

STARTERS

<i>Consommé Mimosa</i>	6 €
<i>Egg / root vegetables</i>	
<i>Soup of the day</i>	6 €
<i>Salmon tartare</i>	14 21 €
<i>Roesti / lemon cream</i>	
<i>Beef carpaccio</i>	15 26 €
<i>Basil pesto / parmesan / rocket</i>	

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>	15 €	23 €
Nordic Salad <i>Graved salmon / king prawns / garlic toast</i> <i>Yoghurt dressing</i>	15 €	20 €

OUR CLASSICS

Escalope Vienna Style <i>French fries / salad</i>	16 €
Cordon Bleu <i>Mushroom sauce / french fries / salad</i>	19 €
Beef salad <i>Roasted potatoes / boiled egg</i>	17 €
Bouchée à la Reine <i>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 €
Pork Medaillons <i>Herb crust / jus / 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)*

VEGETARIAN DISH

Tagliatelle Pomodoro | Parmesan 12 €

Vegetables with curry 17 €
Rice | tofu | coconut and lime juice

Mashed potatoes with herbs 16 €
Seasonal vegetables | gratinated with cheddar cheese

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*

Garlic Prawns 16 | 24 €
vegetable slices | rice

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 €