

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
	fried „ goat-cheese “ with three sorts of beetroot from the oven	€ 8,80
Soup:	soup from fresh green apple and crispy suger peas with a cheese stick served in grandmothers „weckglas“	€ 8,80
Vegatarian:	Dorfsalad „ with no compromises “ Big colourfull autumnal saladbouquet with our fruity-dressing cherrytomato, avocado, roastes pine seeds & parmesan	€ 12,80
	delicate tomato-noodles with sweet-sour pickeld pumkin, fennel, avocado & fresh garden herbs	€ 16,80
Maincourses:	„ Bouef bouruignon “ Veal neck stewed in a beefier red-winesauce, with mushrooms, pearl onions, bacon, fresh hispy cabbage & freid dumpling	€ 20,80
	„ Mist-krat-zer-li “ in whitewine stewed corn poulard with apple-carrot vegetable from the ur-carrot & homemade potato-spring onion puree	€ 20,80
	At the skin fried filet of Fjord-Salmon-filet with a potato-hispy-cabbage-puree and a orange-caper-butter & sun dried tomatoes	€ 21,80
Dessert:	„ Pear Helene at dorf style “ In whitewine stewed williams chrsit pear with a bitter sweet- chocolate-sauce & homemade vanille-parfait	€ 7,80