

Sunday, 10 March 2024

Potato soup with sausage⁷ (vegetarian on request) 7.90

Small mixed salad with roasted seeds 4.90

Sourdough bread with salted butter 3.90



Salad with roasted seeds, cress and radishes 11.90

add goat cheese 6.50



Wiener Schnitzel (veal) with potato salad 24.50

add a cucumber salad 3.90

Königsberger Klopse (veal meat balls) with caper sauce and boiled potatoes 17.90

add beetroot salad 3.90

1/2 Farmer's duck with red cabbage and potato dumplings⁷ 26.50

Roast pork with potato dumplings⁷ and coleslaw 17.90

Baked chicken breast with potato salad and herb sour cream 17.50



Pan-fried trout with boiled potatoes, caper butter and cherry tomatoes 21.90

Spinach-Cheese spätzle with fried onions vegetarian 15.90

Eggs in mustard sauce and mashed potatoes vegetarian 13.50



Apple strudel with raisins, almonds and vanilla sauce 8.90

Semolina flammerie with plum roaster 7.90

A scoop of lemon sorbet with vodka 6.90

Our wine recommendation for dessert:

2018 Riesling Auslese Graacher Himmelreich, Joh. Jos. Prüm (Mosel)⁷ glass 0.05 l 7.50



Homemade cake

Apple pie 4.50

Plum crumble cake 4.50

add cream 1.00

Because all our dishes are freshly prepared, there may be waiting times when the restaurant is fully booked.

All prices are in euros and include VAT.

www.prater-gaststaeette.de

⁷ sulphonated

Our staff will gladly provide you with information on the allergens contained in the dishes.