

## Weekly Menu In Restaurant

### Monday, 14 December 2020

#### Soups

|                                                        |     |        |
|--------------------------------------------------------|-----|--------|
| 250 ml Cream of potato soup with brown bread quenelles | ... | 1,90 € |
| 250 ml Onion soup with halibut                         | ... | 1,80 € |
| 230 ml Wild garlic soup with cheese ravioli            | ... | 1,70 € |

#### Main Course

|                                                                  |     |        |
|------------------------------------------------------------------|-----|--------|
| 130 g Roast leg of sucking pig                                   | ... | 4,80 € |
| 170 g Fillet goulash of beef and veal                            | ... | 5,90 € |
| 150 g Poached fillet de veau on asparagus vinaigrette            | ... | 5,30 € |
| 130 g Saddle of venison on celery purée with glazed cherries     | ... | 4,90 € |
| 130 g Fillet steak of beef in thyme au gratin on Port wine sauce | ... | 4,70 € |

#### Desserts

|                     |     |        |
|---------------------|-----|--------|
| 50 g Apple dumpling | ... | 1,90 € |
|---------------------|-----|--------|

### Tuesday, 15 December 2020

#### Soups

|                                     |     |        |
|-------------------------------------|-----|--------|
| 250 ml Fish-soup                    | ... | 1,80 € |
| 250 ml Cream of courgettes soup     | ... | 1,50 € |
| 270 ml Consommé with herb quenelles | ... | 2,10 € |



## Main Course

|                                                                        |     |        |
|------------------------------------------------------------------------|-----|--------|
| 130 g Fillet of local cerf sauté rosa                                  | ... | 5,30 € |
| 130 g Roast duck breast in apple sauce                                 | ... | 4,90 € |
| 150 g Rolled roast veal filled with eggs and mushrooms                 | ... | 5,40 € |
| 130 g Souffléed lamb noisettes with herbs and baked stuffed courgettes | ... | 5,10 € |
| 130 g Medallion of beef with yellow boletus mushrooms sauce            | ... | 5,10 € |

## Desserts

|                                                  |     |        |
|--------------------------------------------------|-----|--------|
| 70 g Pear tartlet with chocolate on anise mousse | ... | 2,10 € |
|--------------------------------------------------|-----|--------|

## Wednesday, 16 December 2020

## Soups

|                            |     |        |
|----------------------------|-----|--------|
| 250 ml Goulash soup        | ... | 1,60 € |
| 220 ml Liver dumpling soup | ... | 1,60 € |
| 250 ml Dumpling consommé   | ... | 2,20 € |

## Main Course

|                                                             |     |        |
|-------------------------------------------------------------|-----|--------|
| 130 g Fillet tips in creamed yellow boletus mushrooms sauce | ... | 4,70 € |
| 130 g Roast saddle of lamb with aubergines sauce            | ... | 4,90 € |
| 150 g Smoked ox tongue of beef with beans                   | ... | 5,10 € |
| 130 g Saddle of rabbit in mustard sauce with mushrooms      | ... | 5,20 € |
| 130 g Loin of lamb in herb crust with thyme sauce           | ... | 5,20 € |

## Desserts

|                                   |     |        |
|-----------------------------------|-----|--------|
| 50 g Pear mousse with fruit sauce | ... | 1,30 € |
|-----------------------------------|-----|--------|

## **Thursday, 17 December 2020**

### **Soups**

|                                                |     |        |
|------------------------------------------------|-----|--------|
| 200 ml Clear tomato soup with cheese quenelles | ... | 1,90 € |
| 200 ml Cream of garlic soup with croutons      | ... | 1,70 € |
| 200 ml Kohlrabi soup                           | ... | 1,60 € |

### **Main Course**

|                                                   |     |        |
|---------------------------------------------------|-----|--------|
| 130 g Baked asparagus with breast of quail        | ... | 5,20 € |
| 150 g Sautéed medallions of lamb in herb sauce    | ... | 5,50 € |
| 130 g Venison cutlet with caramelized cranberries | ... | 4,90 € |
| 130 g Roast veal and sucking pig, oven-cooked     | ... | 4,80 € |
| 130 g Roast veal with rosemary sauce              | ... | 4,60 € |

### **Desserts**

|                                      |     |        |
|--------------------------------------|-----|--------|
| 70 g Apple tureen on cinnamon mousse | ... | 2,30 € |
|--------------------------------------|-----|--------|

## **Friday, 18 December 2020**

### **Soups**

|                                                     |     |        |
|-----------------------------------------------------|-----|--------|
| 200 ml Peasant-style soup with brown bread croutons | ... | 2,10 € |
| 200 ml Noodle soup with vegetable julienne          | ... | 1,90 € |
| 200 ml Cream of potato soup with salmon strips      | ... | 1,70 € |

### **Main Course**

## Weekly Menu

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|                                    |     |        |
|------------------------------------|-----|--------|
| 130 g Lamb fricassee               | ... | 4,80 € |
| 150 g Boiled beef with horseradish | ... | 5,30 € |
| 130 g Roast shoulder of local veal | ... | 5,10 € |
| 130 g Stuffed escalope of pork     | ... | 4,70 € |
| 100 g Roast lamb with olives       | ... | 3,80 € |

## Desserts

|                                          |     |        |
|------------------------------------------|-----|--------|
| 50 g Banana mousse with blackberry sauce | ... | 1,80 € |
|------------------------------------------|-----|--------|

Enjoy your meal!