

# Lieblingsgerichte

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<b>Hokkaido Kürbis Suppe*</b> Kokos, Thaicurry, Kernöl <i>Hokkaido pumpkin soup* Coconut, Thai curry, pumpkin seed oil</i>	<b>7,00 €</b>
<b>Tapas Platte</b> Grana Padano, Aioli, Balsamico Zwiebel, Serrano, Spinata Romana, Oliven <i>Tapas plate with Grana Padano cheese, aioli, balsamic onions, Serrano ham, Spianata Romana salami, olives</i>	<b>15,50 €</b>
<b>Carpaccio*</b> Spicy Kürbiscreme, Macadamia, Öl Rauke <i>Spicy pumpkin cream, macadamia, rocket oil</i>	<b>16,50 €</b>
<b>Caesar Salad*</b> Sardellen, Kapern, Bacon, Parmesan <i>Anchovies, capers, bacon, Parmesan</i>	<b>10,90 €</b>
<b>Mit Hähnchenbrustfilet</b> <i>With chicken breast fillet</i>	<b>14,50 €</b>
<b>Coreum Burger*</b> Wagyu Beef Patty, Brioche Bun, Bone sucking Mustard, Cheddar, Homestyle Fries	<b>23,50 €</b>
<b>Coreum Veggi Burger*</b>	<b>19,50 €</b>
<b>Juicy Pulled Pork Burger*</b> Brioche Bun, Red Coleslaw, Homestyle Fries	<b>21,50 €</b>
<b>Safran Pappardelle*</b> Pomodoro alla Casalinga, Peperoni, Parmesan, Rucola Pesto <i>Saffron Pappardelle* Homemade tomato sauce, bell peppers, Parmesan cheese, arugula pesto</i>	<b>15,50€</b>
<b>Safran Pappardelle* mit gebraten Garnelen</b> <i>Saffron Pappardelle* with fried prawns</i>	<b>21,50 €</b>
<b>11te Frikadelle</b> Kartoffelsalat, Meerrettich-Senf, Bauernbrot <i>Potato salad, horseradish mustard, farmhouse bread</i>	<b>13,50 €</b>
<b>Chili con Veggi Hack</b> Sauerrahm, Frühlingszwiebeln, Brot <i>Sour cream, spring onions, bread</i>	<b>12,50 €</b>
<b>Bio Käse Variation</b> Feigen-Mandelbrot, Aprikosensenf <i>Organic cheese selection with Fig-almond bread, apricot mustard</i>	<b>15,50 €</b>

\* Diese Gerichte servieren wir von Montag bis Donnerstag bis 21:30 Uhr

\* These dishes are served from Monday to Thursday until 9:30 PM.