

Welcome to



Dear guests, since all our dishes are freshly prepared and we use neither a microwave nor a deep fryer in our kitchen, it takes an appropriate time, before your meal is on the table!

But you can be certain that it's worth waiting! Enjoy!



SALADS

Greek salad with sheep cheese and olives small: 8,00 €/ large: 12,50 €
on rocket; with pepper, cucumber, tomatoes, red onions, and vinaigrette; served with pita bread
vegan and gluten free available

Fried goat cheese with rosemary and honey on rocket salad small: 8,50 €/ large: 13,00 €
with cherry tomatoes, cashew nuts, and eggplant plum tomato chutney; served with pita bread
gluten free available

Beetroot cucumber salad with egg, sheep cheese, and sunflower seeds small: 8,70 €/ large: 13,50 €
on salad; with radish, leek, and horseradish yoghurt dressing; served with bread
vegan and gluten free available

Avocado fennel salad with goat fresh cheese and pine nuts small: 8,70 €/ large: 13,50 €
on salad; with cherry tomatoes, orange fillets, pomegranate pips,
and balsamic crème; served with ciabatta bread
vegan and gluten free available

Cous cous salad with fried vegetables, sheep cheese, and cashew nuts small: 8,70 €/ large: 13,50 €
on salad; with pumpkin, pepper, courgette, mushrooms, garlic, curry,
and vinaigrette; served with pita bread
vegan available



SOUPS AND STEWS

All soups and stews are available gluten free and vegan.

Nettle soup with whipped cream; served with bread small: 6,50 €/ large: 10,50 €
Tomato soup with rice and sheep cheese; served with bread small: 7,00 €/ large: 11,00 €

Pumpkin carrot soup with caramelized nuts small: 7,50 €/ large: 12,00 €
with ginger, chili, and coconut milk; served with ciabatta bread

Spicy lentil vegetable curry small: 7,50 €/ large: 12,00 €
with black lentils, pepper, savoy cabbage, potatoes, mushrooms, and garlic; served with pita bread



PASTA DISHES

All pasta dishes are also available gluten free (with maize noodles) and vegan (with vegan fresh cheese).

Penne with tomato sauce, basil, and fresh grated cheese 12,00 €

Farfalle with eggplant, red pesto, and sheep cheese 14,50 €
with artichokes, olives, red onions, pine nuts, and rocket

Nettle noodles with pumpkin and mushrooms in cream sauce
with tomatoes, leek, garlic, walnuts and parmesan 14,50 €



WHOLE WHEAT BAGUETTES (served with salad)

Courgette tomato baguette with garlic and goat cheese 11,50 €

Eggplant baguette with red pesto and parmesan 11,50 €

Avocado sheep cheese baguette with Serrano ham and rocket 12,00 €



FRESH FROM THE OVEN

Potato nettle bake with cherry tomatoes, sunflower seeds and sheep cheese 14,00 €
vegan and gluten free available

Spicy sweet potato pepper curry with rice 14,50 €
with fennel, leek, parsley root, ginger, chili, coconut milk, cashew nuts, and grated cheese
vegan and gluten free available

Baked sheep cheese 14,50 €
with garlic, olives, tomato sugo, chili, and grated cheese; served with pita bread
gluten free available

Gnocchi pumpkin bake with beetroot and goat fresh cheese 14,50 €
with leek, salsify, and pine nuts
gluten free available (with potatoes)

Mushroom savory cabbage lasagne with chestnuts 15,00 €
with dried tomatoes, garlic, thyme, sunflower seeds, and grated cheese
gluten free available (with maize noodles)



FROM POT AND PAN

Farmer's breakfast 14,50 €
with eggs, potatoes, onions, and ham; served with salad
gluten free

Courgette eggplant frittata 14,50 €
with pepper, leek, sunflower seeds, rocket, and sheep cheese
gluten free

Gnocchi pumpkin pan with oyster mushrooms and parmesan 14,80 €
with savory cabbage, cherry tomatoes, garlic, and sunflower seeds; in cream sauce
vegan and gluten free available (with potatoes)

Spelt nut patties on pumpkin fennel mushroom ragout with fried rosemary potatoes 15,00 €

Spicy pepper goulash with Bohemian dumplings 15,50 €
Goulash from pork with leek, carrots, garlic, chili, rocket, and cherry tomatoes
gluten free available (with potatoes)

DESSERTS AND SNACKS

Crème Brûlée 7,60 €
with pomegranate pips, physalis, and mint

Two pancakes with apple puree, cinnamon sugar, and whipped cream 8,00 €
with physalis and pomegranate pips

Two almond pancakes with cranberries, maple syrup, and whipped cream 8,00 €
with physalis and pomegranate pips

Homemade cake with whipped cream 2,50 €

Spicy nachos with hot fruity salsa or avocado sheep cheese dip	5,50 €
vegan and gluten free available	
Tomato bruschetta with garlic, onions and balsamic crème	7,00 €
vegan	
Variation of cheese with walnuts and physalis; served with bread	8,50 €
gluten free available	