



## *Asparagus in Spezerei*

<i>Asparagus cream soup</i>	€ 4,90
<i>Asparagus salad with homemade herbal-dressing</i>	€ 10,90

*Franconian asparagus with potatoes and butter sauce* € 13,50

*Combinable with:*

❖ <i>2 Franconian Bratwürste</i>	€ 5,00
❖ <i>Fenderloin of pork 150 g</i>	€ 8,00
❖ <i>Codfishfilet 150 g</i>	€ 10,50
❖ <i>Schnitzel of veal</i>	€ 9,80

## *Soups and Starters*

<i>Franconian wedding soup</i>	€ 4,90
<i>Bear leek soup with slices of smoked salmon</i>	€ 4,90
<i>Marinated prime boiled beef with apple-horseradish-dressing and bouquet of salad</i>	€ 9,50
<i>Salads of the season with rosemary-apple-slices and baked feta</i>	€ 7,90

## *Vegetarian*

<i>Egg noodles with stewed cherry tomatoes, rucola, parmesan, bear leek-pesto and mixed salad</i>	€ 13,90
<i>Optional additional with salmon:</i>	€ 16,50



## *Fish*

<i>Pikeperchfilet with gnocchi, market vegetables and truffles-sauce</i>	€ 17,80
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## *Meat*

<i>1/4 Farmers` duck with potato dumpling and red cabbage</i>	€ 12,80
<i>Pork shoulder crispy roasted with potato dumpling and cream savoy</i>	€ 11,90
<i>Boiled Beef with horseradish sauce potato dumpling and cream savoy</i>	€ 13,60
<i>Grilled pork loins with cognac cream sauce, roasted potatoes and salad</i>	€ 13,80
<i>Braised wildboar with potato dumpling and cream savoy</i>	€ 15,90

## *Dessert*

<i>Pumpkin seed-brittle-parfait with redwine plums</i>	€ 8,00
<i>Baked apple rings with vanilla ice cream</i>	€ 6,00