

Homemade soups

Beef bouillon with meatballs	6,30 €
Game soup „Hubertus“	6,60 €
Tomato soup with fresh basil	6,60 €

Starters

Deep-Fried Calamari Sticks with garlic cream and toasted breadsticks	9,80 €
Deep-fried mussels with garlic cream, served with toast	8,80 €
Crostini with goat cheese on a colourful salad bouquet with orange fillets	8,70 €
Fine seasoned meat gratinated with cheese, served with toast	7,60 €
Stuffed beef tongue Toast with egg salad, cooked beef tongue and melted butter	9,70 €
Baked Camembert with cranberries, toast and salad garnish	8,80 €

Salads

Cucumber salad	7,50 €
Radish salad	7,50 €
Small colourful salad plate with a fine dressing	9,80 €
Large salad plate with fresh seasonal salads, served with fried chicken breast strips and honey-balsamic dressing	18,20 €
Large salad platter with two fried eggs on potato salad, topped with various homemade raw vegetable salads	17,00 €

Lunch menu

Braised ox cheeks with port wine sauce with butter beans and almond balls	19,90 €
Beef roulade with red cabbage and homemade potato dumplings	19,10 €
Cured beef tongue with melted butter and carrots, served with parsley potatoes	18,50 €
1/4 Roast duck	19,50 €
1/2 Roast duck with red cabbage and homemade potato dumplings	26,50 €
Rabbit roast with Brussels sprouts and parsley potatoes	18,80 €
Salted knuckle of pork with sauerkraut and homemade potato dumplings	17,30 €
Roast pork loin with sauerkraut and Bohemian dumplings	17,30 €
Pork steak "au four" topped with fine seasoned meat and cheese, served with French fries and a salad plate	18,70 €
Pork steak with creamed mushrooms, served with French fries and a small salad plate	18,70 €
Breaded pork schnitzel with carrots and parsley potatoes	17,80 €

Game specialties

Venison leg with cranberries, a slice of pineapple, served with red cabbage and homemade potato dumplings	19,70 €
Wild boar leg with creamed mushrooms, served with red cabbage and homemade potato dumplings	19,70 €
Game goulash served with red cabbage and Bohemian dumplings	18,70 €

Lunch and dinner menu

Fish specialities

Grilled halibut fillet flavoured with lemon pepper, served with herb butter, horseradish, parsley potatoes and a salad plate	21,80 €
Fresh Norwegian fjord salmon from the grill flavoured with lemon pepper, served with herb butter, horseradish, fine broccoli florets and wild rice	22,60 €
Grilled pikeperch fillet flavoured with lemon pepper, served with herb butter, horseradish, fine broccoli florets and wild rice	22,60 €
Grilled trout with fine herb butter and horseradish, parsley potatoes and a salad plate	19,90 €

Vegetarian dishes

Broccoli pan Broccoli florets au gratin with hollandaise sauce and cheese, served with a stuffed tomato and wild rice	16,50 €
Pasta and mushroom pan with colourful vegetables and fresh mushrooms, au gratin with hollandaise sauce and cheese, served with a stuffed tomato	16,50 €

Vegan Dishes

Baked Beet Pancakes with sweet potato fries, served with a mint-lime dip and a salad bouquet	18,90 €
Funky Falafel Edamame & Herb served with wild rice and a pea-coconut sauce, accompanied by a salad bouquet	18,90 €

Dinner menu

Fresh tartar, 150 g - DIY with chopped onions, gherkin, tomatos, fresh egg yolk, butter and bread (2,11)	18,60 €
Homemade jellied meat with fine remoulade served with fried potatoes and mixed salad (1,2,11)	17,40 €
„Farmer's breakfast“ Fried potatoes with sausage and onions, served with beaten eggs and a salad garnish (2,3,11)	16,60 €
Omelette filled with fine seasoned meat (1)	15,40 €
Omelette filled with fresh mushrooms (8)	15,40 €
Chicken breast baked with tomatoes and feta cheese, served with duchess potatoes and a salad plate	18,80 €
Pork schnitzel with homemade potato salad and mixed salad (1,2,11)	17,80 €
„Thuringian Rostbrätel“ Pork neck steak sautéed with mustard and beer, served with fried onions, fried potatoes and mixed salad	18,80 €

Dinner menu

Braised ox cheeks with port wine sauce with with butter beans and almond balls	19,90 €
Pork steak with creamed mushrooms, served with French fries and a small salad plate ⁽⁸⁾	18,70 €
Pork steak "au four" topped with fine seasoned meat and cheese, served with French fries and a salad plate ^(1,2)	18,70 €
Lumberjack steak Pork neck steak with mushroom cream sauce, served with fried potatoes and a salad plate ⁽⁸⁾	18,70 €
Holsteiner schnitzel breaded veal schnitzel with fried egg, served with anchovies, smoked salmon, fried potatoes and a salad plate	22,00 €
Rump steak, 200 g with fried onions, served with fried potatoes and a salad plate	25,00 €
Rump steak, 200 g with creamed mushrooms, served with french fries and a salad plate ⁽⁸⁾	25,00 €