

STARTER

starting 18.00pm

Beetroot carpaccio

with feta-cubes, orange fillets, walnuts and freshly grated horseradish Fr. 14.50

Bouillon with pancakes-strips

Homemade vegetable bouillon with strips of vegetables and spinach-pancakes Fr. 11.50 / Fr. 8.50

Small green leaf lettuce

with tangy wasabi-sesame dressing Fr.8.50

MAIN COURSE

Organic porcini-spelt ravioli

Stirred in thyme-butter with nut-crumbs Fr. 28.00

Thuringian Hot Dog

Organic herb-sausage, sauerkraut, "bacon"-cubes, onion-jam and sweet grain mustard in bread from our baker with roasted potatoes Fr. 29.50

Cheesy Macaroni

Organic wheat pasta with smoked tofu, grated cheese, leek and roasted onions with homemade apple compote Fr. 29.00

Jackfruit stroganoff

Spicy and tangy stroganoff with homemade Slovak steamed-dumplings Fr. 32.00

Farmers-Bag

Vegetables from our farmer wrapped in a puff pastry served with a creamy savoy-cabbage with potatoes and caraway seeds Fr. 28.50

Dessert for two

Crisp-baked apple rings in cinnamon sugar turned over with ice-cream variant Fr. 15.50

Beverage recommendation

Wooden barrel beer (CH) (5.2%) naturally cloudy, sweet and mild with a pleasant oak note 3.3dl Fr. 6.50

Organic Sauvignon Blanc (F) (12%) fragrant bouquet of citrus fruits and a long, elegant finish
1dl Fr. 7.50 / 1Btl. Fr. 42.00

Malbec (ARG) (14%) this full-bodied wine shows dark fruit aromas such as blackberries and plums with soft, velvety tannins 1dl Fr. 7.00 / Btl. Fr. 47.00