

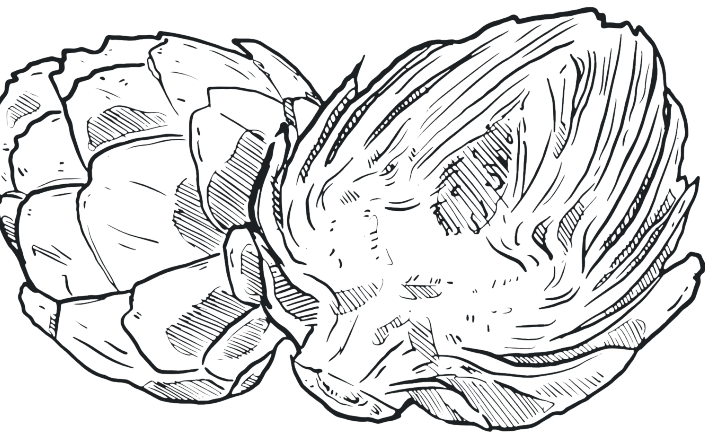


VORSPEISEN | STARTERS

Vorspeisensalat Tomate Gurke Radieschen Zwiebel Turnhallen-Dressing <i>Small mixed salad tomato cucumber radish onion house dressing</i>	8,50
Karamellisierter Ziegenkäse Feldsalat Kürbis-Orangen-Confit <i>Caramelised goat cheese lamb's lettuce pumpkin and orange confit</i>	15,50
Bergkäsetartelette Feldsalat Feigen-Senf karamellisierte Walnüsse <i>Chili shrimps Chinese cabbage Peanuts Bell peppers Rice vinegar</i>	16,50
Tataki vom Rinderfilet Chili-Garnele Teriyaki-Espuma Kartoffelstroh <i>Beef fillet tataki chilli prawn teriyaki espuma pommes allumettes</i>	17,50

SUPPEN | SOUPS

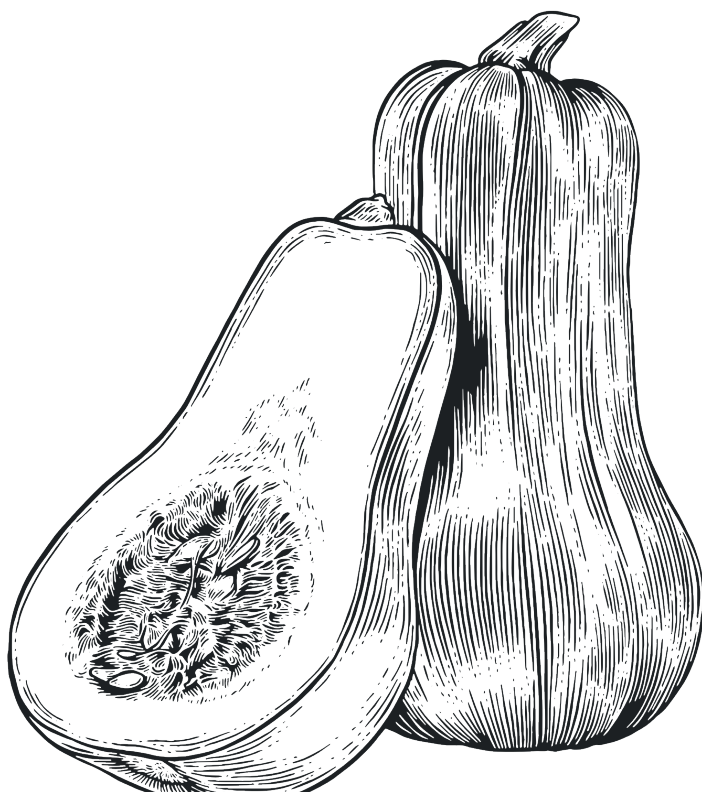
Artischockenrahmsuppe confierte Tomate <i>Cream of artichoke soup tomato confit</i>	8,50
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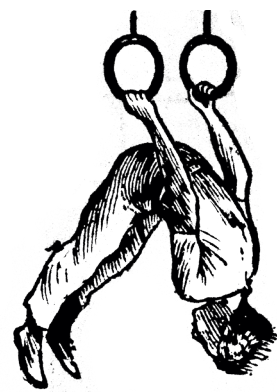




