



Soups and appetizers

Cream of beetroot soup	8,50 €
Mushroom broth with pasta parcels	9,50 €
Beef ham on wild herb salad with berry dressing	14,50 €

main courses

Pasta pockets filled with porcini mushrooms in pesto with cherry tomatoes	19,50 €
Pork tenderloin in Calvados cinnamon sauce with vegetables and potato dumplings	26,50 €
Venison ragout with almond spaetzle and red cabbage	25,50 €
Braised beef cheeks with mashed potatoes and colorful carrots	26,50 €
Fried king prawns on grape and nut risotto	31,50 €
Goose breast with red cabbage and Coburg dumplings	29,50 €
Rump steak under a herb crust with potato gratin	36,50 €

From the Christmas bakery

Gingerbread tiramisu with mulled wine plums	8,50 €
Crème brûlée with chocolate ice cream and berries	9,00 €
Apple fritters with vanilla ice cream	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 €

0,75 l – 32,00 €