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GASTWIRTSCHAFT

MONTHLY MENU

STARTER

Deep fried black pudding on herb pumpkin salad
9,90

Boiled flank of veal on trout cream and vinegar plum
11,90

SOUP

Pumpkin cream soup with apple french toast
5,50

MAIN COURSE

Homemade pumpkin ravioli with ricotta and grapes
13,50

Cordon Bleu of "Tullnerfelder" pork stuffed with pumpkin seed cheese and ham, with creamy cucumber salad
15,90

Deer stew with chanterelles and curd dumplings
18,90

Pan-roasted fillet of pike-perch on tomato risotto
19,90

DESSERT

Poppy seed cake with yogurt and plum jam
7,90

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

