

Restaurant Traube

The Chef recommends

Grilled goat's cheese

grilled vegetables / garlic toast

small / big

15,00 € / 20,00 €

Beetroot “Cappelletti” (filled with cheese)

handmade / BIO / regional

melted butter / walnuts / fresh goat's cheese



18,00 €

Gnocchi “Försterin Art”

game ragout / mushrooms

17,00 €

Surf and Turf

beef filet / prawns-skewer / grilled vegetables

barbecue-sauce / herb butter / fries

31,00 €

Venison Goulasch

homemade white Spätzle / red cabbage

pear with cranberries / served in a pan

27,00 €

Grilled octopus

mashed potatoes / boiled vegetables

26,50 €

The sweet ending

Chestnut mousse

8,50 €

Pumpkin cup

Vanilla ice cream (2 scoops)

roasted sweet pumpkin seeds / pumpkin seed oil

6,50 €