

Starters

	Euro
Red cabbage slaw - vegan homemade bread	7,80
Ragout Fin gratinated with cheese lemon quarters toast	8,90
GDR Soljanka	cup 8,60 deep plate 16,60
venison sausage paprika garlic sour cream bread	

Main Courses

	Euro
Tomato Pasta pasta fried mortadella tomato sauce butter cheese	15,60
Farmer's breakfast "Classic" omelette with potatoes salami smoked butter cheese red cabbage slaw	17,20
Grilled boiled beef and green asparagus lime-chili hollandaise, potato wedges	21,60
Minced beef stew carrot celery red cabbage slaw homemade bread	19,80
Schweineschnitzel - escalope from the pork pumpkin-potato-quiche on salad garlic sour cream lemon	20,80

Seasonal Dishes

	Euro
Wild garlic soup - vegan bread chip Tomato soup	8,20
Pumpkin and potato quiche red cabbage slaw	11,80
Sweet potato roulade stuffed with sun-dried tomatoes - vegan	20,80
lemon and spinach cream pine nuts leaf salad	
Pumpkin curry pan with barley - vegan peanut green asparagus carrot fried onion leaf	18,80

	Euro
salad	
Braised beef with cranberry cream sauce	22,60
carrot and leek vegetables Bohemian dumplings	
Cabbage noodles with Knackwurst and butter cheese	16,20
also available vegetarian	14,20
Fried cod fillet	23,40
sweet potato roulade with sun-dried tomatoes lemon	
and spinach cream	
Quark fritters	10,80
egg liqueur foam, vanilla ice cream	