

BREAKFAST

SATURDAY AND SUNDAY
11 - 16

Cold pressed Juice of the Day
4 €

SMALL BITES

Sourdough Bread with Butter
6 €

One soft boiled Egg
with a slice of Bread and Butter
5 €

Granola with Kernels and Nuts,
with Pear, Hazelnuts and Yoghurt
9 €

BREAKFAST

SATURDAY AND SUNDAY
11 - 16

EGG DISHES

Ei-12437-B Breakfast
Regional Cheese Selection,
Cooked Ham and Horseradish,
one soft boiled Egg, Jam and Butter
18 €

Two Poached Eggs
with Sauce Hollandaise on Bread
11 €

add:

Regionally sourced Trout Caviar
+ 5 €

Cooked Ham
+ 4 €

Cows Milk Feta from ‚Erdhof Seewalde‘
+ 4 €

Wild Boar Sausages
on Potato Puree and Onion Sauce,
with one Fried Egg
19 €

LUNCH

WEDNESDAY THROUGH SUNDAY
12 - 16

ENTRÉES

Sourdough Bread with Butter
6 €

Pickled Gherkins on Horseradish Creme Fraîche,
with Onion, Mustard Seed and Dill
8 €

Spring Salads with Blood Orange Filets,
Cows Milk Feta, Fried Capers and Roasted Hazelnuts
13 €

Bean Stew with Root Vegetables,
cooked Leek, Kale and Thyme
(vegan)
12 €

add:

one Wild Boar Sausage
+ 5 €

Soup of the Day,
with a Slice of Bread
(optionally vegan)
9 €

LUNCH

MAINS

Grilled Sourdough Bread with melted Cheese,
Onion Jam and fermented Cabbage
14 €

Potato ‚Gulasch‘ with Creme Fraîche and Chives
(vegan)
17 €

A Pair of Wiener with Mustard
and lukewarm Potato Cucumber Salad
17 €

‚Knödel‘ in a Mushroom Sauce,
with Butter and Parsley
19 €

Beef Ragu with pickled Chilies,
Creme Fraîche and Buttered Potatoes
25 €

DESSERT

Milk Rice Balls
with Quince Compote and Vanilla Sauce
9 €

Stralauer Mousse
9 €