

# Weekly menu

## Soups and appetizers

Cream of chestnut soup (9,11,16) .....	8,50 €
Rindercarpaccio mit Rucola, Pinienkerne und Parmesan (9,11,13,16) .....	14,50 €
Crème brûlée of goat cheese with beetroot salad (9,11,16) .....	14,50 €

## main courses

Potato and vegetable casserole baked with cheese (9,11,13,16) .....	18,50 €
Cream-roasted veal with Coburg dumplings and vegetables (9,11,13,16,18) .....	23,50 €
Pink fried saddle of venison with almond fritters and carrots (9,13,16).....	31,50 €
Beef fillet tips stroganoff with potato rosti and salad (9,13,16,19).....	32,50 €
Scallops on colorful fennel vegetables (9,13,14,16,17) .....	33,50 €

## From the Christmas bakery

Chocolate mousse with sour cherries (9,11,13,16) .....	9,00 €
Mulled wine pear with almond ice cream (9,16).....	9,50 €

### Wine recommendation:

#### Origin 2022 Markus Schneider Pfalz

In the glass, it displays a brilliant ruby red color. The wine's aromas are reminiscent of ripe cherries, red and black currants, and plum jam. Subtle hints of spice and notes of coffee and cocoa also invite the palate to indulge. On the palate, it offers a refreshing minerality and a well-structured tannin profile.

0,2 l – 9,50 €                      0,75l – 32,00 €

#### Champagner Alfred Rothschild & Cie des Weinguts Maison Burtin

Bright golden yellow with coppery reflections. Yellow fruity nose of apple fruit, mirabelle plum and peach. Medium body with a harmonious fruity-sweet core, delicate mousse.

Juicy apricot in the aftertaste.

0,1 l – 10,00 €                      0,375 l – 30,00 €                      0,75l – 55,00 €