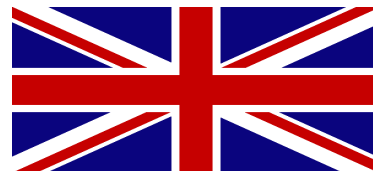


Menue – welcome



Asparagus

Cream of asparagus with cream topping and chili threads ^{A2,G}
7,20 EUR

*Large mixed salad with lukewarm, marinated asparagus,
mustard-honey dressing and baguette* ^{A2,J} 🌟 🍏
14,50 EUR

400g asparagus with potatoes, hollandaise sauce or butter 🌟 🍏 ^{C,G}
17,90 EUR

400g asparagus baked with herb cream cheese and Gouda, with potatoes 🍏 🌟 ^G
17,90 EUR

*“asparagus egg cake” filled with ham and asparagus with Hollandaise sauce and
Grana Padano gratin* 🌟 ^{A2, C,G,4}
16,90 EUR

*salted beef tongue with asparagus and parsley potatoes,
Sauce hollandaise or butter* ^{C,G,8}
21,50 EUR

*Pork escalope with asparagus and potatoes,
Sauce Hollandaise or butter* ^{A2,C,G, 7}
22,90 EUR

*”Cheese steak”, pork steak with herb cream cheese
and Gouda baked, asparagus and home-made potato pancakes
Sauce Hollandaise or butter* ^{G,C}
22,90 EUR

Ham with asparagus and dill cream fraiche, with potatoes 🌟 ^{G, J, 3, 8}
18,50 EUR

Baked potato with sour cream, white asparagus with mixed Salad 🌟 ^{G,A2,J}
18,90 EUR

*Homemade herbal salmon with asparagus, potato pancakes
and dill cream fraiche* ^{D,G,7}
21,50 EUR

200g asparagus to every other main dish
8,50 EUR

Soups

Homemade Soljanka, sausage-soup with cream and baguette ^{7,A2,G,L,2,3,4,10,8}
6,90 EUR

Salads

small mixed salad with homemade dressing ^J 🍏
6,90 EUR

tomato salad with sheep cheese ^{J,A2,G,2} 🍏
7,90 EUR

cucumber salad with sour cream dressing ^G 🍏
6,90 EUR

*big colorful spring salad with homemade dressing and
fried chicken breast strips and baguette* ^{J,A2,L,10}
14,90 EUR

or

with fried strips of beef fillet and baguette ^{J,A2,L}
16,70 EUR

Starters, appetizers

ragout fin with cheese gratinated and baguette ★ ^{1,2,3,9,10,D,A2,F,G,I}
8,60 EUR

"Hot corner", warm roast pork on bread ★ ^{C,L,I,10}
13,50 EUR

pork escalope with egg on bread with salad ★ ^{7,10,A1,A2,C,g}
15,90 EUR



*Baked potato with sour cream on a mixed salad with
fried halloumi cheese* ★ ^{J,G}


Vegetarian

Creamy champignons with homemade bread dumplings 🍏 ^{8,A1,A2,C,G}
14,90 EUR


Vegan


Vegan sliced meat in a fine spicy sauce with red cabbage and dumplings 🍏 ^{4,5,8,11,A2,F,9}
16,90 EUR

400g asparagus with potatoes, vegan hollandaise sauce or butter   ⁹
17,90 EUR

Large spring salad with homemade dressing, fried „Chickeriki strips“
and baguette  ^{F, a2, A, J}
15,10 EUR

Fried or barbecued dishes

Blockhouse beef filet with herb butter served with a small mixed
and fried potatoes  ^{2, 8, G, L}
35,90 EUR

Blockhouse beef filet with crispy bacon,
baked with blue cheese, Wedges with herb dip and a small salad  ^{2, 8, G, L}
36,90 EUR

