

STARTERS & COLD DISHES

Leek tart, chanterelle salad, smoked oil emulsion	€ 16,00
Lukewarm cooked trout fillet "Zordel", sour crème moussé, beetroot, apple-horseradish "moluppe"	€ 18,50
Smoked and marinated salmon, mustard-dill-sauce	€ 21,00
Mixed salad	€ 10,50
Cold roast beef, remoulade sauce, roasted potatoes	€ 21,00
Terrine of local pork cheeks, carrot variety	€ 17,50

SOUPS

Clear tomato soup, curd dumplings, basil oil	€ 10,50
Cold white bean soup, snack bread	€ 13,50

VEGETARIAN DISHES

Beetroot risotto gratinated with pecorino cheese	€ 24,50
Baked eggplant rolls, oriental flavored quinoa, Kefir-mango lassi	€ 25,00

FISH DISHES

Sturgeon ² , brandade, celery, apple	€ 35,00
Fillet of gilthead, bell pepper sauce, gnocchi	€ 30,00
"Zordel's" trout meunière, potato, butter	€ 28,00

MEAT DISHES

"Poltinger" lamb leg & lamb sausage, fregola sarda, tomato salad	€ 31,50
Szegedin goulash and fillet from local pork, lángos	€ 25,50
Duck breast, artichoke risotto, apricot, sage	€ 26,50

CLASSICS

Homemade „Maultaschen“ with potato salad and melted onions	€ 20,50
"Schnitzel" with roasted potatoes and side salad	€ 29,50
Calf's liver with glazed apples and mashed potatoes	€ 29,00
Swabian sirloin steak with fried onions, "Maultaschen", homemade "Spätzle" and gravy	€ 34,00

GOURMET TRADITION

STARTER

Foie gras parfait, apricots, lettuce, pink pepper	€ 42,00
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MAIN DISH

Beef fillet, artichoke tempura, "Vera Pagliettina" cheese	€ 48,00
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