

🦋 SEASONAL MENU 🦋

TRY OUR NON-ALCOHOLIC APERITIVO

Crodino² Spritz^{0,2l}

€ 5,50

ASPARAGUS CREAM SOUP

with hemp seed croutons and hemp oil

from Nicklas Asparagus Farm, served with oven-fresh baguette^{b, d, g}

€ 8,50

PAN-FRIED LENTIL PATTIES ^{VEGAN}

on a ragout of green and white asparagus in oat-herb sauce,
served with mixed greens tossed in balsamic dressing^d

€ 16,80

FRESH ASPARAGUS FROM NICKLAS ASPARAGUS FARM IN HERBSLEBEN

served with Hollandaise sauce and parsley potatoes

| add a crispy veal 'Schnitzel'^{b, d, i, g, k}

€ 20,50 | € 31,50

SALTIMBOCCA STYLE TURKEY ROULADE FROM GÖNNATAL WITH WILD GARLIC

in red wine jus, accompanied by a ragout of green and
white asparagus, served with parsley potatoes^{b, d, i}

€ 23,50

COLORFUL 'SCHUPFNUDEL' STIR FRY

with slices of white and green asparagus, cherry tomatoes,
fresh market vegetables, seasoned with wild garlic pesto
and Grana Padano cheese^{b, d, g}

€ 19,50

CRÈME BRÛLÉE

caramelized with brown sugar, served with rhubarb compote,
garnished with fresh mint^{b, g}

€ 9,80