



Our lunch from 26.07. till 30.07.

Cream soup of crustean with prawns	7,90€
Cheek of pork with pearl barley and horseradish	9,90€
Lukewarm salmon trout with celery and romana	7,90€

Lake charfish with squid ravioli and kohlrabi	15,90€
Braised veal with ceps and butter dumplings	15,90€
Tagliatelle with fermented garlic and saffron	12,90€

Delights of berries 8,90€

French cheese 8,90€

Cover charge 3,50€

(includes fresh, homemade bread and an Amuse Bouche)

2 courses 19,90€

3 courses 29€

Of course we serve you accompanying wines on request

Please ask our wine steward Patrick Hopf