



Famous German white asparagus

Dear Guest, our asparagus is freshly harvested at one of the Bavarian regions:
"Schrobenhausen", "Abensberg" or "Gäuboden".

Cream of asparagus € 6,00

with pesto made of chervil and pieces of asparagus

Asparagus, marinated in vinaigrette and herbs, € 14,00

with rocket-tomato salad and pine nuts

Freshly harvested white asparagus € 22,00

sous-vide cooked

with Sauce Hollandaise or drawn butter and potatoes with parsley

additional:

with tender Prosciutto Cotto di Alta € 8,00

with San Daniele bacon € 9,00

with grilled pike perch € 10,00

with small escalope Viennese style € 11,00

Mixed white and green asparagus € 15,00

with tagliatelle and blue cheese sauce,
and essence of tomatoes

Franziskaner „Leberkäse meets asparagus” € 19,00

with Sauce Hollandaise flavored with sweet mustard,
served with fried dumplings made of pretzels

Juicy belly of pork, slowly stewed for 12 hours € 19,00

with grilled green asparagus, ginger jus, mini-bread dumplings,
seasoned with chili pepper