

Our Culinary Plan

The Opening:

Root bread with homemade butter and dip	6
Beef consommé	
Soup noodles / vegetables	5
Side salad	4
Mixed salad	
House dressing / root bread	8
Beef carpaccio	
Parmesan / root bread	12

Green Delight:

Cheese spaetzle / crispy onions / salad	19
Salad plate with sautéed mushrooms	16
/house dressing/ / root bread (vegan option available)	
Portion of creamed mushrooms	
Homemade dumplings / salad (vegan option available)	18

Sea Delight:

Grilled pike-perch fillet	
Remoulade / potato rösti	23
Grilled salmon fillet	
Herb butter / mixed salad	24
Matjes herring fillet “housewife style” with boiled potatoes	17
Fish selection of salmon and pike-perch	
Herb cream sauce / boiled potatoes	26

Pan Favourites:

“Loreley Duo”

Pork schnitzel / bratwurst / fried potatoes 23

Breaded schnitzel (farm-raised pork)

French fries 18

Wiener schnitzel (veal)

Lingonberries / French fries 26

Rump steak (roast beef)

Mixed salad / house dressing 30

Grilled turkey steak

Creamed mushrooms / spaetzle 23

“Viennese roast beef”

Red wine jus / crispy onions / fried potatoes 29

Roast Magic:

Beef in horseradish sauce

Homemade dumplings / lingonberries 21

House-style sauerbraten

Homemade dumplings / red cabbage 22

Venison roast in lingonberry cream sauce

Homemade dumplings / red cabbage 24

Sweet Finish:

Vanilla ice cream / hot raspberries / whipped cream 8

Chocolate soufflé / vanilla ice cream / whipped cream 8

Walnut ice cream / egg liqueur / whipped cream 7