

SEASONAL MENU



EDELHIRSCHGULASCH Bavarian venison goulash in a rich red wine sauce, served with hazelnut spaetzle made from organic flour and organic eggs 28.90
• goes well with an organic salad with apple and mustard dressing 6.50



Mulled wine made from organic red wine or organic white wine from the Kunzmann winery, Mug 5.50



CHESTNUT CREAM SOUP refined with truffle oil, purely plant-based 8.90



Homemade PUMPKIN DUMPLINGS on creamed leeks, served with roasted pumpkin seeds, purely plant-based and organic 17.90



- goes well with an organic side salad 6.50

“SOUR LENTILS” Stew with beluga lentils and vegetables, seasoned with balsamic vinegar, all organic and vegan 13.90

Plant proteins
and lots of iron

* * *



Homemade GINGERBREAD MOUSSE with organic cream and organic eggs, served with red wine plums small 7.90 | regular 12.90

