

## WOCHENKARTE 11:00 – 15:00 Uhr

Hausgemachter Eistee

0,3l 4.50 € | 1l 12.50 €

### VORSPEISEN

Hummus | Kichererbse | Paprika | Koriander | Sesam *Veg.* 9,11,12,13 11.00 €

Schwarzwurzelsuppe | Zitrone | Rapsöl *Veg.* 7,9,12,13 8.00 €

### HAUPTSPEISEN

Blattsalat | Kürbis | Kerne | Zitrusdressing *Veg.* 9,10,12,13 12.50 €

Frische Pasta | Pilze | Parmesan | Schnittlauch *Veg.* 1,4,7,9,12,13 15.00 €

Coq au Vin | Kartoffelstampf | Kürbis 7,9,12,13 18.00 €

Lachsforelle | Lauch | Dill | Kartoffel 7,3,7,8,9,12,13 19.50 €

#### Steak Frites

Campo Rumpsteak | Pommes Frites | Blattsalat | Sauce Hollandaise 1,6,7,9,10,12,13 29.50 €

### DESSERT

Schokokuchen | Vanille | Karamell *Veg.* 1,4,7,12,13 9.00 €

Eiskaffee | Vanilleeis 1,7 7.00 €

### EISCREME & SORBETS *Veg.*

je Kugel 3.00 €

Valrhona Schokolade 1,2,7,8

Tahiti Vanille 1,2,7,8

Mango Sorbet 13

*Veg.* = vegetarisch

WEEK MENU  
11 a.m. – 3 p.m.

Homemade iced tea 0,3l 4.50 € | 1l 12.50 €

VORSPEISEN

Hummus | chickpeas | peppers | coriander | sesame *Veg. 9,11,12,13* 11.00 €

Black salsify soup | lemon | canola oil *Veg. 7,9,12,13* 8.00 €

MAIN COURSE

Leaf salad | pumpkin | seeds | citrus dressing *Veg. 9,10,12,13* 12.50 €

Fresh pasta | mushrooms | parmesan | chives *Veg. 1,4,7,9,12,13* 15.00 €

Coq au Vin | mashed potatoes | pumpkin *7,9,12,13* 18.00 €

Salmon trout | leek | dill | potato *7,3,7,8,9,12,13* 19.50 €

Steak Frites

Campo rump steak | french fries | leafs salad | Hollandaise sauce *1,6,7,9,10,12,13* 29.50 €

DESSERT

Chocolate cake | vanilla | caramel *Veg. 1,4,7,12,13* 9.00 €

Iced coffee | vanilla ice cream *1,7* 7.00 €

ICE CREAM & SORBETS *Veg.* per scoop 3.00 €

Valrhona chocolate *1,2,7,8*

Tahiti vanilla *1,2,7,8*

Mango sorbet *13*

*Veg.* = vegetarian