

STARTERS

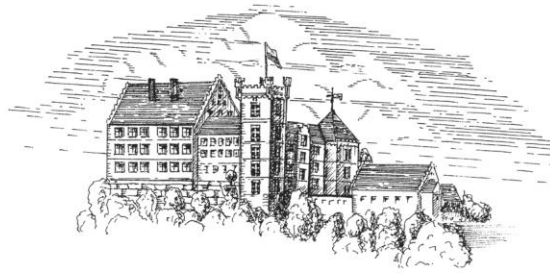
Summer leaf salad with raspberry dressing pomegranate and roasted pine kernels	EUR 11,00
with caramelized goat cheese	EUR 16,00
or roasted pulpo	EUR 21,00
Carpaccio of beef filet with olive-thyme-tapenade, rocket salad and grana padano parmesan	EUR 18,00
Slices of smoked salmon on a fennel-orange-salad, dill vinaigrette and caviar-crème fraîche	EUR 19,00

SOUPS

Clear soup of prime boiled beef with slices of ham-pancake and chives	EUR 8,00
Oxtail essence with small vegetables and small beef marrow dumplings	EUR 10,00
Cream of watercress soup with smoked char	EUR 11,00

HAUPTGERICHTE

Pasta with fresh chanterelles, spring onions cherry tomatoes and parmesan	EUR 19,00
Three things from local pork in a red wine sauce with leek vegetables and potato-rosemary-gratin	EUR 24,00
Viennese Schnitzel from saddle of veal with cranberries, french fries and leaf salad	EUR 24,00
Fried beef and onions in gravy with homemade spätzle and leaf salad	EUR 25,00



Roasted pike-perch filet in a white wine-dill spume
leaf spinach, red wine onions and noisette potatoes EUR 32,00

Roasted mediterranean prawn in a crustacean spume
mediterranean vegetables and two sorts of rice EUR 34,00

Angus beef filet roasted until pink
gratinated with a horseradish-mustard crust
with balsamico gravy, leaf spinach, oven tomatoes
and potato-rosemary-gratin EUR 34,00

DESSERT

Affogato al Caffé EUR 7,50
- Espresso, vanilla ice cream and whipped cream -

Our „poire belle hélène“ 2020 EUR 9,50
served in a cocktail glass

Panna cotta with glazed pineapple-creole, EUR 14,00
pina Colada-sorbet and walnut

Variation of plums EUR 15,00
- parfait, sorbet, soup and glazed plums -

Please ask our staff for our homemade sorbets
per scoop EUR 3,00