

TODAY, FRIDAY, SEPTEMBER 3 AT RENGER-PATZSCH

Fennel soup with crayfish tails	6.50
Mixed salad with tomatoes, red onions, capers, and croutons	7.50
Blood sausage maultaschen (Swabian ravioli) with mountain lentils and browned onions	8.50
Marinated goat cheese with stewed apples and pumpkin and toasted seeds	9.-
Glazed rabbit liver with parsley root salad	9.50
Pan-fried red mullet filets with pimento risotto	11.50
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Alsatian sauerkraut with pork shoulder, bacon, and smoked sausage	15.-
Cheese dumplings with creamed porcini, chanterelles, and wild mushrooms	15.50
Calf's tongue with fresh horseradish, bouillon vegetables and sauté potatoes	17.-
Baked escalope of the suckling pig with potato bacon salad and a side salad	17.50
Ox cheeks braised in red wine with shallots, glazed turnips, and mashed potatoes	18.-
Pan-fried guinea fowl with porcini mushrooms, baby spinach, and pasta	19.-
Pan-fried red mullet filet in tarragon sauce with sauté potatoes & cucumbers	17.-
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Elderflower sorbet	5.-
Crème brûlée: caramelized vanilla cream	6.50
Chocolate mousse with fig tarte and fig-red wine ice-cream	8.-
Poppy seed parfait with marinated berries	7.50
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Tarte flambée à la maison: with bacon and onions	7.50
Tarte flambée gratinée: with bacon, onions, and Emmental cheese	8.50
Tarte flambée végétarienne: with leeks, walnuts, and Bleu d'Auvergne	8.-
Tarte au fromage de chèvre: with onions, potatoes, goat cheese, and caraway	8.50
Tarte flambée aux aubergines: with eggplant, onions, rosemary, capers, and feta	9.-
Tarte flambée paysanne: with apples, onions, and blood sausage	8.50
Tarte flambée aux chanterelles: with onions, bacon, chanterelles, and Emmental cheese	10.-
Tarte flambée aux pommes: with apples, cinnamon, and sugar	8.50
Tarte flambée au Calvados: with apples, Calvados, cinnamon, and sugar	9.50