

# APERITIF

<b>Laurichs Favourite</b> Rose syrup   gin   prosecco	0.1 l	6 €
<b>Flower Gin</b> Elderflower   gin   tonic   strawberry	0.1 l	6 €
<b>Laurichs Lemonchello</b> Lime juice   Italicus   prosecco	0.1 l	6 €
<b>Wild Fresh – non-alcoholic</b> Wild Berry   Not Gin   lime	0.1 l	6 €



## Our wine recommendation

You will be surprised how we spoil you.



## Vegetarian meals

Vegan on request.

# APPETIZERS

**Cold avocado cucumber soup** 🌿 9 €

Potato and blue cheese praline | yoghurt | chilli

🍷 *Prosecco 0.1l 3.5 €*

**Homemade sweet potato hash browns** 🌿 Vegan 10 €

Rocket salad | herb sour cream | fried chanterelles |  
tomato vinaigrette

🍷 *Hammel Sophie Helene 0.1l 6 €*

**Ham and pepper bruschetta** 11 €

Roasted peppers | smoked ham | chives | olive oil

🍷 *Goldriesling 0.1l 6.5 €*

**Pulled burrata** 🌿 12 €

Tomato tartare | green pesto | fried polenta |  
caramelized olives

🍷 *Herr Doktor 0.1l 5.5 €*

**Shrimp bowl** 14 €

Black lentils | apricot | frisée | avocado cream

🍷 *Müller-Thurgau 0.1l 6 €*

# MAIN COURSES

## Pasta of the day

Seasonal variations

Price on request

## Chickpea curry


Roasted vegetables | homemade skillet bread | ayran

 *Schieler* 0.1l 7 €

19 €

## Grilled zucchini Vegan

Sweet potato tofu cream | tomato-coriander salsa | roasted nuts


 *Seußlitzer Heinrichsburg Bacchus* 0.1l 6.5 €

20 €

## Mixed leaf and vegetable salad

Radishes | sprouts | cress | apple dressing

optionally with:

• **Eggplant braised with herbs**  Vegan  
Tomato chutney

19 €

• **Grilled chicken leg**  
Boneless | mango mayonnaise

23 €

 *Der Weisse Schuh* 0.1l 6.5 €

## Fried char fillet

Fried potato dumplings | creamed Swiss chard | white wine foam

 *Pinot Gris* 0.1l 6.5 €

24 €

## Viennese schnitzel

Potato cucumber salad | cranberries | lemon

 *Kronenbourg 1664 Blanc Beer - Blonde* 0.33l 4 €

29 €











## Roasted beef fillet

Potato-leek roulade | cream cheese | bacon beans | jus

 *Filet Noir* 0.1l 6 €

42 €

# DESSERTS

- Housemade cheesecake**  Vegan 11 €  
Blueberry ragout | forest berry sorbet  
 *Original Dresden blueberry-pepper* 0.02l 3.5 €
- Chocolate crème brûlée**  12 €  
Brown sugar | apricot ragout  
 *Riesling Kabinett - Gründerzeit* 0.1l 6.5 €
- Caramelized goat cheese**  14 €  
Grape chutney | home baked bread | nuts  
 *Fabelhaft Tawny Port* 0.05l 4.5 €
- Ice cream surprise**  7 €  
5 small ice cream scoops at the choice of the kitchen |  
whipped cream
- Pumpkin seed ice cream cup**  10 €  
Vanilla ice cream | caramelized pumpkin seeds |  
pumpkin seed oil | whipped cream
- Mango yogurt ice cream cup**  10 €  
Mango coulis | mango ice cream | yoghurt ice cream |  
whipped cream
- One scoop of ice cream with whipped cream**  3.5 €  
Vanilla | chocolate | yogurt | strawberry | cucumber-dill |  
pistachio | wild berry sorbet Vegan | grapefruit sorbet Vegan |  
blood peach sorbet Vegan

# NON-ALCOHOLIC DRINKS

<b>Grander® Tap Water</b>	0.2 l	2 €
	0.8 l	4.5 €

<b>Grander® Tap Water Medium</b>	0.2 l	2.5 €
	0.8 l	5 €

<b>Lichtenauer Mineral Water</b>	0.25 l	3 €
Sparkling	0.75 l	6.5 €

<b>Homemade Lemonade</b>	0.3 l	5 €
Apple-Cucumber		
Pear-Elder		
Pear-Ginger		
Cucumber-Elder-Ginger		
Blueberry-Mint		
Hibiscus-Grapefruit		
Raspberry-Cucumber		
Lychee-Vanilla		
Watermelon-Cucumber		

<b>Homemade Ice Tea</b>	0.3 l	4.5 €
Green tea   fresh herbs   fruits   ginger		

<b>Juices and Nectar</b>	0.2 l	3.5 €
Apple juice (naturally cloudy)	0.4 l	5 €
Grapefruit juice		
Currant nectar		
Cherry nectar		
Mango nectar		
Orange juice		

*Also available as juice spritzers.*

## NON-ALCOHOLIC DRINKS

<b>Coca Cola</b>	0.2l	3 €
<b>Coca Cola Zero</b>	0.2l	3 €
<b>Fanta</b>	0.2l	3 €
<b>Sprite</b>	0.2l	3 €
<b>Ginger Ale - Thomas Henry</b>	0.2l	3 €
<b>Spicy Ginger - Thomas Henry</b>	0.2l	3 €
<b>Tonic Water - Thomas Henry</b>	0.2l	3 €

# HOT DRINKS

<b>Caffè Crema</b>	3.5 €
<b>Small can of Caffè Crema</b>	6 €
<b>Cappuccino</b>	4 €
<b>Milk Coffee</b>	4.5 €
<b>Latte Macchiato</b>	5 €
<b>Chocciato</b>	5 €
<b>Espresso</b>	3 €
<b>Espresso Double</b>	4 €
<b>Espresso Macchiato</b>	4 €
<b>Hot Chocolate</b>	4.5 €
<b>Tea</b>	4 €
Herbal Tea   Green Tea   Black Tea   Fruit Tea	

## DRAFT BEER

<b>Carlsberg – Lager</b>	0.3 l	3.5 €
Denmark	0.5 l	5 €
<b>Duckstein Original – Red-Blonde</b>	0.25 l	3.5 €
Germany	0.5 l	5.5 €
<b>Grimbergen Double – Dark</b>	0.25 l	3.5 €
Belgium	0.5 l	5.5 €
<b>Kronenbourg 1664 Blanc Beer – Blonde</b>	0.33 l	4 €
France		
<b>Shandy   Beer with Cola</b>	0.3 l	3.5 €
	0.5 l	5 €

## BOTTLED BEER

<b>Lohmener Pale <sup>Bio</sup></b>	0.33 l	4 €
Farm brewery Lohmen   Saxony		
<b>Lohmener Sandstone Wheat <sup>Bio</sup></b>	0.33 l	4 €
Farm brewery Lohmen   Saxony	0.5 l	5 €
<b>Meissner Schwerter St. Afra Black</b>	0.33 l	4 €
Private brewery Meißen   Saxony		
<b>Störtebeker Amber Wheat – non-alcoholic <sup>Bio</sup></b>	0.5 l	4.5 €
Traditional brewery Stralsund   Mecklenburg-West Pomerania		
<b>Neumarkter Lammsbräu – non-alcoholic <sup>Bio</sup></b>	0.33 l	4.5 €
Bio brewery Neumarkt   Bavaria		