



Starters

Kalamata-olives with homemade bread (A, vegetarian)
€ 6,90

Variety of starters
Always tasty - and if you like - also vegan (C-E-F-G-H-L)
for one € 12,90 for two € 22,90

Diced fillet of salmon with pineapple-lemongras-vinaigrette,
asparagus salad with radishes and deep fried potato spirals (D-F-I-J-L)
€ 16,90

Soups

Tomato soup ‚Ludwig style‘ with crispy diced garlic bread and wild garlic-oil (A-I-K-L, vegan)
€ 6,90

Cream of asparagus with cress and beetroot glaze (A-G-I-L, vegetarian)
€ 7,90
additionally with smoked salmon (D) € 9,90

Good life salad

Salad in season with strawberry-mint-dressing, marinated radishes,
beetroot, deep fried quinoa and colored sprouts (E-I-J-L, vegetarian)
€ 14,90

top your salad with :

Feta cheese with organic honey and colored sesame wrapped in filo pastry (A-E-G, vegetarian) € 4,90
As a snack without salad € 7,90

Grilled goat cheese with homemade rhubarb chutney (G, vegetarian) € 5,90
As a snack without salad € 8,90

3 grilled Satay of Kikok chicken with homemade peanut-coconut-sauce (F) € 6,90
As a snack without salad € 12,90

Rocket salad with spinach, Caesar dressing with crispy diced bread, chicory, marinated asparagus
and fried fillet of salmon trout with lemon butter (A-C-D-F-G-I-J-L)
€ 19,90

We will present our newly designed menu to you shortly. Thank you for your patience in the mean time.



Vegan & vegetarian

Crispy fried samosa pastry stuffed with vegetables, mashed chick peas and almonds,
curry dip with dates and small salad in season (A-F-I-J-L, vegan)
€ 15,90

White asparagus with homemade Hollandaise sauce with organic eggs,
sauteed parsley potatoes (C-G-I-J-L, vegetarian)
€ 19,90

additionally with : boiled ham € 4,90 serrano ham € 6,90

Pasta & risotto

Homemade spaghetti with garlic, olive oil and herbs (A, vegan)
€ 13,90

top your pasta with :

Parmesan cheese (G-vegetarian) + € 1,50 Feta cheese (G-vegetarian) + € 3,90

Fried diced fillet of salmon trout (D) + € 7,90

Homemade lamb-ravioli with creamy walnut sauce, dried plums,
chard and braised cherry tomatoes (A-G-I-J-L)
€ 19,90

Creamy asparagus risotto with wild garlic and cheese (G-I-L-vegetarian)
€ 16,90

Main courses

Sucking pig pot roast with bell pepper, malt sauce with thyme
and mashed potatoes with wild garlic (A-G-I-J-L-M)
€ 21,90

Kikok chicken Saltimbocca with honey-sage-sauce,
spinach and homemade beetroot ravioli (A-G-J-L)
€ 23,90

Grilled rumpsteak with homemade Béarnaise sauce,
asparagus and parsley potatoes (A-E-G-I-J-L)
€ 26,90

Fried plaice with shrimp-caper-sauce, potatoes and cucumber salad with dill (A-D-G-I-J-L)
€ 23,90



Sweeties

Affogato al caffè
 Vanilla icecream drowned in organic espresso (C-E-G-H)
 € 4,90

Organic curd-tartlet with passionfruit, coconut and granola crumble,
 homemade strawberry icecream (A-E-G-L)
 € 8,90

Ludwigs ‚moxxa‘ chocolate mousse with rhubarb-soufflé
 and white cacao sauce with vanilla (C-E-G-L, 7)
 € 9,90

Snacks

Springtime frittata with green asparagus, potatoes, snow peas and courgettes,
 homemade wild garlic rouille and small salad in season (A-C-G-I-J-L-vegetarian)
 € 14,90

(Frittata without salad € 8,90)

Hot whole grain bagel with small salad in season and fruity vinaigrette... (A-J-L-vegetarian)

... with tomatoes, Mozzarella cheese, rocket salad
 and pesto made of herbs (G,H, vegetarian) € 11,90

(Bagel without salad € 7,90)

... with guacamole, marinated chick peas, asparagus salad and herbs (G,H, vegetarian) € 13,90

(Bagel without salad € 9,90)

...with smoked salmon, rocket salad and sour cream with lemon (D-G) € 14,90

(Bagel without salad € 10,90)

...all bagels additionally with serrano ham + € 2,90

Couvert

On request, we will be happy to add our famous olive oil, home-baked baguette
 and sea salt to our dishes
 € 1,90 p.p.

We are certified according to the EU Organic Regulation, control code DE-Öko-013

Additives

1 = with preservative 2 = with flavor enhancer 3 = with antioxidants 4 = with colorant 5 = with phosphate 6 = with sweetener
 7 = containing caffeine 8 = contains quinine 9 = blackened 10 = contains source of phenylalanine

Allergens

A = Gluten B = Crustaceans C = Eggs D = Fish E = Peanuts F = Soy G = Milk and dairy products H = Nuts I = Celery
 J = Mustard K = Sesame L = Sulfur dioxide and sulphites M = Lupine N = Molluscs