

♣ stands for vegetarian preparation

Most famous dishes of our region

Homemade mouthbags soup with herbs	4,50
Magazine's colourful sausage salad in white balsamico vinaigrette, Red Pepper, spring leek, paprika and olives	6,50
Cracking sausage and sauted belly of pork on Beluga lentils with homemade spaetzle	9,50
Roasted calf's liver with ragout of tunips and fried potatoes	13,50
Stewed Beef roulade with red cabbage and hand trundled hard roll dumplings	14,50
Roastbeef with crispy onions, Bavarian cabbage and homemade spaetzle	14,50
Aalen's meat platter with sauted belly of pork, mouthbags filled with blood sausage and roasted, hand rolled potato pipsqueaks	15,50

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Soups are super

Mouthbags ♣ filled with Roquefort in bisque of baby fennel	4,50
Foam soup of Dijon mustard with lentils, chorizo and roasted prawn	6,50
Asiatic smoked soup with fillet of Atlantic halibut roasted with chili and ginger on vegetable noodles	7,50

Hors d' oeuvre

Osietra caviar in soft boiled egg on smashed potatoes	19,50
Roasted foie gras with potato puree and orange-thyme coulis	15,50

Starters

Mediterranean hors d' oeuvre service Coppa, Italian salami, Parmesan cheese and partisan, Parma ham, olives, Roma tomatoes, marinated vegetables, bread assortment as well	8,50
Cold smoked breast and chops of quail with crostini of savoy and orange salad	9,50
Roasted calf's sweetbreads on allspice jus with parsley mash and mouthbag of blood sausage	10,50
Cheeks of angler-fish roasted with tamarind on Thai asparagus and glazed water chestnuts	12,50
Beef tartar and Carpaccio with cauliflower cream and beetroot salad	12,50

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Figure pointed salads

Small lettuce salad, scotch bread basket as well	3,50
Not so small salad ♣ with roasted walnuts, honey plums and fried Brie de Meu	9,50
Stripes of turkey breast braised in balsamico jus on lettuce, the famous “slim bread basket” as well	9,80
Roasted stripes of tender loin on big lettuce leaves, incredible bread basket as well	13,50
Fillets of sea fish on figure-hugging lettuce, German bread basket as well	14,50

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Pasta Globale

Pasta Aglio Olio ♣ with Chipotles and fresh herbs 7,50

Pasta ♣ with ragout of tunips and herbs

Pot au Feu of pheasant breast with root vegetables and original Spirelli noodles 13,50

Pasta alla Matriciana with roasted bacon, smoked Chipotles and cilantro 7,50

Roasted stripes of tender loin with pasta and gorgonzola cream 14,50

Pasta with seafood in tomato-olive sugo 14,50

Pasta ♣ with black Perigord truffles 19,50

Risotto ♣ with black Perigord truffles 19,50

* The Ministry of Correct Walking makes the point that apostrophes and dashes should not be in use with respect of correct German writings

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Fish dishes

Smoked fillet of swordfish on Bavarian cabbage and potato pastry	16,50
Glazed Atlantic halibut involtini on ragout of tunips with chorizo and white wine risotto	20,50
Fillet of a dead parrot fish poached in coconut milk on cassoulet of Thai asparagus, Kräuterseitling and sepia tagliatelle	21,50

Meat dishes

Lamb chops in olives crackling in cream savoy with cauliflower-potato pastry	18,50
Beef steak with up to date lettuce variations	19,50
House fumed Fillet mignon on ragout of blue shallots and backed allspice praline	24,50
Fillet of wild boar in all, roasted in coffee with truffles on balsamico lentils with Roman tappets	28,50

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... Sweets can't be a sin ...

Sweet nothings, try our mini desserts, piece prize	2,00
Cream ice ♣ with herbs raisins, curd cheese cake, tartar of mango and red pepper berries	6,00
Baked chocolate ♣ chessboard with sorbet of Sour Sop fruit and ragout of fresh cowberries	6,00
Soufflé ♣ of goat cheese with salad of bitter sweet oranges in thyme vinaigrette with sorbet of quince	6,50

Variety of pies and cakes

See our assortment in the climatic cabinet – or please ask our staff for detailed information

Everything is cheese in here 9,50

Current cheese assortment served with bread basket, fig mustard and quinces jelly

Cow

Brie de Meaux, Camembert de Normandie, Epoisse de Bourgogne, Fomme d'Ambert, Gaperon, Greyezer, Langres, Livarot, Montbriac, Parmesan, Taleggio, Tête de Moine

Ewe

Brebis au Génépy, Brin d'Amour, Roquefort

Goat

Crottin de Chavignol, Poulligny-Saint-Pierre, Soignon, St. Maure nature or in asches, Valençay

Current distributor of our cheese assortment:
Maître Affineur G. Waldmann, Käse-Ecke Erlangen