

Our weekly recommendation

soup & starter

Carrot and orange soup with king prawn 7,50 €

Goat's cream cheese on wild herb salad with berry dressing..... 12,00 €

main course

Pasta filled with truffle and cream cheese 14,50 €

Veal cream roast with Coburg dumplings and colorful vegetables 16,00 €

Char fillet on red saffron risotto..... 19,50 €

Beef fillet with almond broccoli and potato rösti..... 27,50 €

Saltimbocca of venison on parsnips with tagliatelle 28,50 €

something sweet

Apple fritters with vanilla ice cream 7,50 €

Three kinds of chocolate cakes, mousse and ice cream 7,50 €

Weinempfehlung im Sommer:

Critone LIBRANDI Val di Neto Bianco IGT

Light straw yellow with golden reflections, fresh and exotic - mango, pineapple, green apple and apricot - harmonious and balanced on the finish slightly mineral. It is a blend of Chardonnay (90%) and Sauvignon Blanc (10%). These grape varieties combine to a fresh and tasty wine.

0,2 l – 7,00 €

Beer of the month:

Zwickelbier der Brauerei Kaiserhof / Kronach im Frankenwald

The main ingredients of our Urhell are best barley malt and a special caram salt. With its mild hop note and refreshing taste the right beer for the first sunny days.

(Alc 4.8% - original wort 11.7%)

0,5 l – 3,50 €