

# SEASONAL MENU



## SOUP OF THE DAY

5,5

## GAIM RAGOUT WITH POTATO DUMPLINGS AND ROOT-VEGETABLES

18,5

## BEEF CHEEKS BRAISED IN RED WINE WITH CREAMED SAVOY CABBAGES AND ALMOND CROQUETTES

21,5

## ROASTED HALF OF DUCK WITH ORANGE-THYME-SAUCE AND CRANBERRY-RED CABBAGE AND DUMPLINGS

22

## GRATINATED PORCINI RAVIOLI (VEGETARIAN) ON SAGE BUTTER

12

## DESSERT

## MARZIPAN BAKED APPLE WITH VANILLA SAUCE

5,5