

## *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*

### *Marinated Veal Tongue*

*with caper vinaigrette*

## 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*

<i>With filet mignon as the main course:</i>	45,50 €
<i>With duck breast as the main course</i>	47,50 €

## Starters

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

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

## Vegetarian Dishes

<b><i>Baked Feta Cheese</i></b>	18,00 €
<i>on ratatouille</i>	
<b><i>Pointed Cabbage Rolls with Roasted Tofu</i></b>	18,00 €
<i>and rosemary potatoes (vegan)</i>	
<b><i>White Asparagus in Coconut-Lime Leaf Sauce</i></b>	21,00 €
<i>with rosemary potatoes (vegan)</i>	

## 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*























