

# WEINWIRTSCHAFT | FRANZ WEINGUT | KELLER

## Starters

Hand – chopped veal tatar Capers   Egg yolk   Pickled vegetables	19,00
Lamb ham Leek   Truffle   Paris mushroom	19,00
Young lettuce leaves Cucumber   Tomato   Cress	8,50
Rabbit Carrot   Leek   Tarragon	17,00
Lamb`s lettuce Croûtons   Bacon   Potato dressing	12,00
Our starter variation Veal tatar   Lamb´s lettuce   Lamb ham	18,00

## Our signature dishes

Classic tarte flambée Sour cream   Bacon   Onions	10,50
Swabian ravioli Warm potato salad   Onion gravy   Cress	15,00
Roastbeef Pan - fried Swabian ravioli   Onions   Spätzle	26,50

## Main dishes

Vegetarian yeast dumpling Chestnut   Mushroom   Black walnut	19,00
Chard Puff pastry   Goat cheese   Fig	20,00
Veal tenderloin Sweet potato   Pumpkin seed oil   Pear	34,00
Black feather chicken Celery   Chicory   Green pepper	32,00
Sautéed veal liver Onion   Balsamico vinegar   Creamy potato mash	24,00
Viennese Schnitzel Potato-Cucumber salad   Cranberry   Lime	25,50

## Soups

Oxtail essence Raviolo   Vegetables   Lovage	14,00
French onion soup Marjoram   Emmental   Bread	11,00
Our fish soup `Bouillabaisse style` Fish   Garlic cream   Vegetables	16,50

## Fish

Norwegian Cod fish Cauliflower   Almond   Egg yolk	30,00
Pike perch Celery   Hazelnut   Horseradish	29,00

## Sweets

Caramel Milk rice   Atzina cress   Peanut	12,00
Rose shaped cake Champagne   Vanilla   Pear	12,00
Espresso Gourmand Homemade pastries   3 pcs.	10,50

## Our Aperitifs

Pinot SeKt Franz Keller	9,00
Red grape juice, sparkling Franz Keller, non-alcoholic	5,00

## By the cup

Espresso	3,00
Double Espresso	4,50
Cappuccino	4,50
Café Crème	3,50

In case of food allergies please ask our staff for an allergen sources declared menu

All prices are expressed in € and inclusive of government tax