

Kitchen open until 9.30 pm



STARTERS

- Beef carpaccio** € 16,20
Olive oil/Parmesan shavings^e/rocket salad
- Caramelised goat's cheese^e** € 13,80
Wild herb salad/pumpkin apple chutney
- Quinoa curry vegetables Terrine^{g,j,n}** € 12,90
Mint dip/colored leaf salad

SOUPS

- Cream of chestnut soup** € 8,90
Strips of wild boar ham
- Cream of vegetable soup** € 8,90
Roasted sunflower seeds

VEGETARIAN/PASTA

- Brussels sprouts and potato pan**  € 16,90
Herb sauce/gratinated with Emmentaler
- Pasta^{a,g}**  € 17,90
filled with aubergine ragout
courgette/dried tomatoes/basil sauce^e
- Mixed cheese platter** € 12,50
Soft and semi-hard cheese/ fig mustard/ grapes/
bread and butter

SALADS

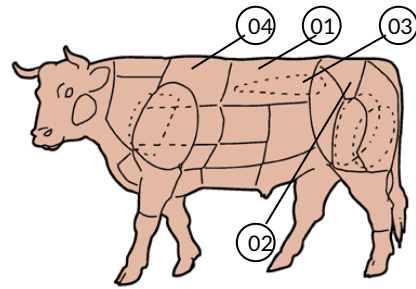
- Classical Caesar's Salad^{g,l,n}** € 13,50
Romaine lettuce/parmesan^e/croûtons/
anchovies^d
- As starter Salad** € 8,90
- optionally with:
- King prawns^m in herb butter^{r,g,j,n} á € 4,20
- Strips of marinated cornpoulard € 7,20

BURGER

- Texas BBQ Burger (200g)^{a,c,g}** € 20,70
Angus Beef Patty/Brioche Bun/
Homemade BBQ Sauce^{j,n,k}/onion rings^a/
jalapenos/fried egg^c/French fries
- Sea bream fillet burger (200g)^{a,c,g,k}** € 19,50
Sea bream fillet fried in caper-lemon butter
red burger bun/cucumber/herb dip/rocket/
French fries
- Ramen burger^{a,c,g}** € 18,90
Mie noodles/Cheddar cheese/
Portobello mushroom/Asian cucumber salad/
Miso-mayonnaise/fried egg/sweet potato fries/
curry dip

STEAKS

01 Rumpsteak^e with the typical Fat
Herb butter^e/mushrooms^e/braised onions^{e,n}/
roast potatoes^e
200g raw weight € 34,90
300g raw weight € 41,10



03 Filet Steak^e valuable piece of the Beef
Thyme jus^{e,i}/green beans/potato gratin^e
200g raw weight € 43,10
250g raw weight € 49,00

03 Châteaubriand for 2 persons
Double Filet Steak
Bearnaise sauce^{e,i}/green beans/potato gratin
500g raw weight € 89,90

03 Filet goulash "Stroganoff"
Pommery mustard sauce^{e,i}/cucumber and onion
strips/Spätzle/leaf salad
180g raw weight € 36,80

Butter/Dip

€ 2,20 per additional butter or dip
Herb butter^{e,g,i,j}
Garlic butter^e
Herb dip

Warm sauce

€ 4,40 per additional sauce
Pepper cream sauce^{a,g,n}
Port wine jus^{a,n}
Bearnaise sauce

How would you like your steak?

| | |
|--------------------|---|
| rare | bloody, cold core (approx. 45°C core temperature) |
| Medium rare | slightly bloody, warm core (approx. 50°C core temperature) |
| Medium | pink, warm core (56°C core temperature) |
| Well done | well-done, grey (65°C core temperature) |

Sometimes it has to be 800°C.... we beef

Grilling is great- but beefing puts the crown on the meat!
Meat preparation with the Beefer sets new standards-the meat is not cooked at 400°C for a longer period of time as in conventional grilling-the Beefer caramelises the outer skin at 800 °C in seconds! The extremely high temperatures create a unique crispy crust.
The result is an incredible taste explosion!

DESSERT

Winter Cheese Cake^e € 9,20
Berry puree/walnut ice-cream

Tangerine parfait^{a,c,g} € 9,40
Persimmon citrus ragout/almond crunch^e

Mixed ice-cream € 8,70
Chocolate brownie/caramel sauce

Contains Allergens:

a Cereals containing gluten
f Soybeans
k Sesame seeds

b Crustaceans
g Milk
l Lupin

c Eggs
h Nuts
m Molluscs

d Fish
i Celery
n Sulphites

e Peanuts
j Mustard

Our Chef de Cuisine recommend:

| | |
|--|---------|
| Westphalian Kale Smoked ^a and fresh cabbage sausage/fried potatoes ^{e,n} | € 17,90 |
| Veal liver Berlin-style Onion ^e /apple slices ^{e,n} /mashed potatoes ^e | € 28,10 |
| Medallions of pork Calvados cream sauce/Brussels sprouts/Spätzle ^{a,c,g} | € 26,80 |
| Venison ragout from the Senne Cranberry cream sauce/almond broccoli/Spätzle ^{e,g} | € 28,90 |
| Wiener Schnitzel of Veal Cranberries ^e /anchovy fillet ^d /fried potatoes ^e /leaf salad | € 31,50 |
| Fried Sea bream fillet Mushrooms, red onions, cherry tomatoes and olives fried in herb butter ^e / rosemary potatoes/leaf salad | € 28,90 |
| Roasted duck breast Orange-pepper sauce/red cabbage/almond balls ^{a,c,g} | € 32,90 |
| Affogato al caffè Espresso kisses vanilla ice-cream | € 6,50 |