

Salads

Mixed Leaf Salad

with „Holunderhof“-Vinaigrette [M,H,L,O] € 6,90

House Salad

with goats cheese balls wrapped in bacon,
bread croutons and pumpkin seeds [C,E,G,H,L,O,N,P] € 13,50

Colourful Salad Plate

with grilled chicken breast,
balsamic dressing [A,C,E,G,L] € 14,90

Appetizers

Beef Tartar with toasted bread,
finely garnished [A,C,G,L,O,P] € 18,80

Game Terrine with pumpkin chutney
and lingon berry jam [A,C,E,G,H,L,M,O,P] € 15,80

Carpaccio of striped beetroot
with falafel and humus dip [A,C,E,G,H,L,M,N,O,P] € 9,80

Soups

Beef Bouillon
with Frittaten [A,C,G,L] € 6,20

Wild Mushroom Consommé
with linguine nero [A,C,G,L] € 8,90

Coconut-Carrot-Ginger Cream [A,C,G,L] € 9,90

Main Courses

Braised Ox Cheeks on [C,G,L] € 25,80
Black salsify purée with potato gratin

Pink Onion Roast [A,C,G,L] € 24,90
on Onion and rosemary jus, with
bacon beans and buttered spaetzle

Leg of Goose with [C,G,L] € 26,50
„Holunder“- Red cabbage and
Baked apple with bread dumpling filling

Wiener Schnitzel of veal, with [A,C,G,L,O,P] € 24,50
parsley potatoes and lingon berries

Pink Roasted Pork Medallions € 22,80
on wild mushroom sauce, herb rösti
and vegetables [A,C,G,H,L,O,P]

Rump Steak with rosemary potatoes,
grilled vegetables and herb butter [G,L]
Lady 150g € 26,90
Gentleman 250g € 32,50

Mixed Grillplate [H,L,M,O,G,P]
(beef, pork and chicken) with grilled vegetables,
fries, herb butter ,BBQ-and garlic sauce
for 1 Person € 24,80
or 2 Persons € 42,90

Fish

Pan Fried Pike-Perch Fillet [A,D,G,L,O,P]
on lime risotto,
with winter vegetables € 24,00

Local Trout Fillet [A,D,G,L,M,P]
on „Champagne cabbage“,
with herb potatoes € 26,00

Vegetarian Main Courses Braised

Fennel [C,G,L]
with wild mushroom risotto and
smoked paprika cream € 14,80

Falafel with different humus variations
and pita-bread [A,C,G,H] € 13,90

Schlipfkräpfen with brown butter [A,C,M]
and parmesan € 14,20

Colorful Tagliatelle mediterranean
with arugula, dried tomatoes, olives
and feta [A,C,G,P] € 14,90

ALF® Legende EU-Allergengruppen - Allergencode			
gluten	A	nuts	H
crustaceans	B	celery	L
egg	C	mustard	M
fish	D	sesame	N
peanut	E	sulfites	O
soy	F	lupines	P
milk and laktose	G	molluscs	R