

WEEKLY SPECIALS

Our aperitif recommendations:

Virgin Hugo

sparkling wine (<0,5%vol), elderflower syrup and mint

0,3l 7,80 Euro

Virgin Spritz

Martini Vibrante (<0,5%vol) and sparkling wine (<0,5%vol)

0,3l 7,80 Euro

Cream of asparagus soup (*vegetarian*)

with wild garlic croutons and asparagus

8,50 Euro

Braised kohlrabi (*vegetarian starter*)

with cream mustard, watercress oil and lemon

12,80 Euro

Braised pointed cabbage (*vegan*)

with lukewarm white bean cream, pesto and almonds

15,80 Euro

Bavarian asparagus spears (*vegetarian*)

with parsley potatoes and nut butter

18,90 Euro

optionally with

- small Wiener Schnitzel 9,90 Euro
- Treuchtlinger bratwurst 6,50 Euro
- Black Forest ham 6,00 Euro
- Celery schnitzel 6,50 Euro

Bavarian "Steak Frites"

Pink roasted heifer loin (min. 250g), "Café de Monaco" butter,
French fries and green-pepper-Asbach-Jus with a small mixed salad

34,80 Euro

Grilled salmon trout

(Loisachtal trout farm, Kochelsee)

with carrot puree, broccoli, hazelnut and herb pesto

25,40 Euro

Our dessert recommendation: Succulent chocolate brownie

with warm berry ragout and vanilla ice cream

from the organic ice cream maker BARTU

7,80 Euro

ALLERGENES? Our chef will be happy to advise you!