

## 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 €
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### 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 €
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## 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 €
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## 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 €
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## 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

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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 €
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Enjoy your meal!