


Soups and Starter

EURO

Carpaccio of Beef Olive Oil Arugula Parmesan Cheese French Bread	12
Soup of White Onions Praline from Beef Cheeks	9
Goat Cheese au gratin Thyme Honey Chicory-Orange Salad Rhubarb Chutney French Bread	12
Salad out of the Garden	6

*The soups may be served in half portions by request.
Our starters may be served with 2 plates as sharing dish.*

Vegetarian Main Dishes

Homemade Rigatoni Wild Garlic and Asparagus Ragout melted Goat Cream Cheese Arugula Salat out of the garden	22
 Falafel of Peas Peanut-Curry-Coconut-Sauce WOK-Vegetable Rice	20

Out of the Sea...

Fried Filet of Sea Trout Wild Garlic and Asparagus Ragout Cherry Tomatoes small boiled Potatoes	29
Fried Shrimps White Wine Sauce homemade Pasta Arugula Cherry Tomatoes Parmesan	24

All prizes in EUR including VAT.

Please note that we charge 2,00 € per changing side dishes. | We charge 3,00 € for changing to fried potatoes
If you are allergic to anything contact our staff. There is an extra menu where you can identify the allergenic ingredients.

Main Dishes with Meat EURO

Fried Calfs Liver Apple Compote Port Wine Sauce mashed Potatoes	26
Fried Filet of Chicken Breast Peanut-Curry-Coconut-Sauce Wok Vegetables Rice	24
Rib-Eye - Steak (250 gr.) Butter "Café de Paris" beans fried potatoes	34
Slices of Lamb Köm Sauce Feta Cheese mashed Potatoes	27
Filet of Lamb Saddle, fried medium Rosemary Sauce fried Green Asparagus small Potatoes	34
Salad out of the Garden	6

Main Dishes for Children

(for children up to and including 13 years of age)

Small breaded Schnitzel of Chicken French Fries Ketchup and Mayonnaise	10
Pasta Sauce Bolognese	10

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