

# 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

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### Cream of asparagus soup (*vegetarian*)

with wild garlic croutons and asparagus

8,50 Euro

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### Braised kohlrabi (*vegetarian starter*)

with cream mustard, watercress oil and lemon

12,80 Euro

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### Wild garlic pretzel dumplings (*vegan*)

with grilled romaine lettuce and onion jus

17,20 Euro

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### 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

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### 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

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### Grilled salmon trout

(Loisachtal trout farm, Kochelsee)

with brown butter, lemon, capers and wild garlic potatoes

25,40 Euro

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## 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!