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| Cream of asparagus soup with boiled ham and Grana Padano Croutons | small 5,00/ big 9,50 |
| Small side salad | 4,80 |
| Gratinated goat´s cheese with honey in bacon, strawberry-asparagus-salad with mint and grissini | 9,90 |
| Hackepeter (minced meat from the butcher´s shop) with egg yolk, shallots, sour vegetables with rustic bread and butter | 12,00 |
| Burrata cheese with cherry tomatoes and baked rocket, basil and rustic bread | 12,80 |
| Large mixed salad of raw vegetables, leaf salad and dressed salad, sprouts and croutons with yoghurt-dressing or dark balsamic-dressing | 14,50 |
| <u>optionally with:</u> | |
| fried falafel balls | + 4,50 |
| fried chicken breast | + 6,50 |
| baked prawns | + 8,50 |

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| Homemade meatballs with Saxon potato salad and mustard | 15,00 |
| Tagliatelle with roasted asparagus and chicken breast (Fresh pasta, herbs and cream) | 16,50 |
| Schnitzel „Viennese Style“ with parsley potatoes, asparagus and hollandaise sauce | 29,50 |
| Strindberg rump steak in an egg, shallot and mustard coating, thyme potatoes and salad | 32,00 |
| Fried fish fillet with wholemeal spaghetti and creamed vegetables sautéed in sorrel | 26,50 |
| Quark thaler with apple sauce | 5,50 |
| “Leipziger Frühlings-Räbchen“ apricots filled with marzipan in a wine dough and vanilla ice cream | 9,50 |