Aperitifs

Franconian Secco, Oppmann	0.1l	EUR	4.00
Franconian Rosé Secco, Oppmann	0.1l	EUR	4.00
House cocktail „Arvena Garden"	0.1l	EUR	7.00
Alcohol-free house cocktail	0.2l	EUR	5.00
Aperol Sprizz[3,4]	0.2l	EUR	7.00
Campari[3] with soda or orange juice	4 cl	EUR	6.50

Starters

Franconian lamb's lettuce in our housedressing with bacon and croûtons	EUR	7.00
Smoked fillet of trout with cranberry-horseradish and chicory	EUR	9.00
Serrano ham with melon	EUR	9.50

Large mixed salad „Arvena Garden"
<u>served with one of the following:</u>

• vegetarian mini spring rolls and sesame dip	EUR	9.00
• grilled breast of turkey	EUR	10.00
• baked prawns in a potato coating and chili dip	EUR	11.50

Soups

Creamed vegetable soup with roasted pumpkin seeds	EUR	4.50
Consommé of beef with liver dumpling	EUR	4.50

Fish Main Courses

Spaghettini with North Sea shrimps in a fine basil sauce	EUR	12.50
Slice of salmon roasted in lemon herbs butter with leaf spinach and buttered potatoes	EUR	18.00

Main Courses

6 grilled Nuremberg sausages set on sauerkraut served with mustard and rolls	EUR	7.00
Diced turkey in a mushroom cream sauce with carrots and herbal rice	EUR	14.00
Prime boiled beef in apple-horseradish sauce served with root vegetables and chives potatoes	EUR	14.50
Fillet of pork on a spit "rustic style" with bacon and onions served with fried potatoes	EUR	17.50
Roast beef minute steak with herbs butter served with French fries and leaf lettuce	EUR	19.50

Vegetarian / Vegan Dishes

Vegetarian cream cheese Ravioli in sage butter with parmesan shavings	EUR	8.00
Vegan vegetable mix „italian style" with spaghettini	EUR	12.00

Desserts

Homemade chocolate parfait with sour cherries in a glas	EUR	5.50
Salad of fresh fruits with wipped cream	EUR	5.50
Apple fritters with cinnamon and sugar with vanilla ice-cream	EUR	6.00