HAUPTGÄNGE | MAIN COURSES

Turnhallen-Burger Brioche Patty Salat Tomate rotes Zwiebelconfit eingelegte Gurke BBQ-Sauce Senf-Mayonnaise Steakhouse-Pommes Coleslaw	20,50
<i>Turnhallen-Burger brioche patty lettuce tomato red onion confit pickled cucumber BBQ sauce mustard mayonnaise steakhouse fries coleslaw</i>	
<u>Zur Wahl additionally</u>	
Cheddar <i>cheddar cheese</i>	2,00
Bacon <i>bacon</i>	2,00
Spiegelei <i>fried egg</i>	1,00
Rindfleisch-Patty <i>beef patty</i>	4,50
Wiener Schnitzel vom Kalb Bratkartoffeln Gurkensalat Preiselbeeren	29,50
<i>Breaded veal cutlet fried potatoes cucumber salad lingonberries</i>	
Rinderfilet 200 g. Café-de-Paris-Haube wilder Brokkoli Kartoffelgratin	36,50
<i>Beef fillet 200 g. Café de Paris butter topping wild broccoli potato gratin</i>	
Rumpsteak „Strindberg“ Zwiebelkruste Bratkartoffeln gemischter Salat	31,50
<i>Rump steak "Strindberg" onion crust fried potatoes mixed salad</i>	
Zwiebelrostbraten hausgemachte Spätzle Salat	30,50
<i>Roast beef with onions homemade spätzle salad</i>	
Suprême von der Maispoularde Kürbisrisotto gebratener grüner Spargel	26,50
<i>Corn-fed chicken suprême pumpkin risotto fried green asparagus</i>	
Lachstranche Erbsenrisotto glasierte Möhren	25,50
<i>Salmon slice pea risotto glazed carrots</i>	





VEGETARISCH | VEGAN | VEGETARIAN | VEGAN

Trüffeltortellini gebratene Kräuterseitlinge confierte Tomate Parmesan-Schaum*	19,50
<i>Truffle tortellini pan-fried king oyster mushrooms tomato confit Parmesan espuma</i>	
Kürbisrisotto geschmorter und gepickelter Kürbis Kartoffel-Walnuss-Krokette	20,50
<i>Pumpkin risotto braised and pickled pumpkin potato and walnut croquette</i>	
Burger Brioche veganes Patty Salat Tomate rotes Zwiebelconfit eingelegte Gurke Aprikosen-Tomaten-Relish Steakhouse-Pommes (vegan)	20,50
<i>Burger brioche vegan patty lettuce tomato red onion confit pickled cucumber apricot tomato relish steakhouse fries (vegan)</i>	

DESSERT

Mini-Dessert (wöchentlich wechselnd)	5,50
<i>Mini dessert (changes weekly)</i>	
Crème brûlée Pflaumenröster Vanilleeis	10,50
<i>Crème brûlée stewed plums vanilla ice cream</i>	
Schokoküchlein Vanilleeis gemischte Beeren	10,50
<i>Chocolate cake vanilla ice cream mixed berries</i>	
Affogato	6,50
<i>Affogato</i>	





DAS TURNHALLEN-MENÜ | MENU

Karamellisierte Ziegenkäse | Feldsalat | Kürbis-Orangen-Confit
Caramelised goat cheese | lamb's lettuce | pumpkin and orange confit

Suprême von der Maispouarde | Kürbisrisotto | gebratener grüner Spargel
Corn-fed chicken suprême | pumpkin risotto | fried green asparagus

Crème brûlée | Pflaumenröster | Vanilleeis
Crème brûlée | stewed plums | vanilla ice cream



45,00 €
PRO PERSON | PER PERSON