

Today	€
Soup of the day	4
Boiled asperagus   Sauce Hollandaise   Ham   Potatoes	16
Roast turkey-breast   Kohlrabi   Noodles	15
Sirloin of pork buttered in bread   Stuffed with ham & cheese   Potatoes	14
Salmon   Asperagus with coco   Mango-Dip   Salad	22

### 2017 Silvaner Kitzinger Eselsberg

Lichtes Gelb | Quitte | Kernobst | Orangenzesten | filigraner Körper  
 präsenre Säure | Frucht im Finish | Kabinett trocken 11,5 % vol  
 Weingut Völker, Kitzingen | Franken  
 1/8l € 4,00 | 0,75l € 24,00

## Starter

€

Dumpling-Bruschetta | Tomatoes | Cheese

10

Asperagus-salad | Zucchini | Raspberry-vinaigrette

12

Mixed salads | French-Dressing

5

Clear beef tea | Semolina dumpling

6

Cream soup of asperagus

7

## Vegetarian food

Wild-garlic-noodles | Tomatoes

13

Vegetables-asperagus-wrap | Salads | Vinaigrette

15

Main dish	€
Filet of pikeperch   Almond-butter   Vegetables   Hashed browned potatoes	18
Fish-mangold-lasagne   Grana Padano	21
Pork-filet-strips in cream <sup>1,2,3,9</sup>   Hashed browned potatoes	16
Filet of pork   Mushroom-sauce  Swabian noodles	19
Wiener Schnitzel   Buttered escalope of veal   Potatoes	20
Mixed filets <sup>2, 9</sup>   Beef   Pork   Chicken   Vegetables   Criss-cuts	19
Fried beef and onions   Green beans   Roast potatoes	20

## Sweet

€

Rhubarb-almond-tiramisu served in a glass

7

Mousse au chocolate & coco | Pineapple-mint

12

Cream of yoghurt and lime | Nectarine

11

Homemade mascarpone-icecream | Strawberries

10

Executive Chef Fritz Zeif jun. and his team