

## Salads

### Seasonal lettuce and condiments

Avalon House vinaigrette, garlic yoghurt dressing, raspberry vinaigrette (i,k / g,i / i)

-  German sausage salad (g,i,k)
-  Spring onions and red beans salad (i)
- Farmers potato salad with bacon (i,k)

## Soups

-  Roasted aubergine soup with thyme (g)
-  Chilled leek and potato soup with truffle (g)

## Carving station

Roasted pork shank with honey smoked ham (g,i,j,k)

## Daily Live cooking with your Head Chef

-  Swabian Schupfnudeln (a,d,g)  
Swabian noodles in a light creamy sage sauce with roasted onions

## Entrées

### Traditional sausages

Bavarian weisswurst and curry wurst

### Breaded pork Schnitzel

With lemon wedges and cranberry sauce (i,j,k)

### Pulled chicken sandwich

On toasted rye bread with mayonnaise, parsley and pineapple (a,d,g,k)

-  Creamy spinach and fried egg (a,g)  
With herb roasted baby potatoes

### Side dishes

Traditional bread dumplings, roasted potatoes (a,d,g)  
Sauerkraut, assorted vegetables (i,g)

### Alternative choices

Served with the side dish of the day

- Grilled chicken breast (g)
- Grilled sirloin (g)
- Grilled salmon (c,g)

 = Vegan or vegetarian  = Local speciality

## Sweet temptation

German rice milk with apple sauce and brown sugar (g)

Peach yoghurt cake (a,b,d,g,h,i)  
With vanilla sauce

Lemon and orange sherbet (a,d,g,h,i,m)  
With chocolate and fruit sauce, whipped cream and cones

### Fresh seasonal fruit

**Allergy information:** a = eggs / b = peanuts / c = fish / d = cereals containing gluten (wheat, rye, barley, oats, spelt, kamut/khorasan or their hybrid strains) / e = crustaceans / f = lupines / g = milk and milk products (including lactose) / h = nuts (almond, hazelnut, walnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut and Queensland nut) / i = Sulphur dioxide and sulphites at concentrations of more than 10mg/ j =celery / k = mustard / l = sesame seed / m = soy, soybeans / n = molluscs

## Today's wines

### Clamps Sauvignon

Albino Armani - Italy - 12% Vol.

*A wine of straw yellow colour with a hint of green. The aromas enhance the typical characteristics of the grape: paprika, grapefruit, boxwood, blackcurrant.*

### Cabernet Sauvignon

Bouchard Aîné & Fils – France - 13% Vol.

*Spicy, fruity scent with aromas of dark berries, a bit of plum and various spices. A super grape with fruity taste of blackcurrant and subtle tannins.*

### Château Beaulieur Rosé

Château des Gavelles - France - 11.8% Vol.

*Lovely fragrance of delicate red fruit and something fresher and greener/more citrusy. Full fruited, dry tasting and straightforward on the palate. Does what it says on the tin, just a little bit sour on the finish.*



## Avalon Fresh<sup>SM</sup>

Avalon fresh allows our guests to guiltlessly indulge in creative dishes that combine surprising flavours with a dash of innovation. With the philosophy of procuring the freshest ingredients to create inspired vegetarian and vegan dishes, Avalon fresh brings the passing landscapes to your plate for a fulfilling and healthy dining experience.