



Drink of the Month

BAVARIAN APPLE MULE

8,90 €

GINGER BEER | APPLE BRANDY | LEMON JUICE |
ICE CUBES | APPLE | CINNAMON STICK

Monthly Menu

VEGAN BEETROOT CARPACCIO

12,90 €

LAMB'S LETTUCE | CARAMELIZED WALNUTS |
VEGAN CREAM CHEESE | CROÛTONS | HOUSE DRESSING |
FARMHOUSE BREAD

KALE BRAISED WITH BACON

22,90 €

WITH SMOKED PORK | METTWURST SAUSAGE |
BOILED POTATOES WITH SALT | MUSTARD

BRAISED DUCK LEG

28,90 €

WITH RED CABBAGE | POTATO DUMPLINGS WITH
BUTTER-BREADCRUMBS | DUCK GRAVY

LUMBERJACK SCHNITZEL

21,90 €

WITH FRIED POTATOES | BRAISED ONIONS | FRIED EGG |
DARK BEER SAUCE | WILD HERB SALAD

VENISON RAGOUT

24,90 €

WITH BUTTER SPAETZLE | CREAMED SAVOY CABBAGE |
WILD HERB SALAD

FRIED VEGAN MAULTASCHEN

17,50 €

GERMAN RAVIOLI | BARREL SAUERKRAUT | FRIED ONIONS |
ROASTED PUMPKIN SEEDS | VEGAN WHITE WINE SAUCE

Dessert

WARM CHOCOLATE CAKE

8,50 €

VANILLA ICE CREAM | RED FRUIT JELLY