

## *Soups*

<b>Lentils-Curry-Soup</b>	<b>10 €</b>
<i>Coconut milk/ mango/ Asian spring roll</i>	
<b>Lobster bisque</b>	<b>12 €</b>
<i>Monkfish/ salicornes/ whiskey cream</i>	
<b>Guinea fowl essence</b>	<b>12 €</b>
<i>morel / Root vegetable</i>	
<b>Gazpacho</b>	<b>6 €</b>
<i>Cold vegetable soup</i>	

## *Starters*

<b>Carpaccio of Charolais beef</b>	<b>17 €</b>
<i>Roasted chanterelles/ parmesan/ rocket</i>	
<b>Lobster &amp; scallop</b>	<b>29 €</b>
<i>Tagliolini/ spinach/ saffron sauce</i>	
<b>Buffalo mozzarella</b>	<b>14 €</b>
<i>Tomato carpaccio/ basil/ pine nuts/ olive oil/ balsamic</i>	

## *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>

# 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 of German organic beef

<i>Ladies' cut</i>	200g	25 €
<i>Men's cut</i>	300g	32 €

## Fillet of Argentinean beef

<i>Ladies' cut</i>	180g	32 €
<i>Men's cut</i>	280g	40 €

<b>Sauces:</b>	<i>whisky-pepper-sauce</i>	<b>side dish:</b>	<i>French fries</i>
	<i>herb butter</i>		<i>potato gratin</i>
	<i>fresh chanterelles in cream (surcharge +3€)</i>		

## With a small side salad

**Veal cheeks** 30 €

*Potato-celeriac-mash/ elderflower red onion jam/  
Balsamic gravy/young vegetables*

**Loin of lamb** 30 €

*Herb-mustard-crust/ ratatouille/  
Potato gratin/ rosemary gravy*

**Schnitzel from veal back** 25 €

*Chanterelles in cream/ french fries / summer salad*

## *Fish*

**Salmon & scampi** 27 €  
*Chanterelles/ chive cream sauce / Tagliatelle*

**Sea bass** 25 €  
*Tomato/ bell pepper/ zucchini/ olive/ capers*  
*Potatoes with rosemary*

**Crispy pikeperch** 26 €  
*Risotto with citron and mint/ orange/ fennel*

**Yellowfin tuna** 33 €  
*Mango/ pineapple/ rice with sesame/ curry-coconut-vegetables*

## *Vegetarian/ vegan*

**Confit chicory with ginger (vegan)** 20 €  
*Mango chutney/ green couscous*

**Open lasagna** 20 €  
*Braised tomato/ eggplant/ buffalo mozzarella/ bell pepper sauce*

**Bread dumplings with chanterelle in cream**  
Main course 20 €  
Starter 14 €

# *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>	