

## Kitchen open until 9.30 pm

**STARTER:** As a small greeting from the house, we are happy to serve you a baguette and dip free of charge. We charge € 3.50 per person for each additional bread/dip order

### STARTERS

**Bulgur salad<sup>a</sup>** € 11,90  
Feta cheese | rocket

**Salmon tartare<sup>ak</sup>** € 15,90  
Wasabi foam | avocado slices | wild herb salad

**Goat's cheese crème brûlée** € 12,90  
dried tomatoes | rocket | pine nuts

### SOUPS

**Tomato consommé** € 8,90  
diced tomatoes | basil | vegetable stripes

**Wild garlic Cappuccino<sup>cg</sup>** € 9,50  
puffed peas | shrimps<sup>b</sup>

### SALAD

**Classical Caesar's Salad<sup>ej,n</sup>** € 13,50  
romaine lettuce | Parmesan<sup>e</sup> | croûtons/  
anchovies<sup>d</sup>

**As starter Salad** € 8,90

optionally with:

King prawns<sup>m</sup> in herb butter<sup>ej,n</sup> á € 4,20

Strips of cornpoulard € 7,20

### VARIOUS DISHES | SNACKS

**Spring bowl, vegetarian** vegetarian € 17,90  
Quinoa | fennel and orange salad | cherry-  
tomatoes | cucumber slices | tasty cream cheese  
and walnut praline | wild herb salad in orange  
vinaigrette

**Penne all'arrabbiata** vegan € 17,80  
fruity spicy tomato sauce | cherry tomatoes |  
pine nuts | leaf salad

**Pickled kohlrabi escalope** vegetarian € 18,90  
chive sauce | sautéed king oyster mushrooms |  
mashed potatoes

**Mixed cheese platter** vegetarian € 13,90  
soft and sliced cheese | fig mustard | fruits |  
bread and butter

### BURGER

**Texas BBQ Burger (200g)<sup>a,c,g</sup>** € 21,70  
Angus Beef Patty | Brioche Bun |  
homemade BBQ Sauce<sup>j,n,k</sup> | onion rings<sup>a</sup> |  
Jalapeños | fried egg<sup>c</sup> | french fries

**Falafel Smash Burger** vegetarian € 22,90  
Brioche bun | yoghurt-sesame-mint dip | pickled  
gherkin | tomato slices | sweet potato fries

**Sea bream burger** € 20,50  
Sea bream fillet | Brioche bun | Teriyaki and caper  
sauce | cucumber | tomato slices | french fries

## STEAKS

### 01 Rumpsteak<sup>e</sup>

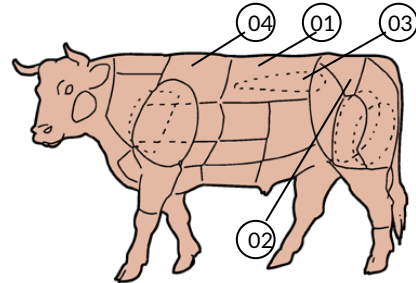
herb butter<sup>e</sup> | king oyster mushrooms |  
 fried potatoes with bacon and onions<sup>e</sup>

200g raw weight

€ 34,90

300g raw weight

€ 41,10



### 03 Filet Steak<sup>e</sup> valuable piece of the beef

Port wine jus<sup>n,e,j</sup> | bean bundels | potatoes au gratin

200g raw weight

€ 43,10

250g raw weight

€ 49,00

### 03 Châteaubriand for 2 persons

double Filet Steak

Bearnaise sauce<sup>e,j</sup> | bean vegetables |  
 potato au gratin

500g raw weight

€ 89,90

### 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!

### Butter | Dip

€ 2,20 per additional butter or dip

Herb butter<sup>e,g,i,j</sup>

Garlic butter<sup>e</sup>

Herb dip

### Warm sauce

€ 4,40 per additional sauce

Pepper cream sauce<sup>a,g,n</sup>

Port wine jus<sup>a,n</sup>

Sauce Bearnaise

## DESSERT

Mascarpone Curd Cream<sup>a,c,s</sup> € 9,90

apricot | Amarettini | layered in a jar

Chocolate Brownie<sup>a,c,s</sup> € 10,90

Mango-Passion fruit ragout | walnut ice-cream

Amarena Cherry ice-cream € 7,90

Amarena cherries | almond crunch |  
 whipped cream<sup>e,s</sup>

Affogato al caffè € 6,50

Espresso kisses vanilla ice-cream<sup>a,c,s</sup>

### 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:

<b>Veal liver Berlin-style</b> onions <sup>s</sup> /apple slices <sup>s,n</sup> /mashed potatoes <sup>s</sup>	€ 28,50
<b>Wiener Schnitzel of veal<sup>a,d</sup></b> cranberries   anchovy fillet   fried potatoes with bacon and onions <sup>s,n</sup>   leaf salad	€ 31,50
<b>Corn-fed chicken breast</b> Parmesan sauce   leaf spinach   Gnocchi <sup>s</sup>	€ 28,00
<b>Pork fillet</b> Pommery mustard sauce <sup>s</sup>   green beans wrapped in bacon <sup>s</sup>   Spätzle	€ 29,00
<b>Fried sea bass fillet<sup>a</sup></b> Lobster sauce <sup>b,s</sup>   cucumber vegetables <sup>s</sup>   fried potatoes	€ 29,00
<b>Fillet goulash 'Stroganoff'</b> diced beef fillet   Pommery mustard sauce   pickled cucumbers   onion strips   wild broccoli   potato Rösti	€ 36,90