



STARTERS

- homemade antipasti (vegetarian): small 7.5 / large 12.5

Salads

- letucce, rocket salad, cucumber, fennel, radish, bell pepper, cherry tomato, sprouts & seeds
small 4.5 / large 9

- julini salad: large salad with crunchy rashers of bacon, blue cheese & walnuts 12.5

Soups

- mediterranean tomato soup with prawns, olives & lemon 6.5

MAINS in June

- homemade eggplant-dumplings on a lemon sauce with parmesan & tomato-parsley-topping 9.5

- homemade wild garlic dumplings on a goat cheese sauce with almonds, parmesan, grapes & radicchio 11.5

- linguine with anchovies, sundried tomatoes, garlic & fresh basil 11.5

- beetroot gnocchi with zucchini, rucola-almond pesto & parmesan *or* with zucchini, sage & almonds (vegan) 11.5

- bavarian pork roast (*organic*) in a dark beer sauce with potato-onion-fritters & cabbage salad 17.5

- beet root 'rösti' with smoked salmon, horse radish, honey-mustard-dip & salad 11.5

- homemade cheese dumplings on a apple-white-wine-sauce with spinach, walnuts & south tyrolean bacon (also vegetarian) 11.5

- south german 'spätzle' with alp-cheese, fried onions & lean bacon bits (also vegetarian) 11.5

*** all dishes served with homemade bread & dip ***

DESSERT

- bourbon vanilla panna cotta with berry sauce & dark chocolate 5.5

- homemade cakes piece 3