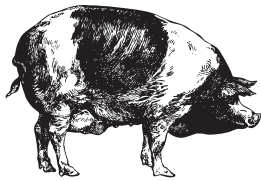




LA TAVOLATA

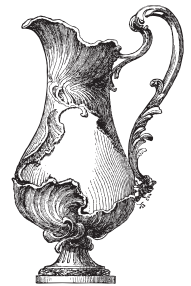
ESSEN IM LAGER

Wine Cellar - Antipasti



ORGANIC HAM, CUT
WITH OUR BERKEL BJ
1947!

SALMON TROUT
CLASSIC BEEF TATAR
HOMEMADE GOOSE SALAMI
OLIVES & CAPERS
PRESERVED VEGETABLES
HERB SALT; HERB BUTTER



PROSECCO

Torre di Sant Alberto DOC

0,75 37

BEER

Trumer Pils vom Fass

0,30 3⁹⁰

MAIN COURSE

served in copper pan

FRIED CHICKEN

with potato-lettuce salad

BRAISED SHOULDER CUT FROM BEEF

*with fired potatoes,
creamy spinach, apple
radish
and chives sauce*

OR

CALF SHOULDER

with braised vegetables

OR



FRUIT JUICE

Gravensteiner Bergapfelsaft,
Obsthof Kohl

0,75 13⁹⁰

Bio Traubensaft
(Zweigelt & Pinot Noir)
Weingut Ott

0,5 9⁷⁰

COVER

Ciabatta, nut bread,
olive oil

3



Dessert

WILL BE SERVED

Nut souffle with elder

OR

Curd dumplings

with sourcream ice and wild berries



WINE

Grüner Veltliner „Gänsehaut“
Weinviertel DAC

Weingut Hebenstreit, Weinviertel
0,75 33

„Gänsehaut“ Cuvée
(BF/M/BZ)

Weingut Preisinger, Burgenland
0,75 37

Price per Person