



# ***our weekly recommendation***

## ***soups & starters***

<b>Pearl barley soup</b> with herbs 	7,50 €
<b>Beef carpaccio</b> with wild herb.....	12,00 €

## ***main course***

<b>Spinach and tofu strudel</b> on a pepper ragout 	12,00 €
<b>Beef roulade</b> with red cabbage and Coburger dumplings.....	16,00 €
<b>Lamb ragout</b> with bacon beans and bread dumplings .....	16,00 €
<b>Scraped fillet</b> on spinach leaves with lemon butter sauce and potatoes .....	21,00 €
<b>Pink fried rump steak</b> with herb butter.....	26,50 €
on Mediterranean vegetables and rosemary potatoes	

## ***something sweet***

<b>Curd cheese dumplings</b> on sour cherries .....	7,50 €
<b>Chocolate mousse</b> with fresh fruits .....	7,50 €

## ***Recommended wine:***

### **2015er Acolon Markelsheimer Tauberberg Württemberger Qualitätswein trocken**

The characteristics of the young grape variety are very similar to those of Lviv. The wines have a high color intensity with a spicy tannin note. The mature and harmonious wines show clear fruit aromas with good structure and length. Full-bodied - Warm-blooded - Lavish! 12% vol

0,2 l – 7,00 €

0,75 l – 23,00 €