

◆ **LUNCH MENU** [Mon–Fri 12 p.m. – 3 p.m., except public holidays]

Main course ... 12,50

2 courses: main course + starter or dessert ... 15,50

3 courses: starter, main course, dessert ... 18,50

—

**Mixed leaf salad**, garden vegetables, wild herbs, house dressing ④

**Mushroom soup**, cream, herbs, buttered croutons ④

\*\*\*

**Hunter's Schnitzel**, baked & breaded, Globus\_Letscho, penne, lemon

**Asparagus risotto**, chopped tomatoes, parsley salad, Grana Padano ④

\*\*\*

**Vanilla ice cream**, orchard fruit compote ④

**Saxon Berch cheese**, fig mustard, nut brittle ④

◆ **WEEKLY MENU** [Sun–Wed 12 p.m. – 9 p.m., Thu–Sat 12 p.m. – 10 p.m.] ◆◆◆◆◆◆◆◆

**PILOT\_Octopus Salad** ... 15,00 / 25,00

lukewarm boiled potatoes, spring onions, Pimientos de Padrón, chilli oil, wild herbs

**Wild garlic and spelt risotto** ④ ... 18,00

roasted Griollo, oven-roasted peppers, pea shoots, herb salad

with roasted corn chicken breast ... 27,00

**TRINITATES SAXONIAE** ... 27,00

sausages, smoked pork loin, black pudding, sauerkraut, mashed potatoes, PILOT\_mustard

**Planted Steak Filet Mignon** ④ ... 32,00

120 g, shiitake and soy jus, grilled vegetables, PILOT\_chips, parsley and pomegranate salad

**Asparagus spears from the Tautz Asparagus Farm, Frankenheim** ... 19,00

250 g, with buttered parsley potatoes and choice of:

Dutch sauce / Polish butter / Nut butter with straw-fed pork escalope

with straw-fed pork escalope ... 33,00

with corn-fed chicken breast from Weber Poultry Farm... 33,00

with salmon fillet ... 33,00

with Saxon heifer roast beef ... 39,00

◆ **WINE RECOMMENDATION**

**Scheurebe, 2025** | Schäffer, Hambacher Schlossberg, Pfalz ... 0,10l: 5,00 ... 0,20l: 10,00 ... 0,75l: 33,00

So must Scheu! Gently pushing, stony minerality, best local wine version, best palate and nice fine acidity, wonderfully fresh, smartly juicy, temptingly slightly salty.

**Muskateller, 2025** | Schäffer, Hambacher Schlossberg, Pfalz ... 0,10l: 5,00 ... 0,20l: 10,00 ... 0,75l: 33,00

Muscat does not cause muscle soreness and promotes a positive mood. Crisp nose, exotic spicy aromas and light fragrance from the glass. Slim, athletic in the mouth and embedded pepper on the palate, intense grace.

**Albariño Blanco** | Martín Códax, Rías Baixas ... 0,10l: 6,00 ... 0,20l: 12,00 ... 0,75l: 39,00

shiny, bright, fresh, creamy, smart salty, be kissed: Galicia & Albariño

**Orange Godello** | Martín Códax, Rías Baixas ... 0,75l: 40,00

decent natural wine, white wine is fermented like red wine, characteristic structure and colour: bright ORANGE, fruity citrus fruits and apricot, lively fresh, pleasant minerality, please try it!