


MENU

STARTERS

Soup of the day	6,50
Shrimps in herbs with home-made aioli & bread	8,90
Gratinated goat´s cheese with apples & honey, side salad 	8,90

KIDS MENU

Small chicken schnitzel with potatoes & vegetables	6,50
Spaghetti with tomatoe sauce 	5,50

DESSERTS

Vanilla ice cream with hot cherries & chocolate sauce	5,90
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COFFEE & CO

Espresso (also decaff.)	1,80
Milky coffee (also decaff.)	3,40
Cappuccino (also decaff.)	3,40
Chococcino - hot chocolate with a espresso (also decaff.)	4,50
Hot Chocolate (also with whipped cream poss.)	3,40
Irish Coffee (or with Amaretto, Bailey´s, Grand Marnier, Licor 43)	6,90
Mug of Tee (Black, Green, Peppermint, Camomile, Fennel, Sage, Rooibos)	3,00
Americano (also decaff.)	2,40
Latte Macchiato (also decaff.)	3,80


 = Vegetarian dish

M E N U

MAIN DISHES

BOPPARDER HAMM BURGER - minced meat of wild boar	17,90
CHICKEN BURGER with avocado & aioli (also veg. poss. )	17,90
VEGGIE BURGER with hummus 	17,90

We serve all our burgers with a home-baked sesam bun, tomatoes, cucumbers, lettuce, fries and a small portion of coleslaw

CATCH OF THE DAY - please check our daily recommendations	24,90
ROSE FRIED RUMPSTEAK - 180 g gross weight - with home-made herbal butter, steakhouse fries & salad - or with potatoes & fried vegetables	29,90
ORIGINAL WIENER SCHNITZEL (of veal), with fried potatoes & mixed salad	24,90
VEGGIE BOWL  - please check our daily recommendations	17,90

 = Vegetarian dish

Reorder: plus 1,00, fries as a side dish: plus 2,00

If you have any allergies or intolerances – please ask our staff!

SUGGESTIONS

Soup of wild garlic (ramson) 6,50 V

Home-made flat bread with dip 5,50 V

Fried filet of fish with lentils and
potatoes, sauce of horsereddich beside 24,90

Cordon bleu of chicken (stuffed with ham & cheese),
potatoes & fried vegetables 24,90

Veggie Bowl: Mashed potatoes & beans,
braised vegetables & falafel 17,90 V

Bœuf bourguignon (ragout of beef)
with spaetzles & mixed salads 22,90

Apple beignets in sugar & cinnamon
with vanilla ice cream 6,90 V

Crème brûlée with fresh fruits 6,90

Kitchen open Wednesday - Saturday from 5 - 9:30 pm;

Sundays noon - 7:30 pm

Giro, Maestro + V-Pay accepted > 20€ - no credit cards!