# « EASTER MENU »

TRY OUR NON-ALCOHOLIC APERITIVO 1 glass Crodino<sup>2</sup> Spritz<sup>0,21</sup>

€ 5,50

#### **CREAMY WILD GARLIC SOUP**

with potatoes and roasted pine nuts, served with freshly baked baguette | add pan-fried shrimps d, g € 6,80 | € 12,80

#### BRAISED MUSHROOMS VEGAN

with beetroot, parsley root, and turnip in a white wine oat cream sauce, served with crispy potato fritters <sup>†</sup> € 16,50

#### **TENDER LAMB RIBS**

with homemade barbecue sauce on crispy potato wedges, served with carrot-coleslaw in parsley-sour cream <sup>g</sup> € 24,80

### THURINGIAN WILD HOG RAGOUT

with rhubarb-carrots and parsley root in a hearty juniper sauce, served with ribbon pasta <sup>b, d, i</sup>

€ 23,50

## **CRÈME BRÛLÉE**

caramelized with brown sugar served with rhubarb compote, garnished with fresh mint <sup>b,g</sup>

€9,80

WINE RECOMMENDATION

1 glass of Huxelrebe Auslese<sup>9</sup>, Weingut Hamm, Rheinhessen<sup>0,11</sup>

€4,90