

Friday, 26 April 2024

As aperitif we recommend:

2015 Rosé Sekt Brut "Ohrechrübler", Hanspeter Ziereisen (Baden)⁷ glass 0.1 l 8.00



ASPARAGUS FROM ASPARAGUS FARM KREMMEN

cream soup 8.50

A good 1/2 pound of asparagus with breadcrumb butter and small baked potatoes 18.50

**A good 1/2 pound of asparagus with breadcrumb butter, a small Wiener Schnitzel
and small baked potatoes 34.00**

**A good 1/2 pound of asparagus with breadcrumb butter, a portion of Black Forest ham
and small baked potatoes 25.00**

Sauce hollandaise with asparagus 3.00

on this we recommend a glass of dry white wine:

2021 Silvaner Retzstadt VDP.Ortswein, Rudolf May (Franconia) glass 0.15 l 8.00



Small mixed salad with roasted seeds 4.90

Sourdough bread with salted butter 3.90

Salad with roasted seeds and radishes 11.90

add goat cheese 6.50



Wiener Schnitzel (veal) with potato salad 24.50

add a cucumber salad 3.90

Baked chicken breast with potato salad and herb sour cream 17.50



Apple strudel with raisins, almonds and vanilla sauce 8.90

A scoop of lemon sorbet with vodka 6.90

Red fruit jelly with vanilla sauce 4.50

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-gaststaette.de

⁷ sulphonated

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