

Christmas menu

Soups:

Homemade clear beef bouillon 6,20
with herb pancake strips

Beetroot – horseradish soup 6,20
with whipped cream and croutons

Appetizers:

Breaded goat cheese 14,80
*on a salad bouquet, with roasted bacon julienne,
Pomegranate seeds, chopped walnuts and bread*

Fried prawns in a nest of potatoes 14.80
*refined with garlic, on a salad bouquet
with fresh bell pepper, cherry tomatoes, cucumber,
red onion rings and grated carrots, served with bread*
Large salad without shrimp 10.20

Our dressings:

Mustard yoghurt dressing or pomegranate dressing

main dishes:

Fried pretzel dumpling slices 14.80
*with a creamy sauce made from fresh mushrooms,
served with a small crunchy salad*

Fried salmon fillet 24.80
*with lemon mustard sauce, mashed potatoes and fresh
buttered vegetables*

Stuffed pork schnitzel 17.80
*with dressed Mett, pepper sauce, bacon rösti
and a small crispy salad*

Roast dishes:

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| <i>Franconian sauerbraten (beef roast)</i> | 17.80 |
| <i>with homemade Coburg dumplings, gingerbread sauce and red cabbage</i> | <i>small Port. 15.30</i> |
| <i>Homemade beef roulade</i> | 18.20 |
| <i>with homemade Coburg dumplings, cream sauce and red cabbage</i> | |
| <i>Spit roast</i> | 17.80 |
| <i>with homemade Coburg dumplings, spicy sauce and small side salad</i> | |
| <i>Deer roast</i> | 18.80 |
| <i>with homemade Coburg dumplings, red wine sauce and red cabbage</i> | <i>small Port. 16.30</i> |
| <i>Crispy farmer's duck</i> | <i>Quarter duck 17.80 Half a duck 21.80</i> |
| <i>with homemade Coburg dumplings and natural sauce and red cabbage</i> | |

Desserts:

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| <i>Homemade baked apple mousse</i> | 6.80 |
| <i>with raspberry sauce and cream, served in a glass</i> | |
| <i>Dessert variation from</i> | 7.80 |
| <i>Light and brown gingerbread cream on a homemade sponge cake and rum pot</i> | |