

🦋 SEASONAL MENU 🦋

ASPARAGUS CREAM SOUP VEGAN

topped with roasted asparagus pieces ^d
small: € 8,80 | large: € 12,80

SMALL ASPARAGUS SALAD VEGAN

green and white asparagus with strawberry and cherry tomatoes,
finished with grated Gran Prosociano flakes
| optionally served with house-cured salmon and freshly baked baguette
€ 13,50 | € 22,50

FRESH ASPARAGUS FROM KUTZLEBEN

served with Hollandaise sauce ^{VEGAN BY CHOICE} and parsley potatoes
| optional with a crispy breaded veal Schnitzel
| or 200 g of house-cured salmon ^{a, b, d, i, g, k}
€ 20,50 | € 31,50

HEARTY VEAL 'SÜLZE'

cuts from veal in aspic, with green and white asparagus,
served with sautéed potatoes and a side salad
€ 17,50

PULLED GOOSE

with green and white asparagus and cherry tomatoes,
served with ribbon pasta and grated Parmesan cheese ^{d, g, h}
€ 24,50

ASPARAGUS PANNA COTTA VEGAN

oat-based, served with strawberry-compote,
garnished with pistachio crumble ^h
€ 8,80

*** FRESH FROM TAB ***

ZWICKEL BEER

unfiltered blond lager from Weimar-Ehringsdorf; 4,9% vol ^g
0,25 | 0,4 l · € 3,90 | € 5,50