MENU

	€	6,70

"Flädle" Soup
broth with fine strips of pancake and semolina dumplings

Franconian Bread Soup	€	6,70
Ajoblanco with grapes: Cold white almond-garlic soup (vegan)	€	7,50
Smoked salmon tartare with apple horseradish and walnut crisps by "Bärenbrot"	€	14,90

Bruschetta served three ways with „Knobold" (garlic baguette) by „Bärenbrot"	€	12,90

Avocado sujuk, eggplant-zucchini tartare and caprese salad with buffalo mozzarella

Watermelon Sashimi (vegan)	€	8,50

3 Franconian Bratwursts from our production
with sauerkraut or potato salad, served with bred — € 12,90

Spare Ribs
with potato wedges, dip and mixed salad — € 18,50

„Zwiebelrostbraten" (fried beef and onion in gravy)
with fried potatoes and mixed salad — € 27,50

Baked calf's liver
on mashed potatoes, with fried onions, apple slices and mixed salad — € 21,90

„Wiener Schnitzel"
with French fries or potato salad and mixed salad — € 21,90

Roast saddle of venison
with lukewarm eggplant-parsley cream and field vegetables — € 23,90

Iberico pork loin
with cashew salad and white wine risotto — € 24,90

Fried chicken from the Haas poultry farm in Ellenbach
with potato-cucumber salad — € 19,90

Baked potato with smoked trout from Martin Rauh from Simmelsdorf
with sour cream and confit garlic — € 17,90

Catfish fillet with herb crust
with zucchini-tomato vegetables and dill potatoes — € 21,90

Game goulash
with spaetzle, lingonberries and mixed salad — € 18,90

Large mixed salad with baguette, optionally with:

Seeds (vegan)	€	15,90
Chicken strips	€	16,90
Beef strips	€	17,90
Grilled Chicken "Cuban Style"	€	17,50

mit Congris (rice with black beans) and mixed salad

Red Pepper Cutlet (vegan)	€	16,90

with French fries, vegan aioli and mixed salad

„Spaetzle" with melted cheese	€	12,50

with fried onions and mixed salad

Tagliatelle Aglio e Olio	€	12,90

Banana parfait with kumquat-rosemary ragout	€	9,50
Strawberry sorbet with basil-mint foam (vegan)	€	7,50
Aish el Saraya: Arab Tiramisu (trainee special)	€	7,90