Restaurant Traube

The Chef recommends

Gourmet plate
GD beef carpaccio from the Carne Salada / smoked salmon
B prawns from the Grill / pickled vegetables
AG cream horseradish / garlic toast — small / big — 19,00 € / 23,00 €

Meat broth
ACGL with homemade Spleen cuts — 10,00 €

Pumpkin cream soup
AGO ginger / pumpkin seeds / pumpkin seeds oil — 9,50 €
B **with grilled prawns** — 15,00 €

Pumpkin-Cappelletti
handmade / BIO
ACGH sage butter / roasted pumpkin seeds — 18,50 €

Polenta and Potato Gnocchi
ACGO homemade / game ragout / porcini mushrooms — 19,00 €

Radicchio Risotto
GL Salsiccia / Gorgonzola — 18,50 €

Cordon Bleu
ACG pork / with roast potatoes — 25,00 €

Surf and Turf
beef filet / prawns-skewer / grilled vegetables
AGMO barbecue-sauce / herb butter / fries — 33,00 €

Monk fish and prawns-sticks
ABDG from the grill / grilled vegetables / garlic toast — 29,50 €

An autumnal dessert
Homemade chestnut mousse
8,50 € GO