



High summer and herbal freshness Seven & More

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

Starters

Baked zucchini blossom ^{a1, g} with cream cheese and herb salad	10.90 €
(Vegan) Tomato-peach-salad ^{a1} with polenta and lemon oil	10.80 €

Main Courses

Flank steak ^f with braised bell peppers, roasted potatoes and parsley jus	20.90 €
Trout fillet ^{d, g} with bell pepper risotto and fennel-lemon vegetables	22.90 €
Herb Tagliatelle ^{a1, c, g} with truffle cream and confit cherry tomatoes	17.90 €
(Vegan) Grilled vegetable Bowl ^{a1, n} with truffle cream and confit cherry tomatoes	14,90€

Desserts and Cheese

Cherry-almond crumble ^{a, 1, c, g, h} with rosemary cream	8.80 €
Blue Cheese ^{a1, g} with pickled plums and house bread	9.00 €

Preise inkl. 19% MwSt

"Dear guests, if you are affected by allergies, please let us know. Our separate allergy menu will provide you with information about the allergens contained in the dishes."



High summer and herbal freshness Seven & More

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

Starters

Baked zucchini blossom ^{a1, g} with cream cheese and herb salad	10.90 €
(Vegan) Tomato-peach-salad ^{a1} with polenta and lemon oil	10.80 €

Main Courses

Flank steak ^f with braised bell peppers, roasted potatoes and parsley jus	20.90 €
Trout fillet ^{d, g} with bell pepper risotto and fennel-lemon vegetables	22.90 €
Herb Tagliatelle ^{a1, c, g} with truffle cream and confit cherry tomatoes	17.90 €
(Vegan) Grilled vegetable Bowl ^{a1, n} with truffle cream and confit cherry tomatoes	14,90€

Desserts and Cheese

Cherry-almond crumble ^{a, 1, c, g, h} with rosemary cream	8.80 €
Blue Cheese ^{a1, g} with pickled plums and house bread	9.00 €

Preise inkl. 19% MwSt

"Dear guests, if you are affected by allergies, please let us know. Our separate allergy menu will provide you with information about the allergens contained in the dishes."



High summer and herbal freshness Seven & More

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

Starters

Baked zucchini blossom ^{a1, g} with cream cheese and herb salad	10.90 €
(Vegan) Tomato-peach-salad ^{a1} with polenta and lemon oil	10.80 €

Main Courses

Flank steak ^f with braised bell peppers, roasted potatoes and parsley jus	20.90 €
Trout fillet ^{d, g} with bell pepper risotto and fennel-lemon vegetables	22.90 €
Herb Tagliatelle ^{a1, c, g} with truffle cream and confit cherry tomatoes	17.90 €
(Vegan) Grilled vegetable Bowl ^{a1, n} with truffle cream and confit cherry tomatoes	14,90€

Desserts and Cheese

Cherry-almond crumble ^{a, 1, c, g, h} with rosemary cream	8.80 €
Blue Cheese ^{a1, g} with pickled plums and house bread	9.00 €

Preise inkl. 19% MwSt

"Dear guests, if you are affected by allergies, please let us know. Our separate allergy menu will provide you with information about the allergens contained in the dishes."



High summer and herbal freshness Seven & More

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

Starters

Baked zucchini blossom ^{a1, g} with cream cheese and herb salad	10.90 €
(Vegan) Tomato-peach-salad ^{a1} with polenta and lemon oil	10.80 €

Main Courses

Flank steak ^f with braised bell peppers, roasted potatoes and parsley jus	20.90 €
Trout fillet ^{d, g} with bell pepper risotto and fennel-lemon vegetables	22.90 €
Herb Tagliatelle ^{a1, c, g} with truffle cream and confit cherry tomatoes	17.90 €
(Vegan) Grilled vegetable Bowl ^{a1, n} with truffle cream and confit cherry tomatoes	14,90€

Desserts and Cheese

Cherry-almond crumble ^{a, 1, c, g, h} with rosemary cream	8.80 €
Blue Cheese ^{a1, g} with pickled plums and house bread	9.00 €

Preise inkl. 19% MwSt

"Dear guests, if you are affected by allergies, please let us know. Our separate allergy menu will provide you with information about the allergens contained in the dishes."



High summer and herbal freshness Seven & More

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

Starters

Baked zucchini blossom ^{a1, g} with cream cheese and herb salad	10.90 €
(Vegan) Tomato-peach-salad ^{a1} with polenta and lemon oil	10.80 €

Main Courses

Flank steak ^f with braised bell peppers, roasted potatoes and parsley jus	20.90 €
Trout fillet ^{d, g} with bell pepper risotto and fennel-lemon vegetables	22.90 €
Herb Tagliatelle ^{a1, c, g} with truffle cream and confit cherry tomatoes	17.90 €
(Vegan) Grilled vegetable Bowl ^{a1, n} with truffle cream and confit cherry tomatoes	14,90€

Desserts and Cheese

Cherry-almond crumble ^{a, 1, c, g, h} with rosemary cream	8.80 €
Blue Cheese ^{a1, g} with pickled plums and house bread	9.00 €

Preise inkl. 19% MwSt

"Dear guests, if you are affected by allergies, please let us know. Our separate allergy menu will provide you with information about the allergens contained in the dishes."



High summer and herbal freshness Seven & More

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

Starters

Baked zucchini blossom ^{a1, g} with cream cheese and herb salad	10.90 €
(Vegan) Tomato-peach-salad ^{a1} with polenta and lemon oil	10.80 €

Main Courses

Flank steak ^f with braised bell peppers, roasted potatoes and parsley jus	20.90 €
Trout fillet ^{d, g} with bell pepper risotto and fennel-lemon vegetables	22.90 €
Herb Tagliatelle ^{a1, c, g} with truffle cream and confit cherry tomatoes	17.90 €
(Vegan) Grilled vegetable Bowl ^{a1, n} with truffle cream and confit cherry tomatoes	14,90€

Desserts and Cheese

Cherry-almond crumble ^{a.1, c, g, h} with rosemary cream	8.80 €
Blue Cheese ^{a1, g} with pickled plums and house bread	9.00 €

Preise inkl. 19% MwSt

"Dear guests, if you are affected by allergies, please let us know. Our separate allergy menu will provide you with information about the allergens contained in the dishes."