

Ahead & in between

 Oven fresh garlic bread	3,90 €
<i>crispy bread slices spread with homemade garlic oil sprinkled with sea salt flakes</i>	
Fine spiced meat from Saxon country pork	6,20 €
<i>gratinated with gouda¹, served with lemon and house bread</i>	
also available as a large portion	8,90 €
Summer bulgur salad	9,80 €
<i>oriental style, refined with pomegranate, edamame, fresh mint and hummus, on our homemade pulled oven salmon</i>	
Saxon minced pork	10,60 €
<i>with freshly chopped onion, pickled Spreewald gherkins and egg yolk, served with butter and fresh bread from our bakery</i>	
Oederaner brawn^{2,3}	11,40 €
<i>with homemade tartar sauce and red onion rings, served with fried potatoes with bacon 2,3 and fine crispy onions</i>	

From the soup pot

Carrot cream soup „Purple Haze“	5,60 €
<i>from the purple primal carrot and fresh mango, refined with chilli, coconut milk and roasted curry cashew nuts, served with fresh house bread</i>	
Chili con Carne	6,20 €
<i>of beef, with red beans, sweetcorn and grated cheddar, served with fresh house bread</i>	
also available as a large portion, served in a „Henkelmann“	8,60 €

Fresh garden salads

The Great Greek	12,20 €
<i>a mix of rocket salad and cherry tomatoes, marinated with our basil-olive oil dressing, dressed with feta, olives and red onions, served with house bread</i>	
Orient Chicken	14,90 €
<i>oriental bulgur salad, refined with pomegranate seeds, edamame and fresh mint, on romaine lettuce, served with roasted Fair Mast chicken* breast with curry and sesame seeds, served with house bread</i>	
The Great Caesar Salad	17,80 €
<i>romaine lettuce marinated with our homemade Caesar dressing, with freshly grated Grana Padano, crispy bacon and croutons, served with a freshly roasted 250g argentinian rump steak and house bread</i>	

„Making bread is also cooking“

"Treberbrot" from our house bakery Leonard made from the malt of the Einsiedler brewery, topped with the specialities of our kitchen

The „New Yorker“ snack 12,40 €

„Treberbrot“ topped with romaine lettuce, sun-ripened tomatoes and Coleslaw lettuce, served with our tender Pastramie 2 of Saxon beef and a topping of homemade mayo with black garlic

The "Norwegian" snack 12,80 €

"Treberbrot" topped with avocado cottage cheese, fresh romaine lettuce, cherry tomato salad with edamame and our homemade plucked oven salmon abunded with mild horseradish 5 cream, sprouts and cress

The "Light" Snack 11,70 €

"Treberbrot" topped with our hummus, romaine lettuce and tomatoes, served with roasted chicken breast from Fair Mast Chicken and freshly grated Grana Padano, sprinkled with sprouts and cress*

Fish

Fillet of pike perch 15,80 €

fried on the skin in clarified butter, on our tomatoised sun wheat and colourful oven vegetables, finished with fresh rocket leaves and a drizzle of basil oil

small portion 11,20 €

Freshly caught Norwegian salmon fillet 17,90 €

confit in orange-ginger butter with pink pepper berries, served on tagliatelle noodles with market-fresh plucked baby spinach and dried tomatoes

Meatless happy

Wholemeal Bocolini 11,90 €

with our homemade spinach pesto, with a hint of garlic, on dried tomatoes, refined with olive oil and fresh Grana Padano cheese

Wheat-vegetable pan 12,30 €

sun wheat, with our homemade tomato sugo, and market-fresh grilled vegetables, gratinated with feta cheese


The Fit Maker 12,60 €

vegan lentil-chickpea curry with wok vegetables and coconut milk refined, fresh coriander, chia seeds and roasted cashew nuts, sprinkled with sprouts and cress

Braised & simmered

Every Tuesday knuckle of pork day	13,00 €
Crispy pork knuckle fresh from the oven <i>on hearty sauerkraut^{2,3} with marjoram, black beer sauce and hand-rolled potato dumplings⁵</i>	14,90 €
Königsberger Klopse <i>hand-rolled from fresh veal mince, anchovies and capers, served in caper sauce, with boiled potatoes and homemade beetroot salad</i>	14,20 €
small portion	11,00 €
Beef tongue^{2,3} <i>cured beef tongue, served with melted butter, green peas and parsley potatoes</i>	14,30 €
small portion	11,00 €
Saxon beef roulade^{2,3,11} <i>of pasture-raised beef with hearty stuffing, served with fresh red apple cabbage, hand-rolled potato dumplings⁵</i>	16,60 €
small portion	14,90 €

Burger

 The Jackie burger <i>gently cooked Jack fruit roast, on romaine lettuce, topped with fresh tomato, spicy sprouts, rocket salad and homemade mayo with black garlic, served in a sourdough bun with french fries</i>	14,40 €
The Pulled Salmon burger <i>pulled oven salmon with a light touch of smoke, served in a sourdough bun on lettuce, coleslaw, onions and orange-chilli mayo, served with french fries</i>	14,60 €
The Simmentaler burger <i>sourdough bun topped with grilled Simmental beef (approx. 200g), fresh tomato, Gouda¹, sour gherkin¹¹, red onion and rocket salad, fried bacon strips^{2,3} and homemade burger sauce, served with french fries</i>	14,80 €

from the pan & from the grill

Mistkratzer	16,20€
<i>roasted chicken breast from Fair Mast chicken*, stuffed with marinated feta cheese and sun-dried tomatoes, on tagliatelle noodles with market-fresh baby spinach and garlic</i>	
Postkutscher Schnitzel	15,70 €
<i>breaded pork schnitzel, filled with Bautz'ner mustard, onions and gherkin ¹¹, served with hearty fried potatoes with bacon ^{2,3} and our coleslaw</i>	
Mushroom -Schnitzel	15,90 €
<i>of saxon country pork, served with fresh mushrooms in herb cream and buttered boiled potatoes</i>	
Pork loin steak „au four“	15,60 €
<i>of saxon country pork, gratinated with fine spiced meat and gouda ¹, served with green buttered peas and crispy french fries</i>	
Zwiebelrostbraten	21,50 €
<i>of argentinean saddle of beef (250g) on dark sauce, with braised onions, crispy pomme frites and our coleslaw</i>	
Rib Eye Steak 300g	32,50 €
<i>the best marbled piece, served with homemade herb butter, grilled vegetables and our french fries</i>	

** All Fair Mast Chicken* live in barns with plenty of daylight and a natural day-night rhythm. There are covered winter gardens and natural outdoor climate areas. Since additional grain is always strewn in, the birds can peck and flock. Straw bales, perches and pecking stones also provide resting areas and other further occupational materials. In addition, the animals are given constant access to fresh air. The Fair Fattening Programme meets the strict criteria of the fair fattened chickens initiative of the Albert Schweitzer Foundation as well as the requirements of the animal welfare label "For More Animal Welfare" of the german animal welfare association.*

<https://fair-mast.com/>

Ingredients:

1) with colouring, 2) with preservative, 3) with antioxidant, 4) with flavour enhancer, 5) sulphurised, 6) blackened, 7) waxed, 8) with phosphate, 9) with starch, 10) with milk protein (in the case of meat products 11) with sweetener, 12) with a type of sugar and sweetener, 13) with acidifier, 14) with stabilisers, 15) source of phenylalanine, 16) containing quinine, 17) containing caffeine, 18) increased taurine content, 19) irradiated, 20) with iodised salt, 21) genetically modified