



Kitchen open until 9.30 pm

STARTERS

Feta cheese € 14,90
baked in Japanese breadcrumbs
leaf salad | cranberry vinaigrette | apple slices

Beef carpaccio € 16,90
olive oil | Parmesan shavings^e | rocket salad

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

SOUPS

Tomato consommé € 8,90
Semolina dumplings | tarragon

Cappuccino from wild mushrooms € 9,50
herb croutons

SALAD

Classical Caesar's Salad^{g,j,n} € 13,50
romaine lettuce | parmesan^{n,e} | croûtons/
anchovies^d

As starter Salad € 8,90

optionally with:

king prawns^m in herb butter^{g,j,n} á € 4,20

strips of marinated cornpoulard € 7,20

VARIOUS DISHES | SNACKS

Autumn bowl ^{vegan} € 17,90
Quinoa salad | beetroot | grapes | nuts |
apple slices | premium salad mix

Pasta ^{vegan} € 19,80
stuffed with tomatoes and basil
Pesto sauce | leaf lettuce

Mixed cheese platter ^{vegetarian} € 13,90
Soft and sliced cheese | fig mustard | grapes |
bread and butter

BURGER

Texas BBQ Burger (200g)^{a,c,g} € 21,70
Angus Beef Patty | Brioche Bun |
homemade BBQ Sauce^{j,n,k} | onion rings^a |
Jalapeños | fried egg^c | french fries

Swiss Burger € 22,90
Angus beef patty | Brioche bun | cranberry dip
Rösti | Camembert | french fries

Vegan burger ^{vegan} € 18,90
Beyond meat patty | red onions | pickles
tomatoes | vegan herb dip | sweet potato fries

STEAKS

01 Rumpsteak^e

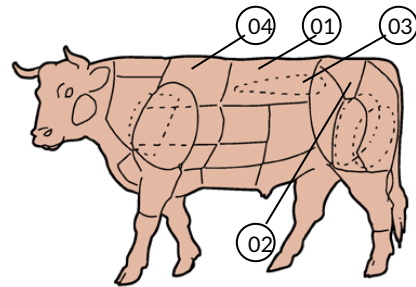
herb butter^e | king oyster mushrooms |
fried potatoes^e

200g raw weight

€ 34,90

300g raw weight

€ 41,10



03 Filet Steak^e valuable piece of the Beef

thyme jus^{a,j} | green beans | potato au gratin^e

200g raw weight

€ 43,10

250g raw weight

€ 49,00

03 Châteaubriand for 2 persons

double Filet Steak

Bearnaise sauce^{a,j} | green beans | 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.
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The result is an incredible taste explosion!

Butter | Dip

€ 2,20 per additional butter or dip

Herb butter^{c,g,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

DESSERT

Poor Knight^e

€ 9,90

French toast | plum ragout | vanilla foam

Lukewarm chocolate cake

€ 10,90

with liquid centre (preparation time 20 minutes)

salted caramel sauce | vanilla ice-cream^{a,c,g}

Iced Kaiserschmarrn

€ 10,90

warm cherries | walnut ice-cream

Affogato al caffè

€ 6,50

Espresso kisses vanilla ice-cream

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:

Veal liver Berlin-style onions ^s /apple slices ^{s,n} /mashed potatoes ^s	€ 28,10
Nuremberg grilled sausages mustard jus Bavarian cabbage fried potatoes	€ 23,90
Pork medallions porcini mushroom cream sauce broccoli bimis Gnocchi	€ 29,00
Corn-fed chicken breast stuffed with mozzarella and sun-dried tomatoes basil sauce Tagliatelle leaf salad	€ 28,90
Wiener Schnitzel of veal cranberries anchovy fillet fried potatoes leaf salad	€ 31,50
Fried Victoria perch fillet pointed cabbage in cream mashed potatoes	€ 29,00
Affogato al caffè Espresso kisses vanilla ice-cream	€ 6,50