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## MENUCARD

Aperol Sprizz / Hugo

Sparkling wine + Aperol or organic elderberry-blossom-syrup

Wine recommendation of the month

### SOUPS, SNACKS & RUSTICO

Kraftbrühe vom Tafelspitz mit Flädle

Beef broth with sliced homemade pancake

Rahmsuppe der Saison

Cream soup of the season (asparagus, chanterelles, pumpkin, game)

Mixed season's salad, homemade fruity dressing, croutons

Ziegenfrischkäse gebacken

Fried goat's-cream-cheese, in a crust, green salad, homemade mango-chilly-chutney with ginger

Ofenkartoffel natur oder mit Putenstreifen

Baked potato with sour cream (nature) or sliced turkey, green salad bunch

Scampi in Olivenöl gebraten

Fried King prawns served on vegetable in season

Käsespätzle mit feiner Zwiebel-Speck Schmelze

Regional homemade pasta served with melted cheese, onion & bacon-cubes, a light cream sauce, green salad & grandmother's potato salad

Hällische Maultaschen geröstet mit Ei und Kartoffel- Blattsalat

Organic Swabian pockets (stuffed pasta-squares) fried with eggs + grandmother's potato-salad

Season's Salat

Regional salad in season with fine herbs, fruits or chickpea-rounds (vegan) fruity dressing & brown bread

## VEGETARIAN + VEGAN

### Gemüseteller für Genießer:

Variety of assorted favorite vegetable, polenta, fried goat's- cream-cheese steamed potatoes + homemade mango-chilli-chutney

### Gebratene Serviettenknödel

Fried sliced bread-dumplings, vegetable & cream of mushrooms in season

### Kichererbsen-Plätzchen – vegan-

Chick-pea & rice biscuits, vegetable in season, sides of the day

## FISH

### Zanderfilet

Fried fillet of pike-perch, shrimps, tomato & steamed potatoes

## MIXED GRILL + FAVORITES

*please order: rare, medium, well done*

### Rumpsteak ca.200g \*vom Black Angus Rind

Potatoe wedges , Mixed season's salad + herb butter

\* = weight of raw piece of meat

### Rahmschnitzel

Schnitzel of saddle of organic pork, light cream-sauce, mushrooms + homemade pasta (Spätzle) or

Schnitzel nach „Wiener -Art“ Schnitzel of saddle of organic pork, breadcrumps

french fries + mixed season's salad

### ZWIEBELROSTBRATEN

Roastbeef of Black Angus Beef with fried onions on top, dark homemade redwine-gravy + swabian pasta (Spätzle)

Seasonal plate: Specialities with asparagus, chanterelles, pumpkin, game:

Please ask servants for recommendation of the day

### SCHWABENTELLER/SWABIAN SPECIAL

Fillet of organic pork, light cream-sauce

+ dark homemade redwine-gravy, mushrooms, homemade pasta (Spätzle)

## DESSERT

### CREME BRÛLÉE

SERVED WITH HOMEMADE SHERBET IN SEASON

Panna Cotta, raspberry-sauce