

Maincourse

SPÄTZLE OF CURRY & COTTAGECHEESE

cocos-Chanterellessauce

Fried Mozzarella

€ 27,50



FILLED COURGETTE

Potatoe-Stew

Pepperssauce

Antipasti

€ 27,50



FISH & CHIPS – CATCH OF THE DAY

Crispy battered and fried

Truffle remoulade & rustic French fries

Small garden salad

€ 29,50



FILLET OF BLACK HALIBUTT WITH PARMESANCRUST*

tomatoe-Noodle-Risotto

Pak-Choi

Burrata

€ 36,00

SADDLE OF LAMB IN A BREADCOAT *

Thymesauce

Beans

Pearl-Onion

Potatoewedges

€ 36,00

DUETT OF VEAL FROM THE REGION *

-Saddlesteak with applecrust & soft braised Cheeks-

Barolo-Vinegarsauce

Vegetables-Spaghettini

Mashed Potatoes

€ 36,00

„SURF & TURF“*

-Medaillon of beeffillet, Shell-Scallop & grilled

Prawn-

Mango-salsa

Thai-Asparagus

Sesamepotatoes

€ 38,00

SADDLESTEAK FROM EIFEL “LUCKY PIG”

-House style-

Poached pear & lingonberries

Gratinated with goat's cream cheese

Parmesan, walnut pesto & fried rocket

Potato rösti croquettes & small garden salad

€ 29,50



Dessert

HOMEMADE ICE CREAM & SORBET

Pickled fruits

Mint brittle

€ 12,50

CHEESE TRIO

Two kinds of fruit mustard

Fruit bread

€ 13,50

WARM APPLE DUMPLINGS

Cinnamon sugar

Vanilla ice cream

€ 12,50



CANLÉÉ

-french spécialité. Baked cookie with caramelle

crust-

Mokkasauce

Plumsragout & Sorbet

€ 13,50



CHOCOLATE-DELICE

Marshmellow

Chocolate

Berries oft he Season

Raspberrysorbet

€ 13,50

Menu

COMBINE YOUR WISH MENUE-SPECIAL OFFER-

€ 47,00 as Menue in 3 Courses with Soup

€ 53,00 as Menue in 3 Courses with Starter

€ 59,00 as Menue in 4 Courses

€ 5,00 each *