

SEASONAL MENU

PARSNIP-SWEET POTATO SOUP

*garnished with homemade kale pesto and chili threads,
served with freshly baked baguette ^{d, g}*

small / large
6,80 € / 9,80 €

OMELET

*filled with feta and hokkaido pumpkin,
served with an olive tapenade spread on roasted
baguette slices and a side salad
dressed in a wild berry vinaigrette ^{13, b, d, i}*

14,50 €

BLACK TIGER PRAWNS

*in a creamy curry-coconut sauce mixed
with fresh local vegetables and a touch of lemon grass,
served with fried rice ^e*

21,80 €

CRISPY GOOSE

*crispy fried leg of goose in a fruity orange-mugwort-
sauce on red cabbage and Thuringian dumplings ^{3, 9, d, g, j}*

27,50 €

VEGAN LENTIL SALAD

*with fresh arugula, bell pepper and pomegranate seeds,
garnished with beet and carrot tempura ^{d, h, m}*

15,50 €

+ topped with ground feta

17,50 €