

# Zur Laterne

---

## Aperitifs

### *Aperitif of the month*

*Mulled wine spritz*  
*Mulled wine - Amaretto - Prosecco*  
7,50

<i>Prosecco</i>	0,1l	5,00
<i>Lillet Wildberry</i>		7,80
<i>Hugo</i>		7,80
<i>Aperol Spritz</i>		7,80
<i>Limoncello Spritz</i>		7,80
<i>Campari Soda / Orange</i>		7,80
<i>Moscow Mule</i>		7,80
<i>Martini Dry or Martini Bianco</i>		6,80
<i>Ramazotti Amaro</i>	2 cl	3,50 / 4 cl 6,50
<i>VW Vermouth &amp; Williams</i>	5 cl	6,80
<i>Vodka Lemon / orange juice</i>		6,80
<i>Elderberry-cucumber spritzer non-alcoholic</i>		6,90

### *Our special recommendation*

*Try our mulled wine from our own production*

<i>Mulled wine glass</i>	0,2l	5,50
<i>with a shot of Amaretto</i>		6,50
<i>with a shot of rum</i>		6,50

# Zur Laterne

---

## Speisecarts

### *Aperitif of the month*

*Mulled wine spritz*  
*Mulled wine - Amaretto - Prosecco*  
7,50

### *Soups, starters & salads*

*Vegan- Hokkaido pumpkin soup*  
*Williams pear | ginger | seeds | pumpkin seed oil*  
7,90

*Vegetarian - Creamy potato and leek soup*

- *with croutons - 7,90*
- *with smoked salmon strips - 10,90*

*Vegetarian - Goat's cheese au gratin*  
*Wild herb salad | Williams pear | cranberries*  
*walnuts | balsamic dressing*  
13,90

*Smoked salmon*  
*with potato rösti | cream horseradish | caviar | salad*  
14,90

*Fried prawns*  
*virgin olive oil | garlic | melted tomatoes | chili*  
14,90

# Zur Laterne

---

## Salads

*Vegetarian - To the lantern salad plate*  
*Seasonal lettuce | marinated raw vegetables | tomatoes*  
*cucumber | radish | roasted seeds | croutons | house dressing*  
*small 9.90 - large 14.90*

*Vegetarian - Wild herb salad with gratinated goat's cheese*  
*cherry tomatoes | fruit | honey*  
*croutons | balsamic dressing*  
*19,90*

*Caesar's salad*  
*Romaine lettuce | cherry tomatoes | capers | croutons*  
*Grana Padano & Caesar's dressing*

- *with fried strips of rump steak*
- *with fried prawns*

*each 24,90*

## Vegetarian pasta

*Vegetarian - pasta truffle*  
*with a truffle and parmesan veloute*  
*& sliced black truffle*  
*23,90*

## From river & sea

*Salmon fillet fried on the skin*  
*with mashed potatoes & truffled savoy cabbage in cream*  
*26,90*

*\*Pasta with fried prawns*  
*garlic, melted tomatoes, peperoncini,*  
*extra virgin olive oil & sliced Grana Padano*  
*26,90*

*\*We are also happy to serve the pasta as a vegetarian or vegan option version,*  
*please contact our service!*

*\*Fresh mussels "Rhenish style"*  
*in a spicy vegetable broth, finely seasoned with white wine,*  
*served with brown bread & butter*  
*21,90*

*\*Only while stocks last, pre-ordering is recommended!*

# Zur Laterne

---

## Goose menu

*Goose greaves lard  
from our own production with apple, bacon  
& fried onions, served with brown bread*  
6,90

*Goose breast or goose leg  
(550gr. raw weight)  
gently cooked sous vide with our own sauce, refined with  
chestnuts, marzipan roast apple,  
potato dumplings & red cabbage with apples*  
34,50

*Whole goose\*  
(4.8 kg raw weight)  
gently cooked sous vide, with its own sauce  
refined with chestnuts, potato dumplings,  
marzipan roast apple, red apple cabbage & savoy cabbage in cream*  
155,00  
*\*Only on advance order - 3 working days*

## *Our popular braised dishes*

*Tender sauerbraten of beef  
"Rhenish style" with raisin sauce,  
potato dumplings & red cabbage with apples*  
24,90

*Beef roulade "Zur Laterne"  
classically filled with mustard, bacon, onions & gherkins,  
with a hearty barolo sauce,  
potato dumplings and red cabbage with apples*  
28,50

*Venison ragout  
from local forests with wild mushrooms, cranberry pear,  
butter spaetzle & salad*  
24,50

*Tender roast venison from local forests  
with cranberry pear with its own sauce, potato dumplings  
& red cabbage with apples*  
27,90

# Zur Laterne

---

## *Our classics*

*Argentinian rump steak Black Angus  
grilled with the typical fatty edge, served with herb butter,  
fried onions, fried potatoes & bacon savoy cabbage*

*Raw weight approx. 250 gr.*

*34,90*

*Butter tender veal liver  
with browned onions, rustic mashed potatoes  
jus, caramelized apple slices & salad*

*25,50*

*Oven-fresh crispy grilled knuckle of pork\*  
with rustic mashed potatoes, Riesling sauerkraut  
and hearty roast jus*

*23,90*

*\*Only while stocks last, advance ordering is therefore recommended!*

*Bourgeois endive  
Endive with fresh mashed potatoes  
of country potatoes, browned onions, bacon & crispy fried black pudding  
crispy fried black pudding*

*19,50*

*Original Wiener schnitzel of veal  
with wild cranberries, French fries, served with a colorful salad  
on request with Viennese garnish "lemon with anchovy"*

*29,50*

*Schnitzel "Zur Laterne"  
breaded escalope of young pork, bacon,  
braised onions, bacon fried potatoes, a fried egg,  
served with a colorful salad*

*24,90*

- *with veal schnitzel 9.00 surcharge*

# Zur Laterne

---

## *Our dessert variations*

*Bourbon vanilla ice cream  
with lukewarm port wine plums  
7,90*

*Lukewarm chocolate cake  
with liquid center, port wine plums  
& speculoos ice cream  
9,90*

*Stuffed baked apple  
with marzipan and raisins on lukewarm  
vanilla sauce and powdered cinnamon sugar  
9,90*

*Sorbet trilogy  
Mango, passion fruit, blackcurrant  
& lemon sorbet  
9,90*

*Mango-passion fruit sorbet 4,50 ...topped up with Prosecco 8,50*

*Blackcurrant sorbet 4,50 ...topped up with Prosecco 8,50*

*Lemon sorbet vegan 4,50 ...topped up with Prosecco 8,50*

*Ladies' set I 7.90  
An espresso, a scoop of vanilla ice cream & 2cl Baileys*

*Ladies' set II 8.40  
One cappuccino, two chocolates & 2cl Amaretto*

*Men's set I 6.90  
An espresso and a Pircher Williams spirit*

*Gentlemen's set II 11.50  
One espresso, two chocolates & 0.2cl Grappa di Barolo*