

## English Menu

### SMALL SALADS

Greek salad with tomatoes, cucumber, pepper, red onions, Balkan cheese, olives, and vinaigrette; served with pita bread	7,80 €
Fried goat cheese with rosemary and honey on rocket salad with cherry tomatoes, cashew nuts, and plum aubergine chutney; served with pita bread	8,90 €
Avocado grapefruit salad with pomegranate pips on rocket; with cherry tomatoes, pine nuts, cottage cheese, and vinaigrette ; served with ciabatta bread	8,90 €
Goat's lettuce with pears, fried chestnuts, and fennel with Brie cheese, walnuts, and vinaigrette; served with bread	8,90 €

### LARGE SALADS

Sweet spicy rocket chicory salad with beetroot and orange slices with pomegranate pips, goat fresh cheese, pine nuts, balsamic crème, and rose hip ginger dressing; served with bread	13,90 €
Bulgur salad with fried sweet potatoes, aubergines, and carrots on leaf salad; with dried apricots, red onions, cashew nuts, sheep cheese, and sea buckthorn orange dressing; served with pita bread	13,90 €

### SOUPS

Nettle soup with cream; served with bread	6,60 €
Tomato soup with goat cheese and basil served with bread	6,90 €
Carrot ginger soup with Chia seeds with chili and coconut milk; served with pita bread	7,90 €
Winter root soup with thyme chestnuts with celery, parsley root, and parsnips; served with Ciabatta bread	7,90 €

### STEWES

Borschtsch Beetroot soup with potatoes, carrots, celery, white cabbage, and onions; served with sour cream and bread	9,70 €
Chili con Tofu with kidney beans, white beans, pepper, leek, maize, and garlic; served with pita bread	9,90 €

### WHOLE WHEAT BAGUETTES

Aubergine baguette with red pesto and parmesan cheese served with salad	9,90 €
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Beetroot horseradish baguette with goat fresh cheese served with salad	9,90 €
Avocado sheep cheese baguette with Serrano ham and rocket served with salad	11,00 €
Courgette baguette with smoked salmon au gratin with herb cheese; served with salad	11,00 €

## **FRESH FROM THE OVEN**

Potato nettle bake with cherry tomatoes with sunflower seeds and sheep cheese	13,80 €
Baked sheep cheese with garlic, olives, tomato sugo, and peperoni; hot; served with pita bread	14,40 €
Gnocchi salsify bake with Brie cheese with beetroot, leek, and sunflower seeds	14,60 €
Bulgur bake with aubergines, tomatoes, and ricotta with pine nuts and Parmesan	14,60 €
Brussels sprouts carrot curry with potatoes, leek, cranberries, cashew nuts, coconut milk, chili, and sheep cheese	14,60 €
Fennel au gratin with hazelnut rice and Gorgonzola with oranges and tomatoes	14,80 €
Kale mushroom lasagne with dried tomatoes, almonds, and smoked cheese	14,80 €

## **PASTA DISHES**

Penne with tomato sauce, fresh grated cheese and basil	12,50 €
Curry noodles with pepper, Brussels sprouts, and leek with cranberries, coconut milk, and Parmesan	14,40 €
Wholemeal penne with plums, radicchio, and aubergines with plum liquor, pine nuts, rosemary, and goat fresh cheese	14,80 €
Cavatappi with pears and fried mushrooms with cherry tomatoes, rocket, walnuts, and Gorgonzola sauce	14,80 €
Nettle noodles with lamb with cherry tomatoes, rocket, rosemary, garlic, and sheep cheese	14,90 €

**For guests with celiac disease all pasta dishes are available with gluten free maize noodles.**

## **FROM POT AND PAN**

Farmer's breakfast with eggs, potatoes, onions, and ham; served with salad	13,50 €
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Sweet potato fennel omelette with courgette, cherry tomatoes, sheep cheese, and sunflower seeds; served with salad	14,00 €
Potato pan with smoked tofu and green beans with carrots, mushrooms, Balkan cheese, almonds, and lime sage butter	14,40 €
Gnocchi pan with Brussels sprouts, parsnips, and leek with dried tomatoes and Parmesan in cream sauce	14,80 €
Savoy roulade with fried sesame potatoes and savoy sauce Roulade stuffed with mushrooms, chestnuts, leek, spelt, and cottage cheese	14,90 €
Szeged goulash of pork with Bohemian dumplings with rocket and cherry tomatoes; goulash with Sauerkraut and garlic	15,50 €

### **SWEETS AND DESSERT**

Creme caramel with warm plum cinnamon sauce	6,80 €
Two pancakes with apple puree, cinnamon sugar, and whipped cream	7,80 €
Two almond pancakes with maple syrup and whipped cream	8,00 €

### **SNACKS TO WINE AND BEER**

Roasted and salted peanuts	2,80 €
Piquant nachos with hot fruity salsa or avocado sheep cheese dip	5,00 €
Two pretzel sticks with herb butter	5,00 €
Tomato bruschetta with garlic, onions, and balsamic crème	6,50 €
Variation of cheese with olives served with bread	8,50 €

### **CAKE**

Homemade cake with whipped cream	2,50 €
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