

APPETIZERS

Italian Burrata

with lamb's lettuce with tomato balsamic dressing
and white bread chips
(*A,D,H,I)

EUR 11,50

Tomato Chickpeas Salad

on roasted zucchini and coriander yoghurt dip
(*A,I,K)

EUR 11,50

Baked feta cheese

on beetroot carpaccio, roasted pine nuts and herb mayonnaise
(*A,D,E,I,K)

EUR 12,50

Terrine of rabbit with artichokes

with antipasti vegetables and pesto
(*D,E,H,I,K)

EUR 14,50

VEGETARIAN DISHES

Spicy curry of black beluga lentils

with mango, sweet potato and coconut milk
(*B,D,H)

EUR 13,50

Pearl barley fennel risotto with ginger

and grilled shiitake mushrooms
(*A,E,I,K)

EUR 13,50

Cress buttons with kumquat tomato ragout

and fried sesamtofu
(*A,B,C,E,H,I,K)

EUR 13,50

SOUPS

Veal bouillon

with root vegetables and pancake strips

(*A,E,I,K)

EUR 5,50

Saffron carrot soup

with Pernod and roasted king prawn

(*A,E,G,I)

EUR 7,50

OUR CLASSICS AND SPECIALTIES

Poulard breast

on green asparagus ragout with creamy eggplant polenta

(*E,H,I)

EUR 19,00

Tranche of pink pork tenderloin in Aroma Sud

with turnips, mini patissons and potato tree cake

(*A,E,H,I,K)

EUR 21,00

Fiery beef ragout

with jalapeños, sour cream and vegetable cous cous

(*A,D,E,H,I)

EUR 21,00

Marinated saddle of lamb on pea and mint puree

with grilled chicory and risolée potatoes

(*A,E,H,I)

EUR 24,50

OUR BEEF STEAKS

evenly marbled and-hung
quality meat from Argentina

Rib Eye Steak (220g)

EUR 28,00

Rumpsteak (200g)

EUR 29,00

Filetsteak (180g)

EUR 36,00

served with:

herbs flavoured butter (*D,E,I) or
tomato-chili butter (*D,E,I) or
pepper sauce (*A,D,E,I) or
salsa sauce (*D) or
Remoulade sauce (*4,D,E,I,K) or
BBQ bone suckin sauce (*D)

and optionally 2 side dishes:

baked potatoes with sour cream (*1)
potato wedges
fried potatoes with onions and bacon (*3,4)
French fries
baked beans (*D,E)
grilled vegetables
beans in a coat of bacon (*3,4)
small colored salad (*D,I,K)

(consisting of colored salads, carrot stripes, tomatoes, paprika, cucumbers and house dressing)

FROM RIVER AND SEA

Grilled sea bream fillet

on Chinese cabbage with lime foam and raisin rice

(*A,E,F,I,K,M)

EUR 19,50

Prawns and monkfish in bacon coat

on vegetable noodles with beetroot sauce

(*3,4,A,E,G,H,I,M)

EUR 22,00

ICE CREAM AND DESSERT

A scoop of ice cream 1,60 €

(*H,I,K)

Crème Vanilla

Chocolat Chips

Ciocolata Stracciatella

Maple Walnuts

Strawberry

Amarena Cream

Espresso Krokant

or a portion of whipped cream 1,00 €

Sundaes with seasonal fruits

3 scoops of ice cream of your choice and whipped cream

(*H,I,K)

EUR 5,50

Swedish ice cream sundae

with apple sauce, eggnog, whipped cream,
and vanilla ice cream

(*H,I,K)

EUR 6,50

Tranches of panna cotta and peach
on a berry groats with mini muffin

(*A,C,H,I,K)

EUR 8,50

Kaiserschmarrn

with apple sauce, vanilla sauce and walnut ice cream

(*A,C,H,I,K)

EUR 8,50

Warm peach and lavender cake

with cherries and lemon cheesecake ice cream

(*A,C,H,I,K)

EUR 8,50

We are happy to serve you with incompatibilities or preferences other food components.
Please ask our service.

Labeling allergens and additives are listed in brackets below the food.

- *1 flavor enhancer
- *2 sweeteners
- *3 preservatives
- *4 antioxidants
- *5 dyes
- *A with gluten and wheat
- *B with soy
- *C with sesame
- *D with mustard
- *E with celery
- *F with sulphite
- *G with soft and crustacean
- *H with peanuts and nuts
- *I with milk and lactose
- *K with egg
- *M with fish