

Our small card for groups



starters:	our delicious „ cucumber salad “ with a light mustard-dressing	€ 5,80
	small salad with our homemade wild berry-Dressing	€ 8,80
	Gratiné „ goat-cheese “ with cranberry-pepper-dip, rosmmary-honey and a saladbouquet with our homemade berry-dressing	€ 10,80
Soup:	Carrot-Ginger Soup with an crispy chip of serrano-ham served in grandmothers „weckglas“	€ 7,80
Vegatarian:	Dorfsalad „ with no compromises “ a saladbouquet with our fruity-dressing cherrytomato, avocado and marinated vegetables for example cucumber, carott, kohlrabi	€ 12,80
	Homemade german ravioli filled with pumkin, ginger and orange with fried king oyster mushrooms & terragon-butter	€ 16,80
Maincourses:	Stewed „ Lamb Shanks “ with fine redwinesauce and tasty beans with bacon, caramelised garlic & homemade mashed potatoes	€ 19,80
	„ Rössings Meatball “ homemade veal mestball, redwine-pearl onions, fried green asparagus & homemade mashed potatoes	€ 19,80
	„ Barnyard fowl “ Suprème from the Black-feathered chicken with sesame-honey rubbed, cherry-pepper sauce & vegetable-noodles	€ 20,80
	„ Salmon Parcel “ Filet of Fjord Salmon with fresh vegetables, potatoes Cooked in foil with fresh herbs & garlic	€ 20,80
Dessert:	„ Drunk Pear “ in amaretto cooked warm pear with an homemade walnut-brittle-parfait	€ 8,80