



SEASONAL MENU

STARTER

100g Homemade vegetable spring rolls with sweet – chili sauce 3,6 5,90

SOUP

30 cl Creamy wild garlic soup 7 4,40

MAIN COURSES

300 g Creamy asparagus risotto with parmesan cheese 7 13,90

200 g Zander with tagliatelle and wild garlic sauce 1,3,4,7 15,90

250 g Spring salad with beetroot, canary melon and prosciutto 10 10,90

200 g Game meat goulash with rosehip and red wine, homemade dumpling 1,3,7 12,90

DESERT

100 g Poppy seed - raspberry cake with forest fruit 7 6,90

120 g Homemade fruit strudel with whipped cream and fresh fruit 5,90