

Menu for Conference Dinner at Gasthaus „Dorfschänke“
September 18, 2024, 6.30pm

All dishes will be served with a side salad or Hokkaido-pumpkin soup.

Flammkuchen (Tarte Flambée – various toppings possible).

“Gjuvetsch” stewed vegetables in tomato sauce with Bulgarian goat cheese and roasted potatoes (vegetarian). (€19,90)

Homemade “Käsespätzle” with pumpkin and onions (vegetarian). (€19,90)

Sliced chicken in creamy sauce with pumpkin and roasted potatoes. (€20,90)

Steak (pork) with hot pepper cream sauce and homemade “Spätzle”. (€19,90)

“Cordon Bleu” (pork filled with ham and Gorgonzola cheese) and roasted potatoes. (€20,90)

Pork loin with apple-calvados sauce and roasted potatoes. (€23,90)

Rumpsteak with caramelized pumpkin and roasted potatoes. (€29,90)