## weekly recommendation

## soups and appetizers

Tomato cream soup with gin cream (9,11,16)
Rindercarpaccio mit Rucola, Pinienkerne und Parmesan (9,11,13,16) 13,50 €
main dishes
Linguine with goat cheese and caramelized onions (9,11,13,16)
Roast lamb with Coburg dumplings and bean vegetables (9,11,13,16,18) 22,50 €
Salmon fillet on braised potato and fennel vegetables (9,12,13,14,16)
Beef fillet steak with herb butter and fried potatoes (9,11,12,13,14,16)34,50 €
finally, something sweet?
Apple fritters with vanilla ice cream (9,11,13,16)
Yoghurt blueberry cream on poppy seed cake (9,16)

## wine recommendation

## White Burgundy "Bis in die Puppen" dry Bettina Schumann

The delicate sister of Pinot Gris brings melt and fruit to the glass with 20 percent spontaneously fermented barrique content. It's a no-brainer that you can drink "all the way to your heart's content." The touch of wood, crisp acidity and mineral pep go well with light dishes, heavy parties and even after a night of drinking.

Allergen: (11) gluten (12) crustaceans (13) eggs (14) fish (16) milk and products

(17) Nuts (18) Celery (19) Mustard (20) Sulfur dioxide and sulphites

<sup>(1)</sup> with dye (2) with preservative (3) with antioxidant

<sup>(5)</sup> sulfurized (6) blackened (7) with phosphate (8) artificial. Sweeteners (9) Sugars & Sweeteners