



Vorspeisen

Tatar vom Weiderind Bautz'ner Senf Brotchip Kapern <i>Beef Tartar Bautz'ner Mustard Bread Chip Capers</i>	19,00
Graved Lachs Gurke Dill <i>Gravlax Cucumber Dill</i>	18,00
Blattsalat Pfifferlinge Radieschen <i>Leaf Salad Chanterelles Radishes</i>	13,00

Suppe

Rinderkraftbrühe Fadennudeln Gemüse <i>Beef Consommé Vermicelli Vegetables</i>	10,00
Pfifferlinge Sahne Speck Croutons <i>Chanterelles Cream Bacon Croutons</i>	9,00

Vegetarisch & Vegan

Pfifferlinge Spinat-Quark-Knödel Tomaten <i>vegetarisch</i> <i>Chanterelles Spinach-Curd Dumplings Tomatoes <i>vegetarian</i></i>	18,00
Sellerie-Steak Reis Grillgemüse Kräutercreme <i>vegan</i> <i>Celery Steak Rice Grilled Vegetables Herb Cream <i>vegan</i></i>	21,00



Hauptgänge

Rinderfilet Kartoffelkrapfen Sellerie <i>Beef Fillet Potato Fritters Celery</i>	39,00
Poulardenbrust Serviettenknödel Pfifferlinge <i>Chicken Breast Bread Dumpling Chanterelles</i>	26,00
Saibling Kartoffelpüree Lauch <i>Char Fish Mashed Potatoes Leek</i>	26,00
Zander Gnocchi Zucchini <i>Pike-Perch Gnocchi Zucchini</i>	28,00

Dessert

Crème brûlée <i>Crème Brûlée</i>	12,00
Gebackenes Vanilleeis <i>Deep-Fried Vanilla Ice Cream</i>	10,00
Oberlausitzer Käsespezialitäten <i>Regional Cheese Specialties</i>	16,00
Nocke Eis <i>Single Scoop of Ice Cream</i>	3,50