashed potatoes, fried onions, apple and a mixed salad	€	17.50
"Wiener Schnitzel" (A, C, I, J) with French fries or potato salad and a mixed salad	€	18.90
Lamb chop (G, H) with bean cassoulet and potato gratin	€	17.90
Domestic saddle of venison (A, C, G, J) with porcini, bread dumpling and a small salad	€	24.90
Duck breast (A, C) with braised red cabbage, duchess potatoes and gravy	€	22.90
Game goulash (A, C, J) with spaetzle, cranberries and a mixed salad	€	15.90
Cannelloni filled with broccoli rabe (A, C, G, J) and Salsiccia in cream with a mixed salad	€	14.90
Pumpkin and Brussels sprout curry (J) (vegan) with fragrant rice and a mixed salad	€	12.50
Baccala from the oven (A, D, J) in country-style gravy with baguette and a mixed salad	€ €	18.90
Large mixed salad with baguette (A, J), you can choose between: chicken strips beef fillet strips hempseed and grain (vegan, from own organic cultivation)	€ € €	11.50 13.50 12.50
Theme room Special, Africa Sweet potato and peanut stew (E, J) with millet and a mixed salad (vegan)	€	13.90
Trainee Special, Arabia Kunafa (A, C, G) Arabic dessert speciality with cheese	€	6.50
Apple rings baked in dough with vanilla ice cream (A, C, G) Beetroot and cardamom panna cotta (vegan)	€	7.50 6.50