

# Springtime-Menu

## Soup of the season

	Euro
Pumpkincreamsoup with pumpkinseed and pumpkinoil	5,90
Wild garlic foam soup with fried prawns	7,50



## Main dishes

„Bärlauchpasta“ Pasta with small cubes of tomatoes, wild garlic pesto, pine nuts and parmesan cheese	11,40
- additional with fillets of pork	15,90
„Spitzkohlcurry“ Sweetheart cabbage with coconut milk, curry and cashew nuts, served with basmati rice	11,90
„Schweinefilet“ Fillet of pork marinated in honey-chili-marinade, additional wild garlic sauce, bell pepper vegetables and sweet mashed potatoes	16,90
„Kalbsgeschnetzeltes“ Creamy ragout of veal in sage sauce, with leek, tomatoes and fried dumplings	18,90
„Lachsfilet“ Fried fillet of salmon, as side dish marinated tomatoes with coriander and sheep's milk cheese, avocado dip and potato wedges	15,90

## Dessert of the season

Cappuccino Creme Brulee with coffee and cherries in Amaretto (almond liqueur)	5,40
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