



# Menu




## Starters

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

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


## Intermediate dishes

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

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

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 €

# Autumn - specialities

## Starter

Lamb's lettuce with bacon and croutons with raspberry dressing 10,50 €

## Soup

Pumpkin soup with chutney and seeds  8,00 €

## Main courses

Gnocchi with pumpkin and mixed vegetables optionally with parmesan  16,00 €

Fried salmon trout fillet on colourful lentils with pak choi with white wine sauce 25,50 €

Barbarie duck breast on pumpkin risotto with cherry jus 27,50 €

Saddle of venison with black trumpet mushrooms and creamy black roots served with potato walnut fritters 28,00 €

## Desserts

Tête de Moine cheese roses with olive oil ice cream and fig ragout  10,50 €

Pumpkin cake with quince ice cream  10,50 €

# Regional classics

Homemade farmer's aspic with remoulade and fried potatoes 14,00 €

Smoked trout tartare with apple, cucumber and horseradish 14,00 €

Pork escalope 'Viennese style' with bacon fried potatoes or French fries served with a small side salad 23,50 €

Venison goulash in juniper cream with cranberry pear and red cabbage served with potato dumplings 25,50 €

