

SPECIAL OKTOBER DINNER MENU

WIRSING | WEISSER RETTICH | XO SOSSE
SAVOY CABBAGE | WHITE RADISH | XO SAUCE

BUTTERNUSSKÜRBIS | ZIEGE | SANDDORN
BUTTERNUT PUMPKIN | GOAT | SEA BUCKTHORN

WELS | ZWIEBEL | HUHN
CATFISH | ONION | CHICKEN

RINDERSCHAUFEL

ROTKOHL | QUITTE | QUARKKNÖDEL
BRAISED BEEF
RED CABBAGE | QUINCE | CURD DUMPLINGS

HOLUNDER | JOGHURT | WEISSE SCHOKOLADE
ELDER | YOGHURT | WHITE CHOCOLATE

5 GÄNGE MIT WEINBEGLEITUNG
5 COURSE INCLUDING WINE PAIRING
69.90 EURO

RESTAURANT AM

STEINPLATZ

HAUPTGÄNGE

RINDERSCHAUFEL

ROTKOHL | QUITTE | QUARKKNÖDEL
BRAISED BEEF
RED CABBAGE | QUINCE | CURD DUMPLINGS

GERÄUCHERTE FORELLE | KARTOFFEL | FENCHEL
SMOKED TROUT | POTATO | FENNEL

TOPFENKNÖDEL | WALDPILZE | HASELNUSS
CURD DUMPLINGS
WILD MUSHROOMS | HAZELNUT

DINNER

DIENSTAG BIS SAMSTAG AB 18 UHR
TUESDAY TO SATURDAY FROM 6 PM

VORSPEISE

WIRSING | WEISSER RETTICH | XO SOSSE
SAVOY CABBAGE | WHITE RADISH | XO SAUCE

BUTTERNUSSKÜRBIS | ZIEGE | SANDDORN
BUTTERNUT PUMPKIN | GOAT | SEA BUCKTHORN

WELS | ZWIEBEL | HUHN
CATFISH | ONION | CHICKEN

DESSERT

BIRNE | MARONE | SAHNE
PEAR | CHESTNUT | CREAM

HOLUNDER | JOGHURT | WEISSE SCHOKOLADE
ELDER | YOGHURT | WHITE CHOCOLATE

KÄSEAUSWAHL
CHEESE SELECTION

VORSPEISE/ STARTER	14
HAUPTGANG/ MAIN COURSE	24
DESSERT	12
