

AUTUMN DISHES IN THE ZOLLPACKHOF

STARTERS

Pumpkin quiche on rocket crème fraîche
with truffled feta cheese, pomegranate seeds and salad
15,00 €

Pickled pumpkin with field salad,
potato dressing, „Bündnerfleisch“ and pretzel chips
14,50 €

Foam soup from pumpkin with pumpkin seed oil
and roasted pumpkin seeds
8,00 €

MAINS

Crispy leg of goose with stuffed apple, chestnuts,
red cabbage, green cabbage, potatoe dumplings and rich jus
29,00 €

Tender knuckle of lamb on a ragout of pumpkin
and turnips with pumkin seed dumplings
22,00 €

Grilled meat from boar in Augustiner dark beer sauce
with creamed cabbage and mashed pumpkin
23,00 €

Tender goulash of venison with truffled spaetzle,
pumpkin foam and roasted celery
24,50 €

M. Chapoutier „La Ciboise“ Luberon AOC 2020

Harmonious blend of Grenache and Shiraz, that keeps every promise of this region. First perfectly drawn fruit flavors of blueberry and black cherry. Deep garnet red, finest tannins, and swinging acidity, therefore ideal to earthy game. Tertiary typical notes of pepper, also cinnamon and cedar.

0,1L 5,50 €

0,75L 38,00 €

