

Starters

Bread served with dippers

Hummus with chilli-garlic-cream, olive oil and baguette

6,50

„Small Salad“

leaf salad with vegetables, cucumber, cress and croutons in homemade dressing

7,50

Baked goat's cheese

with berry compote and small salad

11

„Mediterranean tapas“

Manchego, ham, olives, toasted focaccia and garlic dip

10,50

“Vitello Tonnato”

grilled beef tongue with tuna cream, capers and wild herbs

11

Soups

Chicken Soup

with corn poulard dumplings, leek and pearl barley noodles

10

Cream of wild mushroom soup

With croutons and sherry cream

9

Main dishes

Peppersteak „Steak au poivre“

200gr Argentinian rump steak on pepper sauce with truffle-parmesan fries

32

Braised beef cheeks

in gravy with turnips and mashed potatoes

29

French barbarie duck

grilled duck breast and confit duck leg with black Venere rice risotto and broccoli

29,50

Catch of the day: fish according to availability

on potato-celeriac-puree with fine vegetables and pastis cream sauce

27,50

Hearty lamb ragout

with pointed cabbage carrots and spaetzle

27

Macaroni

Pasta in tomato-yoghurt sauce with mozzarella and small salad

34

“Fillet grill platter”

grilled beef and pork fillet medallions with green beans, roast potatoes and café de Paris butter

32

(Beef only 34; pork only 27)

Duroc pork loin steak

with glazed vegetables and roast potatoes served with pepper sauce

26

Escalope from local pork

with Mushroomsauce, potato wedges and mayonnaise

20

Desserts

Crème Brûlée

with fruit compote and sorbet

9,50

Dessert variation

Surprise-surprise!

10

„Warm raspberry cake – clafoutis aux framboises“

with tonka bean ice cream and oat crumble

9,50

Prices in Euro