

LUDWIG & ADELE

SNACK

| GIANT PRETZEL (C,M) |
|----------------------------------|
| VEGETABLE SOUP (A,C,F,L) |
| FRENCH FRIES (C,M) |
| 'BOSNA' HOT DOG (A,F,M) |
| SACHER WÜRSTEL (A,C,M,O) |
| OLIVES FROM SICILY (A,L,O) |
| MOUNTAIN CHEESE (A,G) |
| HUMMUS (A,G) |
| MIXED SALAD SMALL OR LARGE (O,M) |

SANDWICHES

| CHEESE TOAST (A,C,G) |
|---------------------------------------|
| HAM & CHEESE TOAST (A,C,G) |
| CHORIZO SANDWICH (A,C,G,M,O) |
| BRIE-PISTACHIO SANDWICH (A,C,G,H,M,O) |

DESSERT

| SEMOLINA PUDDING (F,H,O) | 7,00 |
|--------------------------|------|
| fresh berries - V+ | |
| TIRAMISU (A.C.G.) - V | 7.00 |

MAIN

| KÄSESPÄTZLE (A,C,G,O) |
|---|
| for two |
| for four |
| Our house specialty, Käsespätzle, is a traditional dish from western Austria, especially from Vorarlberg and the Bregenzerwald region. The Spätzle are prepared fresh by hand every day and served in the traditional 'Gebse', a flat wooden vessel. But it is the special cheese mixture from our supplier in the Bregenzerwald region that makes the cheese spaetzle complete. Served with a crisp, fresh, green salad or, as is traditional in the region, with a potato salad. Definitely try it! |
| GOULASH (A,C,F,G,L,O) |
| VEGGIE-BOLOGNESE (A,C,F,G,L,O) |
| L&A SALAD (A,H,M,N,O) |
| with grilled & organic, marinated chicken breast+6,00 |
| with grilled & organic, marinated tofu - V++5,00 |

V VEGETARIAN / V+ VEGAN