



Late summer and early Harvest Seven & More

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

Starters

Cured trout from the Aumühle ^{d,g} with beetroot and apple horseradish	12.50 €
(Vegan) Wild herb salad ^{a1,h3} with chanterelles, grapes and walnuts	11.80 €

Main Courses

Corn-fed poulard ^{g,e} with oyster mushrooms, polenta and lemon cream	23.50 €
Campus Burger ^{a1,g,h2} with mountain cheese, beer onions and potato wedges	16,00 €
Trout from the Aumühle ^{d,g} with braised pumpkin, wild rice and buttermilk beurre blanc	24.50 €
Tagliatelle ^{a1,g,h2} with chanterelles, lemon butter, summer herbs	18.50 €
(Vegan) Oven roasted vegetable bowl ^{h2} with beluga lentils, figs and hazelnuts vinaigrette	16.80 €

Desserts and Cheese

Buttermilk mousse ^{g,h2} with pumpkin seed bread and blackberries	9.50 €
Blue cheese ^{a1,h3} with grapes and house bread	10.50 €

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."



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