

Homemade soups

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| Beef bouillon with meatballs | 5,90 € |
| Game soup „Hubertus“ | 6,60 € |
| Cheese soup with ham strips (1,8) | 7,60 € |
| Solyanka with white bread | 5,90 € |

Starters

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| Crostini with goat cheese on a colourful salad bouquet with orange fillets | 8,70 € |
| Fine seasoned meat gratinated with cheese, served with toast (1,2) | 7,60 € |
| Stuffed beef tongue Toast with egg salad, cooked beef tongue and melted butter (1,2) | 9,70 € |
| Baked Camembert with cranberries, toast and salad garnish | 8,80 € |
| Deep-fried mussels with garlic cream, served with toast (1) | 8,80 € |

Salads

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| Cucumber salad | 7,50 € |
| Radish salad | 7,50 € |
| Small colourful salad plate with a fine dressing | 9,80 € |
| Large salad plate with fresh seasonal salads, served with fried chicken breast strips and honey-balsamic dressing | 18,20 € |

Lunch menu

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| Braised ox cheeks with port wine sauce with butter beans and almond balls | 19,90 € |
| Beef sour roast with red cabbage and homemade potato dumplings (2) | 18,60 € |
| Beef roulade with red cabbage and homemade potato dumplings (2) | 19,10 € |
| Cured beef tongue with melted butter and carrots, served with parsley potatoes (2) | 18,50 € |
| Roast duck with red cabbage and homemade potato dumplings (2) | 19,50 € |
| Rabbit leg with Brussels sprouts and parsley potatoes | 18,80 € |
| Roast lamb with bacon beans and homemade potato dumplings (2) | 19,90 € |
| Salted knuckle of pork with sauerkraut and homemade potato dumplings (2) | 17,30 € |
| Roast pork loin with sauerkraut and Bohemian dumplings | 17,30 € |
| Pork steak "au four topped with fine seasoned meat and cheese, served with French fries and a salad plate (1,2) | 18,70 € |
| Pork steak with fresh mushrooms, served with French fries and a small salad plate (8) | 18,70 € |
| Breaded pork schnitzel with carrots and parsley potatoes | 16,80 € |

Game specialities

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| Venison leg with cranberries, a slice of pineapple, served with red cabbage and homemade potato dumplings (2) | 19,70 € |
| Wild boar leg with fresh mushrooms, served with red cabbage and homemade potato dumplings (2) | 19,70 € |
| Game goulash with fresh mushrooms, served with red cabbage and Bohemian dumplings (2) | 18,70 € |

Lunch and dinner menu

Fish specialities

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| Grilled halibut fillet flavoured with lemon pepper, served with herb butter, horseradish, parsley potatoes and a salad plate | 19,80 € |
| Fresh Norwegian fjord salmon from the grill flavoured with lemon pepper, served with herb butter, horseradish, fine broccoli florets and wild rice | 20,60 € |
| Grilled pikeperch fillet flavoured with lemon pepper, served with herb butter, horseradish, fine broccoli florets and wild rice | 20,60 € |

Meatless dishes

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| Broccoli pan Broccoli florets au gratin with hollandaise sauce and cheese, served with a stuffed tomato and wild rice (1,2,4) | 16,50 € |
| Pasta and mushroom pan with colourful vegetables and fresh mushrooms, au gratin with hollandaise sauce and cheese, served with a stuffed tomato (1,2) | 16,50 € |
| Large salad platter with two fried eggs on potato salad, topped with various homemade raw vegetable salads (1,2,11) | 17,00 € |

Dinner menu

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| Fresh tartar, 150 g with chopped onions, gherkin, tomato wedges, fresh egg yolk, butter and bread (2,11) | 18,60 € |
| Refined roast bread A slice of bread spread with mustard, topped with gherkin, slices of roast meat, refined with remoulade and horseradish, colorfully garnished (1,2,11) | 17,40 € |
| Homemade jellied meat with fine remoulade served with fried potatoes and mixed salad (1,2,11) | 16,40 € |
| „Farmer's breakfast“ Fried potatoes with sausage and onions, served with beaten eggs and a salad garnish (2,3,11) | 16,60 € |
| Omelette filled with fine seasoned meat (1) | 15,40 € |
| Omelette filled with fresh mushrooms (8) | 15,40 € |
| Chicken breast baked with tomatoes and feta cheese, served with duchess potatoes and a salad plate | 18,80 € |
| Pork schnitzel with homemade potato salad and mixed salad (1,2,11) | 16,80 € |
| „Thuringian Rostbrätel“ Pork neck steak sautéed with mustard and beer, served with fried onions, fried potatoes and mixed salad | 18,80 € |

Dinner menu

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| Braised ox cheeks with port wine sauce with with butter beans and almond balls | 19,90 € |
| Shepherd's steak in the pan Pork steak gratinated with tomatoes and feta cheese, on a giant roastitaler, served with cucumber yoghurt and a salad plate ⁽⁴⁾ | 19,70 € |
| Pork steak with fresh mushrooms, served with French fries and a small salad plate ⁽⁸⁾ | 18,70 € |
| Pork steak "au four topped with fine seasoned meat and cheese, served with French fries and a salad plate ^(1,2) | 18,70 € |
| Lumberjack steak Pork neck steak with mushroom cream sauce, served with fried potatoes and a salad plate ⁽⁸⁾ | 18,70 € |
| Holsteiner schnitzel breaded veal schnitzel with fried egg, served with anchovies, smoked salmon, fried potatoes and a salad plate | 22,00 € |
| Rump steak, 200 g with fried onions, served with fried potatoes and a salad plate | 25,00 € |
| Rump steak, 200 g with fresh mushrooms, served with french fries and a salad plate ⁽⁸⁾ | 25,00 € |