



Mediaeval Banquet

Welcome Drink	A dram of mead
Appetizer	Home-prepared fine dripping Cheese and herb spread and a spicy paté all served on freshly baked wholemeal bread
Second starter	A mediaeval tart
For slurping	Potato and Leek Soup
To fill the stomach meaty	A piece of pork, a chunk of chicken and ribs to gnaw at
Still room for	Dumplings made of white bread or brezen, sauerkraut and jacket potatoes
Bless the stomach with	a tot of schnapps
Something sweet	Apples in batter — also called cake
Something healthy to finish off with	Fresh fruit

For training the bees, for slaughtering and quartering,
for cooking and preparing, for gathering the herbs and
distilling the schnapps as well as for the maids who serve
the dishes the innkeeper receives Euro 35,00 from each guest.

Beverages are served in litre jugs and charged according
to consumption.

Mediaeval Banquet

Information:

*Mediaeval banquets are
not served for groups
under 10 persons.*

*We gladly prepare a
mediaeval banquet for
groups of 10 or more.
The ceremony includes
washing of the hands,
allocation of apparel and
the observance of table
manners and order.
Music comes from a CD.*

*If you would like us to order
a musician, you have to
pay for him/her.*

*If a banquet is ordered for a
specific number of guests
and fewer come, the
original number of ordered
meals is charged.*

And one last thing:

*If it gets too rowdy and
something is broken we
have to charge you for it.
But we hope this won't
happen and that you and
we all have a good time.*