

SURPRISE

Lunch until 13:00 h | Dinner until 21:00 h

3 courses 62,00 | vegan 52,00 


4 courses 79,00 | vegan 64,00 

STARTER

Mixed salad with pickled vegetables and roasted seeds | 8,90 

Soup of the day | 8,50 


Asparagus cream soup | 9,80 

Quinoa salad with chicory and radishes | 14,50 

Cured salmon with marinated asparagus and chive mayonnaise | 19,50

Beef tartar with smoked bell pepper and spring onions | 19,80

ASPARAGUS

Asparagus with hollandaise sauce, potatoes or Kratzete | 33,00 

+++ one Wiener schnitzel + 15,00

+++ grilled salmon fillet + 15,00

+++ regional tenderloin (150g) + 25,00

+++ two kinds of ham + 9,50

MAINCOURSE

Regional tenderloin

with peppersauce, grilled zucchini and potato tarte | 150g 35,00 | 250g 42,00

Regional pork fillet

with mushroom sauce, vegetables and spätzle | 29,00

Chateaubriand for 2 persons

with sauce bearnaise, vegetables and potato gratin | per Person 46,00

+++ Asparagus + 25,00

Grilled salmon fillet

with rocket salad risotto and beurre blanc | 30,00

Baked celeriac

with spinach, green spelt and black garlic | 25,00 

MÄTTLE CLASSICS

Regional wurstsalat with cheese, radishes and pickles | 14,00

+++ add a portion of fries | + 4,50

Cordon bleu - filled with comté and ham from Fahrnau

with wild broccoli and fries | 32,00

Wiener schnitzel with potato cucumber salad or fries | 29,50

Vegetable ploughman's lunch – grilled, baked and pickled

hummus and roasted focaccia | 17,00 

Calf's liver with caramelised apple, onions and potato puree | 28,50



Scan to view our wine list

Please tell us your allergies.  vegan |  vegetarian