

MENU AUTUMN 2026

STARTERS

Vegetarian burrata with marinated pumpkin

with crisp lamb's lettuce, sour cream dressing, pumpkin seed oil and toasted pumpkin seeds



12,50 €

Venison ham on wild herb salad

with cranberries and walnuts, served with quince chutney and crostini



15,50 €

Colourful salad bowl

Tomato, cucumber, bell pepper, seasonal lettuce, olives, toasted seeds and homemade French dressing
Choice of pan-fried corn-fed chicken breast strips or marinated feta cubes



18,50 €

SOUPS

Vegan pumpkin soup

with cold-pressed pumpkin seed oil and toasted pumpkin seeds



6,50 €

Vegetarian creamy porcini soup

with croutons and wild herb oil



8,50 €

MAIN COURSES

All main courses at a glance

Grilled currywurst with homemade sauce

with peppers and finely sliced onions, served with steakhouse fries



14,50 €

Two grilled Franconian bratwursts

with mustard and horseradish on sauerkraut, served with dark bread



13,00 €

"Nuremberg Bratwurst Burger" in a pretzel bun

topped with mountain cheese, sauerkraut, bacon, mustard cream, horseradish mayonnaise and lamb's lettuce, served with pan-fried potatoes, bacon, onions and fresh parsley



22,50 €

Grilled smashed burger with Argentinian pasture-raised beef

topped with cheddar, honey barbecue sauce, pumpkin mayonnaise and grilled king oyster mushrooms, served with potato wedges



24,50 €

Homemade vegetarian cheese dumplings

with mature mountain cheese on a porcini and pumpkin ragout with leaf spinach, Grana Padano and toasted pumpkin seeds



16,50 €

Pan-fried pork schnitzel in a pretzel crumb crust

with creamy porcini sauce, pan-fried potatoes and lamb's lettuce



23,50 €

Baked peppered carp

on pumpkin and potato salad with lemon mayonnaise, served with Chinese cabbage salad and sour cream dressing



22,50 €

Braised beef roulade

filled with bacon and gherkin, served with braised red cabbage, rich red wine sauce and potato-pumpkin puree



24,50 €

Crispy tempura chicken

on mixed pak choi vegetables with a fruity coconut curry sauce, basmati rice and fried coriander



22,50 €

Argentinian roast beef with crispy onions

with rich gravy, pan-fried potatoes and lamb's lettuce with bacon dressing



32,50 €

PASTA MENU

Pasta and sauce 14,50 €

1 Choose your pasta

Tortellini with a seasonal filling



Wholemeal pasta



Gluten-free gnocchi



2 Choose your sauce

Pumpkin sauce



Fruity cherry tomato ragout



Creamy porcini sauce



Basil pesto



3 Choose your topping

Chicken breast sauteed in herb butter



+ 4,50 €

Grilled strips of beef rump



+ 6,50 €

Herb-seasoned mushrooms



+ 3,50 €

Mixed side salad



+ 3,50 €

DESSERTS

Pumpkin seed and nougat parfait

with warm plum compote



11,50 €

Lemon Cheesecake

Creamy no-bake cheesecake with lemon curd and fresh berries



10,50 €

Homemade orchard fruit strudel

with almonds, poppy seeds and marzipan, served with vanilla ice cream



9,50 €

ALLERGEN INFORMATION

symbol allergen

	Cereals containing gluten		Eggs
	Tree nuts		Sulphur dioxide and sulphites
	Crustaceans and shellfish		Milk and lactose
	Peanuts		Lupin
	Sesame		Fish
	Mustard		Soya
	Celery		
	Vegetarian		Vegan