

## 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 €

## LUNCH

WEDNESDAY THROUGH SUNDAY  
12 - 16

### STARTERS

Sourdough Bread with Butter  
6 €

‘Pickled Nostalgia’  
Pickled Gherkins on a Horseradish Creme Fraîche,  
with Onion, Mustard Seeds and Dill  
8 €

### FOR A SMALLER APPETITE

Spring salads with herb vinaigrette, blue fenugreek,  
regional cow's milk feta, wild garlic, and roasted hazelnuts  
13 €

Bean stew with spring vegetables and parsley,  
served with sour cream and fermented lemon  
( v e g a n )  
12 €

add a Wild Boar Sausage  
+ 5 €

## LUNCH

### MAINS

‘3 am Sandwich’  
Grilled Sourdough Bread with melted Cheese, Onion Jam and fermented Cabbage  
14 €

add a glass of beer + 4 €

A pair of ‚Wiener’ sausages with tangy lentils and ‚Spätzle’  
17 €

Bread dumplings in a Mushroom Sauce, with Butter and Parsley  
19 €

Wild Boar Sausages  
on Potato Puree and Onion Sauce with a Fried Egg  
21 €

Vegan patties with rich gravy,  
served with potato salad with cucumbers and fresh herbs  
19 €

Ragu with Buttered Potatoes, Creme Fraîche and Pickled Chilli  
25 €

### DESSERT

Milk Rice Balls with Quince Compote and Vanilla Sauce  
9 €

Stralauer Mousse  
made from Dark Chocolate, with Hazelnut and Blood Orange  
9 €