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GASTWIRTSCHAFT

MONTHLY MENU

STARTER

Asparagus panna cotta with braised tomatoes and cress
9,90

Deep fried asparagus with ham and cheese and Sauce Tartar
11,90

SOUP

Cream of asparagus soup with leek-quiche
5,50

MAIN COURSE

Asparagus with hollandaise sauce and buttered potatoes
13,90 / 18,90

Cordon Bleu with cured pork stuffed with wild "Moosbacher" cheese and ham, comes with potato-lettuce salad
15,90

Poached filet of trout on asparagus risotto
19,90

Pink saddle of veal on asparagus with hollandaise sauce and buttered potatoes
23,90

DESSERT

Rhubarb creme brulée with marinated strawberries
7,90

We take a liberty of adding a cover charge of 2,30 €

