



## AUTUMN MENUE

Fried prawns

*Ratatouille-Tarte & Parmesan*

\*\*\*

Pumpkincreamsoup

*beetroot & praline of pumpkinseed*

\*\*\*

Filet of salmon

*Sauce of snails, barleyrisotto & peas*

or

‘Duett of local hunting’

*Rosé roasted saddle of venison & braised ragout*

*Red cabbage with cranberries, beech-mushrooms & pokebeetcream*

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Tiramisu of Espresso & Chocolate

*blackberry & caramelle-icecream*

€ 39,00 as Menue in 3 Courses with Soup

€ 44,00 as Menue in 3 Courses with starter

€ 50,00 as Menue in 4 Courses

## MENUE



Tarte of Ratatouille

*Baked goatcheese & Rucola*

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Pumpkincreamsoup

*beetroot & praline of pumpkinseed*

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Pancake of potatoes & cauwliflower

*autumn-vegetables & Sauce Hollandaise*

\*\*\*

Tiramisu of Espresso & Chocolate

*blackberry & caramelle-icecream*

€ 33,00 as Menue in 3 Courses with Soup

€ 36,00 as Menue in 3 Courses with starter

€ 42,00 as Menue in 4 Courses

## Starters & Soups

Tarte of Ratatouille  
*Baked goatcheese & Rucola*  
**€ 10,00**



Fried prawns  
*Ratatouille-Tarte & Parmesan*  
**€ 12,00**

Variation of quail  
*Pumpkincream & truffles*  
**€ 12,00**

Pumpkincreamsoup  
*beetroot & praline of pumpkinseed*  
**€ 7,00**



Creamsoup of mmarones  
*Candied almonds*  
**€ 7,00**

### *Maincours*

'Duett of local hunting'  
*Rosé roasted saddle of venison & braised ragout*  
*Red cabbage with cranberries, beech-mushrooms & pokebeetcream*  
**€ 27,00**

Braised cheeks of veal  
*Caramellised pumpkin, breaddumpling-lasagnewith mushrooms & herbalcreamsauce*  
**€ 24,00**

Tranche of Entrecôte with own jus  
*Mini-potatoe-cordon-bleu, backed onions & small salad*  
**€ 27,00**

Filet of salmon  
*Sauce of snails, barleyrisotto & peas*  
**€ 24,00**

Pancake of potatoes & cauwliflower  
*autumn-vegetables & Sauce Hollandaise*  
**€ 19,00**



## SALADS

Saladvariation „TORSCHÄNKE“  
*with breast of chicken & fruity Curry-dip*  
or  
*gratinated goatcheese & marinated fruits*  
**€ 17,50**

## TORSCHÄNKE- & EVERGREENS

Carpaccio of beef  
*-small salad & Parmesancheese-*  
**€ 11,50**

Eifler Festtagssuppe  
*-beef boullion with vegetables, marrow-dumplings & royale-*  
**€ 7,00**

‘Fish & Chips‘  
*Fillet of codfish in a crunchy coat with remoulade of truffles*  
*French fries & small salad*  
**€ 23,00**

Saddlesteak of pork gratinated with goat cheese  
*Williams-Christpear, cranberries, Walnutpesto & Rucola*  
*Pommes Croquettes & small Salad*  
**€ 23,00**

Warm appledumplings  
*With cinnamon-sugar & vanilla icecream*  
**€ 9,50**

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€ 37,00 as Evergreen Menu in 3 Courses (Soup, maincourse pork or fish & Dessert)  
€ 40,00 as Evergreen Menu in 3 Courses (starter, maincourse pork or fish & Dess.)  
€ 46,00 as Menu in 4 Courses with additional cold Starter)

## DESSERT

Tiramisu of Espresso & Chocolate  
*blackberry & caramelle-icecream*

€ 10,50

Homemade Icecream & sorbets  
*Ragout of fruits*

€ 9,50

Warm appledumplings  
*With cinnamon-sugar & vanilla icecream*

€ 9,50

Filled Crêpes with mascarpone  
*Elderberries & nougatparfait*

€ 10,00

## DIGESTIV RECOMMENDATION

Corresponding with your dessert or after Dinner

Brennerei

*Thiel*

Hazelnut

€ 5,50      0,02 L

Sloe Brandy

€ 8,00      0,02 L

Herbal Liquor

€ 4,00      0,02 L

TORS



DAUNER  
KAFFEEERÖSTEREI

Coffee Liquor on the rocks

€ 4,00      0,02