

rôtisserie weingrün

appetizers

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ring cake of duck liver with onion fig compote	11
winter game pâté with quince-chili-chutney	12
smoked ham from the region of tyrol with gherkins and fresh horseradish	11
winemakers pâté with chicken fricassee and egerling mushrooms	12
bean stew with fried sea bass & chorizo	13
fried polenta slices with buffalo mozzarella & tomato vinaigrette	9
home made swabian ravioli in beef stock	8

from our flame-grill

½ maybattered-chicken from paderborn, organic farming	13
rump steak of irish prime beef (250g) with sauce bearnaise	23
spare ribs from the havelland pig with barbecue sauce	13
grilled liver of suckling veal with stewed onions	17
crispy roasted pork from the havelland pig with black beer sauce	13
saddle of venison with orange-nut-curst, creamed savoy cabbage and swabian noddles	24
fresh fried fish of the day "tight lines"	
please choose between 2 dips: asian or mediterranean	18
the meatless dish:	
fried potato-pepper-roulade on creamed chives-mushrooms	16



you can not decide? try our triple from the grill

chicken from paderborn, spare ribs and ?
with small potatoes with sea salt, our caesar salad and two sauces

to enjoy alone or for all on plates on the table

per person 22

side dishes

fried king oyster mushrooms	5
mashed potatoes with brown butter and chives	3
our caesar salad with parmesan and crispy bread-croutons	3
mediterranean grill – vegetables with thyme	3
small fried potatoes with rosemary, olive oil & sea salt	3
creamd savoy cabbage	3
swabian noodles	3

sweets & cheese

bread fritters of vanilla-brioche filled with plum jam and brittle parfait	8
catalonian creme with blueberries in black currant sauce	8
our warm chocolate cake, melting inside, and ice-cream	8
lukewarm apple crumble with vanilla ice cream and whipped cream	8
cottage cheese of the region Tyrol with fig-mustard and pear-chilli- chutney	8
duo of gruyère (swiss hard cheese)	8