

STARTERS

Consommé Mimosa <i>Egg / root vegetables</i>	6 €
Soup of the day	6 €
Salmon tartare <i>Roesti / lemon cream</i>	14 €
Beef carpaccio <i>Basil pesto / parmesan / rocket</i>	15 €
Duo of king prawns and scallops <i>Mango chutney / vegetable rice</i>	16 €

SALADS

	Starter	Main Course
Caramelized goat cheese <i>Mixed salad / roasted pines / dried tomatos</i> <i>Yoghurt dressing</i>	10 €	17 €
Roasted corn-fed chicken breast <i>Mixed salad / onions</i> <i>Yoghurt dressing</i>	11 €	18 €
Roasted beef slices <i>Mixed salad / onions / croutons</i> <i>Yoghurt dressing</i>	17 €	23 €
Nordic Salad <i>Graved salmon / king prawns / garlic toast</i> <i>Yoghurt dressing</i>	13 €	20 €

OUR CLASSICS

Escalope Vienna Style <i>French fries / salad</i>	16 €
Cordon Bleu <i>Mushroom sauce / french fries / peas and carrots</i>	19 €
Beef salad <i>Roasted potatoes / boiled egg</i>	17 €
Bouchée à la Reine <i>veal / chicken / french fries / salad</i>	18 €
Roasted corn-fed chicken breast <i>Truffel puree / seasonal vegetables</i>	21 €
Beef tartare <i>French fries / salad</i>	19 €
Beef filet „Stroganoff“ <i>Tagliatelle / seasonal vegetables</i>	23 €
Entrecôte <i>Pepper Sauce & Sauce Béarnaise / potato gratin seasonal vegetables</i>	24 €
Assiette Gourmande <i>Mini Cordon Bleu / Mini Bouchée à la Reine Graved salmon / roesti 3 scampis / vegetable slices / riesling sauce</i>	29 €

Beef filet 29 €
Pepper Sauce & Sauce béarnaise / potato gratin
seasonal vegetables

Beef Chateaubriand (for 2 people) 62 €
Potato gratin | seasonal vegetables
Pepper sauce & Sauce Béarnaise
(on demand - 12 hours in advance - except Sundays)

VEGETARIAN DISH

Vegetarian tagliatelle 12 €
Feta cheese / olives / basil pesto / dried tomatoes

Do not hesitate to communicate us your favorite vegetarian dish.

FISH

Roasted pike-perch 24 €
Mashed potatoes with herbs / riesling sauce / vegetable slices

Monkfish Medallions 28 €
Orange and pinenut sauce / potato mash / bacon
vegetable slices

DESSERT

« Nutcracker »

8 €

*Walnut ice-cream / chocolate ice-cream / whipped cream
Grilled almonds / caramel sauce*

Sorbet trilogy

8 €

Dame Blanche

8 €

vanilla ice-cream / warm chocolate sauce

Crème Brûlée

8 €

caramelized vanilla cream

Café Gourmand

9 €