

STARTERS €

Smoked Salmon Carpaccio with beetroot- vinaigrette, dill cream and lambs lettuce ³	13,80
Fried Chicken Tenders with sauce tartare, potatoe and lambs lettuce salad ³	13,90
Starter of the day: Please ask your waiter what todays specials are!	

SALADS €

Salad „Alte Kanzlei“: mixed salads with fresh fruits, grilled turkey and cocktail dip ^{1,3,11}	13,20
Spinach Salad, sweet sour pumpkin bites, goat cheese, pumpkin seeds and pumpkin oil ³	11,80
Mixed Salad: carrot, cabbage, potatoe, cucumber and green salad ³	6,50

SOUPS €

Flädle Soup: the Swabian classic beef bouillon served with chives	
Pumpkin- Ginger Soup with pumpkin seeds and pumpkin oil ³	
large portion	6,50
small portion	4,90
Soup of the day: Please ask your waiter what todays specials are!	
large portion	6,50
small portion	4,90

SMALL DISHES €

Asia Wrap with grilled turkey, veggie stripes, sprouts, chinese cabbage and sesame seeds ^{1,3,11}	11,90
Pulled Pork Sandwich, with BBQ-sauce, cole slaw, iceberg lettuce and red onions ^{1,3}	14,20
Spinach tarte with gorgonzola, cherry tomatoes, herbal dip and salad ³	11,20
Creamy Mixed Mushrooms served on top of tagliatelle ¹¹	13,80
Marinated Olives ¹²	4,60
Roasted almonds ³	4,60

SWABIAN DISHES €

Maultaschen (ravioli) with melted onions and gravy ¹¹	13,20
or roasted with eggs ³	13,60
Served with potatoe- and green salad	
Käsespätzle (cheese noodles)with melted onions and side salad ³	12,90
Swabian Roastbeef with onions, Lemberger sauce and fried potaoes ¹¹	24,50
Stuttgarter Filetplater: Medallions of pork and beef in a creamy sauce with mushrooms and Spätzle (noodles) ¹¹	23,50
Braised Ox cheeks with almond- broccoli and sweet potatoe mash ¹¹	18,90

MAINCOURSE €

Venison Goulash with mixed creamy mushrooms, sauted savoy and bread dumplings ¹¹	20,80
Sea Bass served with ratatouille, gnocchi and sage butter	20,50
Suckling Pig with tarragon- mustard sauce, glazed cabbage and potatoe coins ¹¹	19,50
Tuna Steak, coated with sesame with vetegetables in curry-coconut-sauce served with basmatirice ³	22,80
Tagliatelle with sweet and sour pumpkin bites, arugula, pumpkin seeds, pumpkin oil and parmesan cheese ¹¹	12,50
Beef tenderloin, red wine sauce gravy with turnip cabbage and and hash browned potatoes ¹¹	26,80
AK Super Bowl: sweet potatoe mash, turnip cabbage, pumpkin slices, arugula and pumpkin seeds and pumpkin oil ¹¹	14,50
Corn Poulard Breast with pumpkin risotto pumpkin seeds and pumpkin oil ¹¹	17,50
Dish of the day: Please ask your waiter what todays specials are!	

DESSERT €

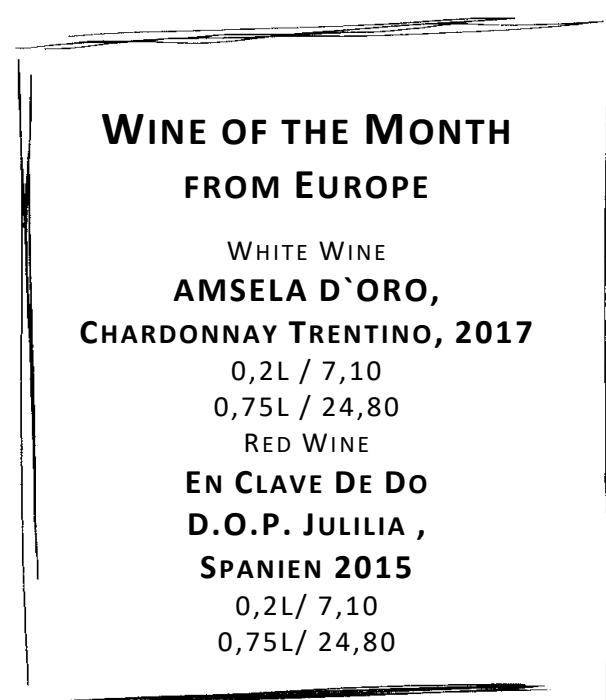
Creme Brûlée with apple- ginger ragout and mint, served cold ¹¹	7,20
Homemade bread pudding with vanilla sauce ¹¹	6,90
Pear Strudel with choclote icecream and hazelnutcream ¹¹	8,20
“Pina Colada” coconutcream with pineapple ragout and chocolate crumble ¹¹	7,50

Dorfkäserei Geifertshofen Bio- cheese plate with grapes and walnuts	13,80
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Dessert wine:			
Auslese Gewürztraminer, Winery Beurer	5cl	6,20	
Graham Natura Reserve Port, Portugal	5cl	5,90	

WHITE SAUSAGE €

(only on Saturday while supply lasts)	
White sausages with pretzel and mustard	7,20

SPECIALS**BREAKFAST**

Please ask our service team for our breakfast menu (Monday until Friday 9.30 – 11.00 AM and Saturday, Sunday and holidays 9.00 – 11.00 AM)

Additives:

1 with preservative, 2 with dye, 3 with antioxidant, 4 with sweetener, 5 contains a source of phenylalanine, 6 with phosphate, 7 in chin content, 8 with flavor enhancer, 10 caffeinated, 11 with alcohol, 12 blacked out

Please ask your waiter fort he allergie menu

