

English Menu

SMALL SALADS

Greek salad with tomatoes, cucumber, pepper, red onions, Balkan cheese, olives, and vinaigrette; served with pita bread	7,80 €
Spicy cucumber pineapple salad with pomegranate pips with iceberg lettuce, ginger, chili, and honey; served with ciabatta bread	8,60 €
Fried goat cheese with rosemary and honey on rocket salad with cherry tomatoes, cashew nuts, and rhubarb mango chutney; served with pita bread	8,90 €
Asparagus avocado salad with cherry tomatoes on rocket and iceberg lettuce; with spring onions, goat fresh cheese, pine nuts, and vinaigrette; served with bread	9,00 €

LARGE SALADS

Mixed leaf salad with fried polenta cubes with spinach, radish, spring onions, snow peas, Kohlrabi stripes, sunflower seeds, Balkan cheese, and vinaigrette; served with bread	13,90 €
Couscous salad with fried green asparagus, braised tomatoes, and radish on leaf salad; with red onions, cashew nuts, sheep cheese, and yoghurt mint lime 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 €
Spicy pepper courgette soup with couscous with coconut milk; served with pita bread	7,90 €
Asparagus bear's garlic soup with sesame served with ciabatta bread	7,90 €

STEWES

Spicy lentil coconut soup with fresh spinach, potatoes, pepper, snow peas, ginger, curry, and coconut milk; with beluga lentils; served with bread	9,90 €
Turkey chili with peanut butter with kidney beans, pepper, maize, and tomatoes; served with pita bread	9,90 €

WHOLE WHEAT BAGUETTES

Garlic baguette with cucumber, pepper, and grated cheese served with salad	9,60 €
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Tomato mozzarella baguette with bear's garlic pesto served with salad	9,90 €
Avocado sheep cheese baguette with Serrano ham and rocket served with salad	11,50 €
Courgette baguette with smoked salmon au gratin with herb cheese; served with salad	11,50 €

FRESH FROM THE OVEN

Potato nettle bake with cherry tomatoes with sunflower seeds and sheep cheese	13,90 €
Baked sheep cheese with garlic, olives, tomato sugo, and peperoni; hot; served with pita bread	14,50 €
Spinach Kohlrabi lasagne with Brie cheese with tomatoes and sunflower seeds	14,80 €
Spicy vegetable curry with rice with carrots, leek, cauliflower, snow peas, cranberries, cashew nuts, chili, ginger, coconut milk, and grated cheese	14,80 €
Gnocchi oyster mushroom bake with mushrooms, courgette, artichokes, dried tomatoes, and herb cheese	14,80 €
Aubergine rolls filled with Emmentaler cheese, pine nuts, garlic, and fresh cheese; au gratin with mozzarella; served with pita bread	14,90 €
Nettle pancakes filled with asparagus, carrots, radish, grainy mustard, and honey; au gratin with grated cheese and walnuts	14,90 €

PASTA DISHES

Penne with tomato sauce, fresh grated cheese and basil	12,50 €
Whole meal penne with mushrooms and dried tomatoes with spring onions, rocket, pine nuts, and parmesan cheese; in garlic cream sauce	14,80 €
Penne with courgette and green asparagus with red onions, cherry tomatoes, goat fresh cheese, and limoncello butter	14,80 €
Cavatappi with asparagus, cherry tomatoes, and bear's garlic butter with sheep cheese	14,90 €
Nettle noodles with fresh spinach, tomatoes, and smoked salmon with walnuts and cream sauce	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	13,80 €
Noodle mushroom omelette with snow peas, cherry tomatoes, spring onions, rocket, Brie cheese, and sunflower seeds; served with salad	14,00 €
Gnocchi pan with radish, courgette, tomatoes, and bear's garlic butter with Parmesan cheese	14,80 €
Spelt grain balls on pepper bean mango ragout with rice	14,90 €
Vegetable smoked tofu spits with rosemary polenta with spicy pepper sauce and rocket; spits with courgette, aubergine, and pepper	14,90 €
Fillet of pork with spinach fresh cheese filling, served with fried sesame potatoes and asparagus bear's garlic ragout	15,50 €

SWEETS AND DESSERT

Lime mousse with fresh pineapple and mint with pomegranate pips	6,90 €
Two pancakes with apple puree, cinnamon sugar, and whipped cream	7,80 €
Two almond pancakes with rhubarb filling, vanilla sauce, brittle 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 bear's garlic butter and limoncello 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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