“grill plate”
Fried beef and pork fillet, chicken breast and herb butter
Bacon comb, grilled sausages, horseradish, bacon beans and fried potatoes ^{2, 3, 8, L, G}
26,90 EUR

“Steak au four”; pork steak baked with ragout fin
and cheese, french fries ^{2, 3, 4, 4, 10, D, F, G, I}
20,90 EUR


"Milanese escalope" with italian hard cheese panade,
fruity tomato sauce and spaghetti ^{C, G, A2, 10}
17,90 EUR

Fried pork medallions with a green pepper sauce on tagliatelle ^{A2, C, G, 10}
18,50 EUR

Roasted pork medallion with Gorgonzola sauce and
tagliatelle pasta ^{A2, C, G}
18,90 EUR

From the oven

Tenderly braised roast leg of lamb with fresh garlic and herbs,
bacon beans and dumplings ^{1, 5, I, 8, A2}
19,50 EUR

Beef roulade stuffed with bacon, onions and gherkin
with homemade red cabbage and dumpling  ^{2, 8, 9, 10, A2, L, J}
20,90 EUR

Venison

*red venison sauerbraten with cranberry cream, homemade apple red cabbage
and Erzgebirge wrap dumplings* ^{A2,C,G}
22,90 EUR

*Roast wild boar from local forests with creamed mushrooms
and homemade dumplings* ^{G, A2,C}
21,90 EUR

Fish

*Roasted zander fillet with homemade red cabbage
and potatoes* ^{2, 5, 7, 8, D, G}
21,50 EUR

*Fried North Sea plaice with fresh cucumber salad
and fried potatoes* ^{2,D,A2, 7}
22,90 EUR

Cold dishes, after 5.00 p.m.



*„Mittelbacher Platte“
Raw and cooked ham with horseradish, roast pork,
salami, soft and semi-hard cheese and a Rollmops,
colorfully garnished, various bread and butter,
plus a glass of Mittelbacher Prostelmacher liqueur* ^{3,7,8,A1,A2,A4,A5,G,D}
19,60 EUR

*fine beef tartar with egg yolk, capers, fillet of anchovies,
with a different kind of bread and butter* ^{8,9,A1,A2,A4,A5,C,D,G}
18,90 EUR

*"sharp thing", cold roast pork with mustard, horseradish and
gherkin on bread* ^{3, 5, 9, A1, A2, C, L, J}
13,50 EUR

*Mixed cheeseboard, various sliced cheeses, fresh, hand and red cheeses, Camembert,
fig mustard, bread, butter* ^{3, 5, 9, A1, a2, A4, A5, G, H2, H, 4J}
17,20 EUR

We wish you a nice stay with a good appetite!

You can not receive meals with  you as a senior's portion.  = vegetarian
Guests with food allergies, eg. Eg eggs, soybeans, mustard, celery, lupine, nuts, cereals, fish, molluscs,
etc. and the contents of approved additives in our food will be available on request from our service
staff a separate menu card in which the allergens are identified.

Dessert

Homemade eggnog - ice cream parfait topped with strawberry mint
salad^{C,G}
8,90 EUR

„Coupe Romanoff“
3 scoops of vanilla ice cream, fresh strawberries and whipped cream^G
9,90 EUR

Creme brulee caramelized with cane sugar^{G,C}
7,90 EUR

Greek yogurt with marinated strawberries^G
7,90 EUR

„Sekt sorbet“ with mango or strawberry^{1,L}
5,90 EUR

Saxon Quarkkeulchen with vanilla sauce or applesauce^{2,L,C,G,A2}
8,90 EUR

Warm apple strudel with vanilla ice cream and whipped cream^{A2,C,G,E}
8,50 EUR

Apple pie with butter crumble and whipped cream^{A2,L,G}
3,80 EUR

Plum cake with butter crumble and whipped cream^{A2,G}
3,80 EUR

On the weekends, we also offer fruit cake.
Our service staff will be happy to inform you about the offer.

