

AUTUMN/WINTER *Highlights*



AUTUMN/WINTER MENU

Beetroot carpaccio
with lamb's lettuce

Ragout from local deer
with homemade spaetzle
and cranberries

Speculoos mousse
with roasted almonds

Menu per person: 44,00 €

VEGETARIAN DISHES

Swabian cheese spaetzle with fried
onions and a small salad 16,00 €

Fried bread dumpling slices
with mushroom ragout 16,00 €

FISH DISHES

Fried fillet of pikeperch
on cream sauerkraut
with carrot-mashed potatoes 29,00 €

Poached salmon slices
with fresh horseradish,
savoy cabbage vegetables
and boiled potatoes 29,00 €

MEAT DISHES

Swabian roast beef
with homemade spaetzle
and a small salad plate 29,00 €

**Pork fillet
wrapped in savoy cabbage**
with caraway sauce
with fried bread dumpling
slices 28,00 €

Fried saddle of venison
in cranberry sauce
with Brussels sprouts and
homemade potato noodles 31,00 €

Ragout from local deer
with homemade spaetzle
and cranberries 29,00 €

DESSERTS

Baked apple from Lake Constance
with cinnamon sauce 8,50 €

Speculoos mousse
with roasted almonds 8,50 €

Selection of Hegelbach cheeses
garnished with fresh fruits,
nuts and fig mustard 14,00 €

SOUPS AND STARTERS

Beef consommé
with herb pancakes 6,50 €

Beetroot soup
with sour cream 6,50 €

Cream of chestnut soup
with cranberry cream 6,50 €

**Smoked fish plate
from Lake Constance**
with cream horseradish and
Honey-mustard sauce,
with garlic baguette 14,00 €

Gratinated goat cheese
on onion chutney
with salad bouquet 14,00 €

Beetroot carpaccio
with lamb's lettuce
and garlic herb baguette 13,00 €

Small mixed salad plate 6,50 €

VEGAN DISHES

Chickpea and vegetable ragout
in a rice ring 15,00 €

Mushroom stroganoff
with potato wedges 15,00 €