

Saisonkarte

APERITIF

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| 104 Rhubarb Spritz | 7.80 € |
| Prosecco, soda, rhubarb syrup & mint | |
| 105 sparkling wine with elderflower syrup | 3.90 € |

WINTERLY – BADISCH GOOD

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| 124 Small lamb's lettuce with vinaigrette & croutons | 7.90 € |
| 125 Large lamb's lettuce with vinaigrette, bacon & croutons | 12.50 € |

TARTENSE FROM THE STONE OVEN

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| 106 The Black Forest Flammkuchen | 12.90 € |
| Tarte flambée with cream, onions, Black Forest bacon, raclette cheese & fresh arugula | |
| 109 Fishy good | 14.90 € |
| Tarte flambée with cream, salmon, leek, raclette cheese & fresh arugula | |
| 110 Wellness Flammkuchen | 12.90 € |
| Tarte flambée with cream, potatoes, tomatoes, raclette cheese & fresh rocket | |
| 111 Sweet Magic | 9.50 € |
| Tarte flambée with cream, apple sauce, powdered sugar & almond flakes | |

MEAT & PASTA DISHES

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| 112 Schnitzel "Vienna style" with French fries | 14.90 € |
| 113 Two marinated pork steaks from the grill, with herb butter and French fries | 15.90 € |
| 114 Two marinated grilled turkey steaks, with herb butter and fries | 16.90 € |
| 115 Creamed turkey schnitzel (not breaded) with spaetzle | 16.90 € |
| 116 Two sausages (with veal) onion sauce and Rösti corners | 14.50 € |
| 117 Venison goulash with cranberry apple and spaetzle | 18.50 € |
| 118 Penne with fresh vegetables in tomato sauce with parmesan | 12.50 € |
| 120 cheese spaetzle from the pan with mountain cheese and fried onions | 12.90 € |
| 126 portions of cream sauce | 2.50 € |
| 127 portion of gravy | 2.50 € |

MULLED WINE

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| 128 Mulled wine "red" with lemon & orange | 4.80 € |
| 129 Mulled wine "white" with elderberry-ginger syrup | 4.80 € |

Reordering within a dish may incur an additional charge.

