

We take part in the ZU TISCH project!

Our food is

regional • fair • sustainable

🔷 because we are not indifferent 🔷

Asparagus season

RECOMMENDATION OF THE MONTH





SPARGEL from the Rehm family in Schrobenhausen, WITHOUT FOLIEN COVERING and UNSPRITCHED slowly grown and super aromatic! Served with organic parsley potatoes

- and homemade hollandaise sauce 23.90 \mathbb{/}
- or purely plant-based with homemade wild garlic pesto 21.90

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 Optionally with...
 - a portion of HERRMANNSDORFER ORGANIC WACHOLDER HAM 9.80
 - a small SCHNITZEL "Viennese style" from HERRMANNSDORFER ORGANIC PORK 14.90

SPARGELCREMESUPPE made from asparagus grown WITHOUT FOLIE, from the Rehm family 7.90 V



RAHMGESCHNETZELTES with mushrooms and Herrmannsdorf organic pork loin, served with homemade organic bread dumplings 25,90

WHITE CHOCOLATE MOUSSE made from fairly produced Belgian chocolate, organic cream and organic eggs, served with homemade organic rhubarb compote small 6.90 | normal 10.90 V



REFRESHING AND HOMEMADE

OUR LIMONADES with homemade syrup for 5.90 in the following varieties:

- Ginger-lemon, refreshingly tart and garnished with mint leaves
- Basil-lime, summery taste garnished with lime slices
- Rosemary, our Klinglwirt classic, beautifully aromatic!
- Lemon, classic, really refreshing and not as sweet as the "ready-made" one

AND OUR SPRIZZ with homemade syrup for 8.90 in the following versions:

- Sprizz Zenzero, with secco/mousseux, lemon and ginger slices
- Sprizz Basilico, with Secco/Mousseux and basil syrup and fresh lime
- Rosemary Sprizz, with Secco/Mousseux, lemon and a sprig of rosemary

Sprizz' is available with **Secco "Carlo"** from Karl Pfaffmann **or with alcohol-free, organic mousseux** from Karl Jung



