

AFFÄRE LUNCH

KALTE VORSPEISEN – COLD STARTERS

Salat Teller - Salad Platter 12

Traditional salads & greens
Dried fruits, nuts, eggs
House made dressings

Geräucherter Spinat Salat 18

Smoked spinach salad
Blackberry-walnut vinaigrette
Apples, caramelized walnuts
Pickled red onions, goat cheese

Bread Service 12

Pretzels, pickles & dip
or House baked breads, butter

WARME VORSPEISEN - WARM STARTERS

Suppe von Wald und Wiesenpilzen 14

Wild mushroom soup
Leek, shallots, tomatoes, parsley foam

Hummer Poutine 24

Lobster poutine, truffle fries
Cheese curds, Madeira cream sauce

Knoblauchgarnelen 16

Garlic shrimp, white wine, herbs
Toasted sour dough bread

FISCH & GEMÜSE GERICHTE SEAFOOD & VEGETARIAN DISHES

Leipziger Allerlei 28

Farm fresh vegetables, mushrooms
Traditional bread dumpling
Herb cream sauce

Risotto von Meeresfrüchten 34

Creamy lemon risotto
Caramelized scallops, shrimp
Smoked octopus, farm egg yolk

Gebackener Seehecht 36

Baked hake filet, herb crust
Spring vegetables, new potatoes
Onion confit velouté

TRADITIONELLE HAUPTGERICHTE TRADITIONAL MAIN COURSES

Kalbsgeschnetzeltes 34

Veal tips, mushroom-brandy sauce
Butterspätzle, side salad

Schnitzel

Breaded pork (32) or veal cutlet (38)
Jäger style: mushroom sauce, butterspätzle
Wiener style: lemon, french fries, cucumber salad

Brat Trio 36

Served with mustard
Sauerkraut, red cabbage & bratkartoffeln
Made in house, traditional recipes, local meats



KLEINES OSTERMENÜ LITTLE EASTER MENU

First Course

Garden salad
Baby turnips, spring carrots
Radishes, tomatoes
Caramelized shallot-scallion vinaigrette
Sweet pea sorbet

Pflüger

Sauvignon Blanc, Pfalz

or

Reissdorf Kölsch

Second Course

Chicken Rouladen
Spinach mozzarella stuffing
Sun-dried tomato polenta
Marsala sauce, green asparagus

Intellego "Halagasha"

Pinotage, Swartland

or

Chimay, Trappist Dubbel

Dessert

Strawberry shortbread cake
Grand Marnier chocolate mousse
Mint-strawberry salad, strawberry ice cream

Elio Perrone "Bigarò"

Brachetto Moscato, Piedmont

or

Samual Smith's Imperial Stout

Three Course Lunch 50 Wine 25 Beer 15



Consumer advisory: *Foods can be cooked to order
*consuming raw or undercooked meats, seafood, shellfish or eggs
may increase your risk of food borne illness.

For parties of 6 or more guests 20% gratuity may be added.