

## *Soups*

<b>Creamy spinach soup</b>	<b>11 €</b>
<i>Scallops/ garlic/ smoked salmon</i>	
<b>Lobster bisque</b>	<b>12 €</b>
<i>Monkfish/ salicornes/ whiskey cream</i>	
<b>Guinea fowl essence</b>	<b>12 €</b>
<i>Root vegetable/ morel</i>	

## *Starters*

<b>Carpaccio &amp; tartare of range beef</b>	<b>17 €</b>
<i>Pumpkin/ hempseed/ Smoked chili-mayonnaise</i>	
<b>Pigeon breast</b>	<b>28 €</b>
<i>Foie gras/ porcini risotto/ port gravy</i>	
<b>Lobster &amp; scallop</b>	<b>29 €</b>
<i>Tagliolini/ spinach/ saffron sauce</i>	

## Salads

*Lettuce/ bell pepper/ cucumber/ spring onion/ radish  
herbs/ crusty bread/ egg...*

**Starter salad** 7 €

**Side salad** 5 €

### **Stripes of tenderloin “BBQ”**

*Sweet corn/ bacon chips (2,3)*

**Main course** 20 €

**Starter** 15 €

### **Garlic Scampi**

*Aioli/ herb olives/ dried tomatoes*

**Main course** 21 €

**Starter** 15 €

### **Gratinated honey-goat’s cheese**

*Port figs/ pumpernickel*

**Main course** 18 €

**Starter** 13 €

### **Caesar Salad**

*Romaine lettuce/ chicken breast/ parmesan/ herb croutons*

**Main course** 17 €

**Starter** 12 €

### **Dressings**

*raspberry/ french/ balsamic/  
lemon-yoghurt/ Caesar/ herb-vinaigrette*

# Meat

## Rumpsteak

*Ladies' cut* 200g 23 €

*Men's cut* 300g 30 €

## Fillet of beef

*Ladies' cut* 180g 30 €

*Men's cut* 280g 39 €

**Sauces:** *whisky-pepper-sauce*  
*herb butter*

**side dish:** *French fries*  
*potato gratin*

**With a small side salad**

**Venison schnitzel** 27 €

*Bread & nut coating/ truffled mashed potatoes/ lingonberries*

**Veal cheeks** 30 €

*Potato-celeriac-mash/ elderflower red onion jam/*

*Balsamic gravy/ young vegetables*

**Loin of lamb** 29 €

*Herb-mustard-crust/ ratatouille/*

*Potato gratin/ rosemary gravy*

**Wiener schnitzel** 27 €

*French fries/ side salad*

## *Fish*

<b>Salmon &amp; crayfish</b> <i>Spinach/ tagliatelle/ Riesling sauce</i>	<b>26 €</b>
<b>Sea bass</b> <i>Tomato/ bell pepper/ zucchini/ olive/ capers</i> <i>Potatoes with rosemary</i>	<b>23 €</b>
<b>Crispy Pikeperch</b> <i>Savoy cabbage with cream/ bacon/ boiled potatoes</i>	<b>24 €</b>
<b>Variation of sea &amp; River</b> <i>Basmati/ saffron sauce/ small side salad</i>	<b>26 €</b>

## *Vegetarian/ vegan*

<b>Confit chicory with ginger</b> (vegan) <i>Mango chutney/ green couscous</i>	<b>20 €</b>
<b>Open Lasagna</b> <i>Braised tomato/ eggplant/ buffalo mozzarella/ bell pepper sauce</i>	<b>20 €</b>

## *Pasta*

<b>Spaghetti with pesto and prawns</b> <i>Basil/ tomato confit/ rocket/ parmesan</i>		
	<b>6 pieces</b>	<b>28 €</b>
	<b>3 pieces</b>	<b>18 €</b>
<b>Summer truffle</b> <i>Champagne foam/ parmesan/ tagliatelle</i>		
	<b>Main course</b>	<b>32 €</b>
	<b>Starter</b>	<b>23 €</b>

## *Desserts*

<b>Sorbet</b>	<b>3 €</b>
<i>Lemon/ mango/ strawberry/ raspberry/ pear/ Passionfruit/ cassis</i>	
<i>Infused with sparkling wine <b>or</b> vodka</i>	<b>4 €</b>
<b>Vanilla Crème Brûlée</b>	<b>12 €</b>
<i>Raspberry sorbet</i>	
<b>Valrhona chocolate</b>	<b>12 €</b>
<i>Variation of two different mousse with homemade pyramid cake</i>	
<b>Strawberry field</b>	<b>13 €</b>
<i>Cream cheese mousse/fresh strawberries/ strawberry sorbet</i>	
<b>Selection of biscuits and filled chocolate</b>	<b>12 €</b>
<i>Ideal with coffee</i>	
<b>A small choice of raw milk cheese</b>	<b>10 €</b>
<i>Homemade fruit-bread/ grapes/ fig-mustard</i>	