

Chef's Recommendation

Starters

Puff pastry pie

stuffed with asparagus and served with cucumber vinaigrette

13,00 €

Marinated Smoked Duck Breast

with orange-bulgur-salad

13,50 €

Main Courses

Fish of the day

with asparagus and Riesling ragout

28,00 €

Lamb rack with a mustard-sesame crust (medium)

served with wild garlic jus

33,00 €

Dessert

Lukewarm Rhubarb-Strudel

with vanilla ice cream

10,50 €

Menu

Starter

Puff pastry pie

stuffed with asparagus and served with cucumber vinaigrette

or

Home Pickled Salmon

with orange-honey-dressing

Main Course

Pork Filet Mignon

with sherry and porcini mushroom sauce

or

Roasted Barbarie Duck Breast

with rhubarb and pepper sauce

Dessert

Lukewarm Rhubarb-Strudel

with vanilla ice cream

or

Mousse au chocolat

With filet mignon as the main course: 45,50 €

With duck breast as the main course 47,50 €

Starters

Tomato Cream Soup <i>with ginger and basil oil</i>	5,80 €
Cauliflower Cream Soup <i>with wild garlic oil</i>	5,80 €
Baked Feta Cheese <i>on tomatoes with basil oil</i>	9,80 €
Gratinated Escargots <i>in parsley-garlic butter</i>	9,80 €
Eggplant Rolls <i>filled with goat cream cheese on olive vinaigrette</i>	11,80 €
Baked Goat Cheese Pralines <i>on pointed cabbage salad with sun-dried tomato vinaigrette</i>	12,00 €
Marinated Octopus <i>in a tomato and herb vinaigrette</i>	13,50 €
Stuffed Avocado with Marinated Shrimps <i>in a mango-chili vinaigrette</i>	13,50 €

Salads

Small Mixed Salad 5,80 €

Mixed Salad 7,80 €
with roasted hazelnuts

Arugula Salad with Parmesan 10,80 €
cherry tomatoes and garlic croutons

Large Salads

Marinated Duck Breast 16,80 €
on mixed salad with orange-saffron dressing

Grilled Shrimps 17,50 €
on mixed salad with lemon dressing

Main Courses

Beef bourguignon <i>the specialty from the Bourgogne</i> <i>braised beef in red wine with bacon and mushrooms</i>	23,00 €
Corn-fed chicken breast <i>with lemon-rosemary sauce</i>	24,00 €
Pork filet mignon <i>with sherry and porcini mushroom sauce</i>	25,00 €
Roasted Barbarie Duck Breast <i>with rhubarb and pepper sauce</i>	27,00 €
Beef Tenderloin with an Almond-Parmesan Crust <i>and red wine sauce</i>	29,00 €

Vegetarian Dishes

Baked Feta Cheese <i>on ratatouille</i>	18,00 €
Pointed Cabbage Rolls with Roasted Tofu <i>and rosemary potatoes (vegan)</i>	18,00 €
Bulgur and Sun-Dried Tomato Spring Roll <i>served on ratatouille (vegan)</i>	18,00 €

Desserts

Crème Brûlée 6,80 €
with wild berries

Sorbet Selection 8,80 €
with berry compote

Mousse au chocolat 9,50 €

Almond Brittle Parfait 9,80 €
with amaretto sauce

Crêpes Suzettes 12,00 €
flambéed crêpes in orange sauce with vanilla ice cream

