

Frühlingszeit im Ratskeller

VORSPEISE & SUPPE | starter & soup

SPINAT GORGONZOLA CREME SUPPE (d, e, 11, 13)

Erbsen Sprossen | geröstetem Sesam | Frühlingslauch
spinach gorgonzola cream soup with spring onions / pea sprouts / with roasted sesame seeds
8,50

FRISCHKÄSE RÄUCHERFISCH PRALINEN (b, d, j, 11, 12, 13)

auf Pumpernickel | Friséesalat | Forellenkaviar
cream cheese / smoked fish praline on pumpernickel / frisée salad trout caviar
13,50

HAUPTGERICHTE | main dishes

GEBRATENES ZANDERFILET (b, d, e, 2, 11,)

gebackener Rucola | getrocknete Tomaten | Bärlauch - Risotto
fried zander fillet / baked arugula / sun-dried tomatoes / wild garlic risotto
25,50

RINDERGULASCH (a, e, g, j, 12)

Karotten-Lauch Gemüse | Kartoffelklöße
beef goulash / carrot and leek vegetables / potato dumpling
22,50

GESCHMORTE WILDHASENKEULE (d, e, g, 11, 13)

Rotweinjus | Egerlinge | Rahmpolenta
wild hare leg braised in red wine / mushrooms / creamy polenta
26,50

LAMMKEULENBRATEN (e, 10, 13)

Kartoffelgratin | Speckbohnen
lamb roast / potato au gratin / beans with bacon
24,50

BÄRLAUCH RISOTTO (d, g, 11)

getrocknete Tomaten | gebackener Rucola | Burrata
wild garlic risotto / sun-dried tomatoes / baked arugula / Burrata
19,00

GEGRILLTE ARTISCHOCKEN HERZEN (j)

Couscous-Salat | Tomaten-Paprika Sugo
grilled artichoke hearts / couscous salad / tomato and bell pepper sauce
18,50



DESSERT | dessert

WEIßES SCHOKOLADENPARFAIT (a, d, 11, 12, 13)

Pistazienmantel | warme Heidelbeeren
white chocolate parfait / covered with pistachio / warm blueberries
11,50