

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

Beluga lentil salad	€ 12,90
baby spinach poached pear balsamic dressing Gorgonzola cream cheese dip	
Beef carpaccio	€ 16,90
Parmesan shavings olive oil rocket	

Beetroot carpaccio	€ 12,90
Feta cheese walnuts wild herb salad	

SOUPS

Beef broth	€ 8,90
Marrow dumplings egg custard vegetable stripes	

Cappuccino of almond and garlic	€ 9,50
herb croûtons	

SALAD

Classical Caesar's Salad	€ 13,50
romaine lettuce Parmesan ^b croûtons/ anchovies ^d	
As starter Salad	€ 8,90

optionaly with:

King prawns ^m in herb butter ^{g,j,n}	á € 4,20
Strips of cornpoulard	€ 7,20

VARIOUS DISHES | SNACKS

Quinoa Winter Bowl	€ 17,90
Quinoa beetroot rocket wild herb salad apple slices nuts balsamic honey dressing	

Pasta stuffed with tomato and basil	€ 20,80
herb sauce colourful leaf salad	vegan

Spinach dumplings	€ 18,90
filled with mountain cheese sage butter leaf salad	vegan

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

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	€ 19,90
Beyond meat patty red onions pickled cucumber tomatoes homemade BBQ Sauce ^{j,n,k} sweet potato fries	vegan

RESTAURANT
FIRST FLOOR
 STEAKS & MORE

STEAKS

01 Rumpsteak

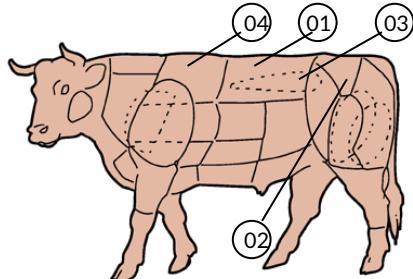
herb butter ^a king oyster mushrooms	
fried potatoes with bacon and onions ^a	
200g raw weight	€ 34,90
300g raw weight	€ 41,10

03 Filet Steak^a valuable piece of the Beef

Port wine jus ^{a,g} 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 ^{a,j} 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.

create a unique crust.

The result is an incredible taste explosion!

Butter | Dip

€ 2,20 per additional butter or dip

Herb butter^{c,g,i}

Garlic butter^b

Herb dip

DESSERT

Orange and cardamom parfait^{a,c,g} € 9,90
pomegranate ragout | hazelnut

Grandma's almond tart € 10,90
marinated cherries | vanilla ice-cream^{c,g}

Vanilla ice-cream € 7,90
warm plums with cinnamon^{c,g}

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

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 ^g /apple slices ^{g,n} /mashed potatoes ^g	€ 28,10
Wiener Schnitzel of veal^{a,d} cranberries anchovy fillet fried potatoes with bacon and onions ^{g,n} leaf salad	€ 31,50
Westphalian kale Smoked ^h and fresh cabbage sausage fried potatoes with bacon and onions ^{g,n}	€ 17,90
Pink roasted duck breast^{a,c,g} orange pepper sauce red cabbage potato croquettes filled with cranberries	€ 34,80
Sea bream fillet roasted on the skin^{d,g} Creamed pointed cabbage rosemary polenta	€ 29,00
Local wild boar ragout^{b,c,g} pointed cabbage Spätzle	€ 28,90
Fillet goulash 'Stroganoff' diced beef fillet Pommery mustard sauce pickled cucumbers onion strips wild broccoli potato rösti	€ 36,90