



Autumm Menu Seven & More

Warm kitchen: Tuesday, Wednesday and Thursday from 11:30 AM to 1:30 PM

Starters

Side salad	5.50 €
Seasonal leaf salad ^{a.1,m} with pumpkin seed oil, croutons and pickled pumpkin	10.50 €
Wild game consommé ^{a.1,c,g} mit semolina dumpling and mushrooms	11.00 €
Beet tartare ^g with horseradish and apple chip	10.80 €

Main Courses

Venison Ragout ^{a.1,c,g} with homemade spätzle and lingonberries	24.50 €
Trout „Müllerin“ (from Aumühle) ^{d,g,h.1} with almond butter, parsley potatoes and lemon	23.50 €
Pappardelle ^{a.1,g,h.2} with chanterelles, lemon oil and roasted hazelnuts	18.90 €
(Vegan) Stuffed Hokkaido pumpkin ^{h.2} with beluga lentils, leek and parsley oil	17.80 €
Campus-Burger ^{a.1,g} with mountain cheese, beer onions and potato wedges	16.00 €

Choice of beef or halloumi

Dessert

Apple fritters ^{a.1,c,g} with vanilla sauce	9.00 €
Chocolate cream ^{g,h.2} with orange oil and hazelnuts brittle	8.50 €

Preise inkl. 19% MwSt

Liebe Gäste, soweit Sie von Allergien betroffen sind, melden Sie sich. Gerne gibt Ihnen unsere separate Allergiker Karte Auskunft über die in den Speisen enthaltenen Allergenen Zutaten."