

# SUMMER

# Highlights



## SUMMER MENU

Cold melon bowl with feta skewer

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### Fried salmon steak

on sauted baby spinach with fried potatoes and herb butter

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Lemon creme brûlée with fresh berries

Menu per person: 43,00 €

## SOUPS AND STARTERS

### Beef consommé

with herb pancakes

6,50 €

### Tomato cream soup

with parmesan chip

6,50 €

### Cold melon bowl

with feta skewer

6,50 €

### Summer antipasti platter

with antipasti, melon and serrano boats and bruscetta

15,00 €

### Beef carpaccio

with rocket and garlic and herb baguette

16,00 €

### Tomato Mozzarella

with Serrano Grissini

9,50 €

### Small mixed salad plate

6,50 €

### Large mixed salad

with baked camembert and cranberry dip

13,00 €

## VEGAN DISHES

### Homemade vegan "Bolognaise"

with Spaghetti

16,00 €

### Vegetable rice pan

with vegan mint yogurt dip

16,00 €

## VEGETARIAN DISHES

### Swabian cheese spaetzle

with fried onions and a small salad

16,00 €

### Spinach-Ricotta ravioli

mit Karotten-Kartoffelpüree on tomato ragout

16,00 €

## FISH DISHES

### Fried salmon steak

on sauted baby spinach with fried potatoes and herb butter

29,00 €

### Prawns fried in garlic

on tomato risotto

29,00 €

### Char fillet

on grilled vegetables with parsley potatoes

29,00 €

## MEAT DISHES

### Swabian roast beef

with homemade spaetzle and a small salad plate

29,00 €

### Sliced beef fillet

with grilled vegetables and homemade spaetzle

29,00 €

### Fried corn spur shop breast

with caramelized peach, bacon beans and sweat potato fries

29,00 €

### Vesper plate "Sankt Leonhard"

with deer-pepper bite, wild ham, regional selection of cheeses, butter, pickles and farmhouse bread

15,50 €

## DESSERTS

### Homemade basil sorbet

on strawberry salad

8,50 €

### Lemon creme brûlée

with fresh berries

8,50 €

### Selection of Hegelbach cheeses

garnished with fresh fruits, nuts and fig mustard

14,00 €