



Evening menu


Potato-vegetable soup 
Wild garlic pesto/ croutons
small 6,80 | large 8,80

with king prawn skewer 6,-

Stock of boiled beef
Wild mushroom royal/ root vegetables/ chives
7,80



Fitness Salad Bowl 
Roasted seeds/ sprouts
10,80



Vegan Orient Salad 
colourful leaf salad / pomegranate dressing / chickpeas dried
tomatoes / crispy falafel
13,80

Salad "Nicoise
colourful salad / tuna / kalamata olives / country egg
pickled onion
14,80


Louis Caesar Salad
Chicken breast strips "Cajun Style"/ roasted almonds garlic
croutons
15,80


*Dear guests,
as all our dishes are fresh and prepared with love,
there may be waiting times.*


*There is something left over,
for 1,00 € we will gladly bring you a Take Away Box*

 vegetarian
 vegan


Baked feta cheese in wild herb crust
colourful salad / tomato compote / pepperonata
Kalamata olives
Small 12,80 | large 15,80

Mushroom burgers in the pretzel bun 
Fig jam / wild herbs / chive mayo
jacket potato wedges
16,80

Ludwig's cheese spaetzle 
Mountain cheese / processed onions / colourful salad
15,80

Ludwig's Maultaschen 
Jus / onion melt / colourful salad
small 13,80 large 16,80

Ludwig's buckwheat pastries
Vegan jus / onion melt / colourful salad
small 12,80 | large 15,80

Crispy escalope of pork 
Fries / spicy remoulade / coleslaw
small 14,80 | large 18,80

extra roast jus 1,50





Side salad 5,80


Black Tiger Prawns in Lemon Butter
Wild Herb Salad / Wild Garlic Mayo / Wan Tan
Cherry tomatoes
Starter 15,80 | Main course 22,80

Norwegian Skreifilet
and black tiger prawns
Riesling foam / beluga lentils / braised carrots
26,80

68/20 High rib of Angus beef
Jus / root vegetables / potato-celery mousse
26,80

Rump steak of Angus beef
Wild garlic feta crust / balsamic jus / bacon
green asparagus / potato röstis
27,80

 vegetarian
 vegan

Raspberry Tiramisu 
Espresso Mousse/ Biscuit Crumble/ Cocoa
8,80

Tonka Bean Panna Cotta
Mango-passion fruit compote/ almond slivers
8,80

Warm apple strudel 
Vanilla ice cream/ cream
8,80

Wine recommendations

red

Escudo Rojo Gran Reserva Valle de Maipo

Cabernet Sauvignon / dry
Baron Philippe de Rothschild / Portugal

Bottle 0,75 l 29,00
Glass 0,1 l 4,30

Fresco di Masi Rosso Verona IGT, 2020s

Merlot / dry
Masi / Veneto / Italy

Bottle 0,75 l 24,00
Glass 0,1 l 3,80

White

Fresco di Masi Bianco Verona IGT

Masi / dry
Venice / Italy

Bottle 0,75 l 24,00
Glass 0,1 l 3,80