



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 truffle cream and tête de moine | | 16,00 € |

Soups

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| Potato soup with bacon and mushrooms (optional vegetarian) | | 7,50 € |
| Duck consommé with vegetables and morel dumplings | | 8,50 € |


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 € |
| Vegan gnocchi with herb sauce and colorful vegetables |  | 16,50 € |
| Vegan burger with wheat pattie, avocado, ketchup, vegan mayonnaise and potato wedges |  | 18,00 € |
| Arvena burger with 200g juicy beef, cheddar cheese, fried onions, gherkins and potato wedges | | 19,50 € |

Main courses


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| Medallions of pork fillet with gorgonzola au gratin with port wine jus, bean vegetables and gnocchi | | 25,00 € |
| Pike-perch medallion with saffron sauce on black rice and leaf spinach | | 27,50 € |
| Saddle of veal with morel cream, savoy cabbage and potato gratin | | 27,50 € |
| Fried whole plaice with bacon strips, lemon slices and parsley potatoes | | 27,50 € |

Desserts

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| 3 scoops of mixed ice cream with whipped cream |  | 8,00 € |
| Chocolate cake with pineapple compote and tonka bean ice cream | | 10,50 € |
| Dessert plate Arve – Chef’s dessert selection | | 13,50 € |

Spring specialties



Starter

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| Lamb's lettuce and beetroot with walnuts and raspberry dressing |  | 12,50 € |
| Cold slices of veal rump on marinated bread rolls | | 15,50 € |

Soup

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| Cream of leek soup with Greenland shrimps | | 8,50 € |
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Pasta dishes

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| Trofie pasta with homemade basil pesto, tomatoes and pine nuts |  | 15,50 € |
| Large pasta squares filled with vegetables on creamy savoy cabbage |  | 16,50 € |

Main courses

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|---|--|---------|
| Prawn skewers on ratatouille with roasted sweet potatoes | | 25,00 € |
| Red wine braised chicken with zucchini vegetables served with rosemary potatoes | | 25,00 € |
| Roasted lamb with baked eggplants, artichokes served with creamy polenta | | 26,50 € |

Dessert

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| Apple tart with sour cream ice cream |  | 10,50 € |
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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 € |
| Pork escalope 'Viennese style' with bacon fried potatoes or French fries served with a small side salad | | 23,50 € |
| Beef roulade grandma's style with carrot vegetables and mashed potatoes with herbs | | 25,00 € |

