



# Asparagus & wild garlic

07 april - 26 april 2026

## OUR PREMIUM JUICES AND SPRITZER

High class juices made of finest selected and strict controlled fruits

**Morello cherry, pear or apples** from orchard meadows made by the traditional company „Van Nahmen“

Juice 0,4 l | 6,90 €  
Spritzer 0,4 l | 5,90 €

**Apricot nectar, 100% Apricot juice** made by „Wieser“- the apricot specialist of the Wachau in Austria

Spritzer 0,4 l | 5,90 €

„**Magic rose**“-Spritz (non-alkoholic) - Apple cider, roses, mint and wild berries with tonic

0,25 l | 7,90 €

**Apricot-Bitter-Spritz Apricot juice**, Campari, sparkling wine

0,25 l | 7,90 €

## SOUP & STARTER

### Wild garlic cream soup

with asparagus..... 6,20 €

Beer recommendation: Pils, Helles

### Homemade wild garlic Quiche

with green asparagus, salad with asparagus ragout, sunflower seeds, Cherry tomato Semisecco and French dressing..... 13,90 €  
added with smoked salmon..... 16,50 €

Beer recommendation: Dark Wheat Beer, Kellerbier 1516

## VEGETARIAN

### Homemade wild garlic Spätzle (Swabian dough noodles)

with tomato ragout and parmesan (veget.) ..... 14,90 €



## MAIN DISHES

### Pork fillet

Pepper-cognac sauce, wild garlic spätzle and seasonal vegetables..... 20,80 €

Beer recommendation: Dark Wheat Beer, Wheat Beer

### Corn poulard breast

stuffed with wild garlic cream cheese in bacon coat with spring vegetables, small potatoes, light imperial mustard sauce..... 19,90 €

Beer recommendation: Cristall Wheat Beer, Pils, Wheat Beer

### Fresh Asparagus with boiled potatoes, served with a light herb cream sauce or

homemade hollandaise sauce ..... 19,90 €

optionally:

- boiled ham ..... 7,50 €
- small Wiener Schnitzel of veal ..... 10,50 €
- small beef tenderloin (120g) ..... 11,50 €
- salmon fillet ..... 10,50 €

## DESSERT

Homemade quark soufflé with raspberry ragout ..... 9,50 €