



Menu




Starters

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| Small side salad |  | 6,00 € |
| Balsamic lentils with pickled figs, hummus, spiced tomatoes and roasted chickpeas |  | 14,00 € |
| Beef carpaccio with a small salad and parmesan cheese | | 16,00 € |

Soups

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| Potato soup with bacon and mushrooms (optional vegetarian) | | 7,50 € |
| Beef Broth with porcini mushrooms and pistachio dumplings | | 9,00 € |


Intermediate dishes

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| Salad plate „Arvena Garden“ optionally with: • Baked mushrooms with herb dip • Spicy turkey strips with a choice of French or balsamic dressing |  | 14,50 € 15,00 € |
| Six Nuremberg grilled sausages on sauerkraut with mustard and bread • extra Nuremberg sausages each | | 15,00 € + 1,50 € |
| Fried rice noodles with vegetables, sprouts and coconut-milk • with fried king prawns each |  | 16,50 € + 3,00 € |
| Vegan burger with wheat pattie, avocado, ketchup, vegan mayonnaise and potato wedges |  | 17,50 € |
| Arvena Burger with 200g juicy beef pattie, fried onions, pickles and potato wedges | | 19,00 € |

Main courses


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| Chicken breast on Provençal vegetables with curry sauce and vegetable rice | | 21,00 € |
| Medallions of pork fillet with shallot jus, green beans and potato gratin | | 25,00 € |
| Veal saddle steak with morel sauce, savoy cabbage and roasted polenta | | 27,50 € |
| Fried whole plaice with baconstrips, lemon and parsley potatoes | | 27,50 € |

Desserts

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| 3 scoops of mixed ice cream with whipped cream |  | 8,00 € |
| Poppy seed casserole with plum compote | | 10,50 € |
| Dessert plate Arve – Chef's dessert selection | | 13,50 € |

Spring - Specialities


Starters

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| Lamb's lettuce and beetroot with walnuts and raspberry dressing |  | 12,50 € |
| Cream cheese herb tartlets with fried king prawn and tomato salad | | 15,50 € |

Soup

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| Herb cream soup with Franconian Riesling and smoked trout | | 8,50 € |
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Pasta dishes

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| Orecchiette with tomato sugo (optionally with parmesan) |  | 14,00 € |
| Poultry ravioli on asian vegetables with lemongrass sauce | | 16,50 € |

Main courses

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| Pike-perch fillet with a potato crust, Franconian Riesling sauce and spinach leaves | | 25,00 € |
| Roasted Corn-poulard with a light mustard sauce on tomato risotto and spring onions | | 25,00 € |
| Lamb ragout with red curry, cashew nuts, spicy carrots and fragrant rice | | 25,50 € |

Dessert

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| Pineapple duet with coconut ice cream |  | 9,00 € |
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Regional classics

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| Homemade farmer's aspic with remoulade and fried potatoes | | 14,00 € |
| Smoked trout tartare with apple, cucumber and horseradish | | 14,00 € |
| Roast pork in a dark beer sauce with sauerkraut and potato croquettes | | 20,50 € |
| Pork escalope „Viennese style“ with bacon fried potatoes or French fries and a side salad | | 23,50 € |

