

Kitchen open until 9.30 p.m.

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/SOUP

Quinoa salad € 10,90
Avocado slices/strawberries/rocket/
orange dressing

Tuna tatar^{dk} € 16,20
Spring leek/sesame/marinated with soy sauce
wild herb salad

Beef carpaccio € 16,90
Parmesan shavings/olive oil/wild herb salad

Lemongrass-Coconut soup € 8,90
with shrimps^{ab}

BURGER

Texas BBQ-Burger (200g)^{a,c,g,i,n} € 21,70
Angus beef patty/brioche bun/
homemade BBQ sauce/onion rings/jalapenos/
fried egg/ French fries

Sea bream burger (180g)^{a,c,d,g,k} € 20,50
Sea bream fillet/brioche bun/avocado slices/
tomatoes/herb sauce/French fries

Vegetarian plant-based burger^{a,c,g} € 19,90
Vegan plant-based-Patty/Halloumi grilled cheese
red onions/spicy pickles/tomatoes/herb dip/
French fries

As Vegan variant € 18,90
Without Halloumi grilled cheese

DIFFERENT DISHES

Classic Casar's Salad^{c,d,g} € 13,50
Romana Saad/Parmesan/Croûtons/Anchovies

As starter Salad € 8,90

Choise of:
King Prawns^{sh} á € 4,20
fried in herb butter

Poulard breast strips^e € 7,20

Homemade spaetzle^{a,g} € 17,90
with creamed chanterelles/lamb's lettuce

Pasta € 19,80
filled with Amarena cherries and Pecorino cheese
sage butter/fried king oyster mushrooms/
colourful leaf salad

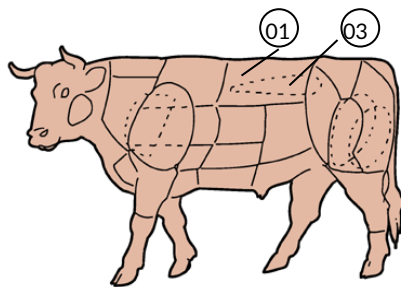
Mixed cheese platter € 13,90
Soft and semi-hard cheese
fig mustard/fruits/ Bread and butter

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STEAKS

01 Rumpsteak^{ei} with the typical fat
200g € 34,90
300g € 41,10
Herb butter/ fried king oyster mushrooms /
Fried potatoes

03 Filetsteak^{ei}, valuable piece of the Beef
200g € 43,10
250g € 49,00
Thyme Jus/beans/Potatoes au gratin



How would you like your steak?

rare	rare, cold central (ca. 45°C Central Temperatur)
Medium rare	warm central (ca. 50°C Central Temperature)
Medium	warm central (56°C Central Temperatur)
Well done	(65°C Central Temperature)

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

VEAL/PORK/POULTRY/FISH

Spare ribs (cooked sous vide) € 23,90
BBQ-Sauce/ baked potato with sour cream/
homemade cole slaw

Veal sausage^{ei} € 16,90
homemade curry sauce/ French fries/
mixed salad

Corn-fed chicken breast^g € 28,90
Lemon butter sauce/ribbon noodles/
cherry tomatoes/Romanesco

Medallions of pork € 28,00
Chanterelle cream sauce/wild brokkoli/Spätzle

Sea bream fillett^{ei} € 29,00
parsley sauce/fennel/fried potatoes

DESSERT

Almond tart € 11,90
vanilla foam/strawberry ice-cream

Lukewarm chocolate cake € 10,90
with liquid center (preparation 20 minutes)
strawberry salad/vanilla ice-cream^{a,c,g}

Mango sorbet € 9,00
topped with various berries and Secco

Affogato al caffè € 6,50
Espresso kisses vanilla ice-cream^{c,g}