

A little something to start with

Side salad

3,50 €

Spread duet with
homemade goose lard and herb quark
with white and black bread

6.50 €

Fresh lamb's lettuce with house dressing (vinegar & oil)
with diced bacon and pear

4,90 €

Starters Salad plate "Weißes Ross"
with chicken breast strips wrapped in sesame and orange fillet

6,80 €

Gorgonzola cheesecake in a bed of lamb's lettuce
of bresola and white bread

8,80 €

Something warm for the stomach

Beef consommé
with vegetable strips, marrow dumplings and ravioli

4,90 €

Chicken skewer
on apple and carrot soup with prosecco

5,80 €

All prices include VAT and service

tapas

Tapas plate with
Prawns in a garlic vegetable stock,
Dates and apricots wrapped in bacon,
Garlic mushrooms in tomato pesto
and orange-chicken ragout
with white bread and a small salad plate

15,40 €

vegetarian and pasta

Stuffed zucchini with feta cheese, tomatoes and pine nuts
on lentil vegetables and a small salad garnish

13,80 €

Colorful gnocchi with mushroom ragout, tomatoes and fresh herbs
and fried duck breast strips

13,50 €

Wok vegetable pan
with fresh vegetables, cashew nuts and
Egg noodles in sweet and sour sauce

with tofu cubes	12,60 €
with diced chicken breast	12,60 €

All prices include VAT and service

Winter time is goose time



Freshly braised leg of goose with red wine sauce
with red cabbage, glazed chestnuts and potato dumplings

or

Freshly braised goose breast with red wine sauce
on savoy cabbage, glazed chestnuts and potato dumplings

each 20,50 €

Only on reservation

1 goose for 4 people

with homemade filling, apple red cabbage,
glazed chestnuts and potato dumplings

First of all, homemade goose lard and fresh farmer's bread

94,- €

Geese to go as a whole

with attachments to collect on request

(Mon - Sat between 5 and 7 p.m.)

All prices include VAT and service

Recommendation of the kitchen team

Roasted Barbarie duck breast with burgundy shallots
on potato and pear gratin
18,50 €

Wiener schnitzel from veal with lemon wedge
served with fried potatoes
17,20 €

Roasted char fillet with vegetable straw
on mashed sweet potatoes and a small lamb's lettuce
18,80 €

Homemade braised beef roulade with red wine sauce
with savoy cabbage and mashed potatoes
17,90 €

Vesper card

Schweizer Wurstsalat an kleiner Salatgarnitur
with bread 9,70 € with fried potatoes 11,70 €

Lunch board
from Bavarian and South Tyrolean specialties
with bresola, bacon, salami, boiled ham
a rich garnish of hay and mountain cheese
12,50 €

Large "White Horse" salad plate
with chicken breast strips wrapped in sesame and orange fillet
12,80 €

All prices include VAT and service

Sweet temptation

Apple and hazelnut crumble with baked apple ice cream

Lukewarm chocolate cake with raspberry sorbet and fruit salad

Hot homemade cinnamon plums with vanilla ice cream
and whipped cream

vegan chocolate passion fruit cake with exotic sorbet
Each dessert 7,40 €

Would you like some ice cream?
Ask us which types of ice cream we have for you.

Would you like to celebrate your birthday or another occasion with us?
We are happy to prepare one of our menus for you (from 10 people).
Contact us.

All prices include VAT and service