

# stein thal

fisch- und gemüserestaurant

Monday to Saturday

6.00 – 11.00 pm

Kitchen

6.00 – 10.30 pm

# Snacks and Starters

## **Mixed appetizers**

Homemade pickled, smoked, fermented vegetable and fish appetizers  
with bread chips

**9,80** (*vegetarian or vegan option*)

## **Homemade pita**

with pumpkin spread, marinated salsify, salad and walnuts (*A,H,O,vegan*)

**6,90**

or with smoked trout spread, trout caviar, horseradish, spring onions  
and walnuts (*A,D,G,H*)

**6,90**

## **Hokkaido squash bouillon**

with goat cheese dumplings and spring onions (*A,C,G,L,O*)

**4,20**

## **Hungarian fish soup**

with carp „Speck“, smoked trout, yellow bell pepper and saffron (*D,L,O*)

**6,70**

## **Marinated butternut squash**

with parsley pesto, walnut oil, croutons and grana (*A,G,H,O, veg. opt.*)

**6,50**

## **Salmon trout tatar**

with pickled beet root and homemade rye bread (*A,D,M,O*)

**9,20**

# Fish

## **Catfish cevapcici**

with homemade „Ajvar“, onions, pita bread and sour cream (A,D,G,O)

**5 pcs 7,10 / 10 pcs 13,70**

## **Deep-fried carp**

with potato salad and homemade mayonnaise (A,C,D,G,L,M,O)

**11,90**

## **Catfish goulash**

with herb „Spätzle“ and sour cream (A,C,D,G,L,O)

**12,10**

## **Braised carp filet**

with root vegetables, potatoes, horse radish and herbs (D,L,O)

**12,50**

**Fried carp filet**

with „Szegediner Kraut“ and bread dumpling soufflé (A,C,D,G,L,O)

**12,50**

**Catfish meatloaf**

with mashed dill potatoes and marinated kohlrabi (A,C,D,G,L,O)

**14,10**

**Fried char rissole**

with cauliflower puree and marinated butternut squash (A,C,D,G,H,L,O)

**15,20**

**Fried whole char**

with potatoes, braised chard and herb oil (A,D,G,L)

**19,20**

# Vegetables

## **Fried bread dumpling**

with scrambled eggs, spring onions and herbs (A,C,G)

**8,50**

## **Goulash with beans or oyster mushrooms**

with herb „Spätzle“ and sour cream (A,C,G,L,O)

*vegan option with potatoes*

**11,20**

## **Deep-fried salsify**

with potato salad and homemade mayonnaise (A,C,G,L,M,O)

**12,30**

## **Fried cauliflower**

with stewed salad, peas, potatoes and caraway gravy (A,L,O, *vegan*)

**11,90**

## **Crispy beet root dumplings**

with cauliflower puree, beluga lentils and horseradish (A,C,G,L,O)

**12,10**

## **Oyster mushroom ragout**

with french horn mushrooms and bread dumpling soufflé (A,C,G,L,O)

**12,70**

## Side dishes

**Seasonal salad** small/large (*M,O, vegan*)

**3,20 / 5,30**

**Parsley potatoes** (*vegan optional*)

**3,50**

**Sauteed chard** (*vegan optional*)

**3,70**

**Homemade Pita** (*A, vegan*)

**1,70**

**Two slices of homemade bread** (*A,G*)

**1,70**

## Dessert

**Chocolate walnut cake**

with homemade carrot jam (*C,G,H*)

**4,10**

**Homemade curd cheese dumplings with poppy seeds or walnut**

with brown butter and apple puree (*A,C,G,H*)

**6,90** *small portion 4,50*

**Palatschinken (thin pancakes)**

with homemade hazelnut spread or marmelade (*A,C,G,H*)

**5,10**

**Cheeseplate**

with homemade bread, onion jam and walnuts (*A,G,H,O*)

**11,20**