

Fall Seasonal Menu

Please ask our service team about the daily specials on the menu!

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Hokkaido pumpkin soup with roasted pumpkin seeds		6,90
Falafel bowl with falafel, couscous, avocado, cucumber, olives, feta cheese, cherry tomatoes, crispy fresh salad in a lemon tahini dip	(A1,K,G)	16,90
Teriyaki-Chicken bowl with colorful quinoa, crispy fresh salad, cherry tomatoes, pear, garden cress, spring onions in a teriyaki vinaigrette	(K,F)	17,50
Autumn bowl with baked pumpkin, chickpeas, red cabbage, carrots, beetroot, baby spinach & tajine bites in a balsamic dressing	(A1,K)	16,90
Chicken noodle bowl with fried noodles, seasonal vegetables, egg & chicken	(A1,C,F)	18,50
Pumpkin risotto with prawns with pumpkin, cherry tomatoes, prawns & grated parmesan cheese	(D,G)	18,90
Venison stew with egg spaetzle, brussels sprouts & cranberries	(A1,C)	22,90
Grandma's beef roulades with potato and savoy cabbage mash	(G)	21,90
Salmon fillet fried on the skin with lemon-spinach risotto & saffron sauce	(G)	24,00

Our kitchen team is convinced that only fresh products belong in the pot and on the plate!

We kindly ask for your understanding that there may be a waiting time during busy periods!

An overview of allergens and additives can be found on the last page of the full menu.

please turn this sheet

For the little ones

Spaghetti with tomato sauce & parmesan cheese	(A1,C,G)	€ 8,50
Chicken nuggets with crispy fries	(A1,C)	12,00

Dessert

Blueberry pancake with vanilla ice cream	(A1,C,G)	10,50
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TUESDAY IS POTATO PANCAKE DAY

3 potato pancakes with

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applesauce & crème fraîche	(C,G)	10,90
smoked salmon, applesauce & crème fraîche	(C,G)	14,50

Dear Guests!

Our kitchen team attaches great importance to preparing the dishes with fresh products.

Citywide, we are the only beer garden with such an extensive menu!

We ask for your understanding that there may be a waiting time during busy periods.

Starters & Snacks

Soup of the day	6,90 €
A large portion of nachos with salsa and guacamole (4,9)	8,50 €
Chili con carne with sour cream and baguette (3,4,10,A1,C)	9,50 €
Small salad of the season (J)	7,50 €
Wild herb salad with roasted halloumi and nuts (J,G)	17,90 €
Caramelised goat cheese on a large mixed salad (A1,G,J)	16,50 €

Main courses

Fried ramen with Asian vegetables and tofu croutons (A1,F)	18,50 €
Sweet potato gnocchi with cherry tomatoes, rocket and shaved parmesan (G)	16,90 €
Herbrand's salad plate with chicken breast strips, mushrooms and fried potatoes (A,J)	17,50 €
Herbrand's salad plate with beef strips, mushrooms and fried potatoes (A,J)	18,50 €
Herbrand's burger with crispy fries and salad bowl	
● Beef burger with BBQ and mustard-honey sauce (A1,J,K,I,C,2,3,9)	16,90 €
● Chicken breast burger with BBQ and mustard-honey sauce (A1,J,K,I,C,2,3,9)	15,90 €
● Falafel burger with aubergine slice and guacamole	15,90 €
Pasta with chicken breast strips, spinach and tandoori sauce (1,3,4,7,A1,C,J)	17,50 €

Wiener schnitzel of veal with crispy fries, cranberries and small mixed salad (A1,C,J) 24,90 €

Rumpsteak, 250 g with herb butter, fried potatoes and mixed salad (J,G) 27,90 €

Pizza

Veggy (4,9,A1,C,G) 13,90 €
with seasonal vegetables, onions, garlic

Mozzarella (4,9,A1,C,G) 13,90 €
with cocktail tomatoes, mozzarella and basil

Tuna (A1,C,D,G) 14,50 €
with tuna, anchovies and red onions

Fire alarm (2,4,9,10,A1,C,G) 14,50 €
with salami, mushrooms, onions, jalapeños, chilli, cocktail tomatoes

Burrata (A1,C,G) 15,50 €
with rocket and parmesan

Tarte flambée

Alsatian style with leek and bacon on sour cream (A1,C,G) 14,50 €

Mediterranean style with goat's cheese, spinach and olives on sour cream (A1,C,G) 15,50 €

Deluxe with prawns and spinach (A1,C,G,D) 16,50 €

Dessert

Panna cotta with berrys (C,G) 8,50 €

Chocolate soufflé with vanilla ice cream and whipped cream (A1,C,G) 9,50 €

An overview of allergens and additives can be found in the drinks menu.

please turn over!