

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

Cucumber and Yogurt Cold Soup

with Mint

or

Eggplant Rolls

filled with goat cream cheese on olive 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

Rosemary Cream Cheese Mousse

with Strawberry Ragoût

With filet mignon as the main course: 39,00 €

With duck breast as the main course: 41,00 €

Starters

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| Tomato Cream Soup <i>with ginger and basil oil</i> | 5,80 € |
| Cucumber and Yogurt Cold Soup <i>with Mint</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

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| 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

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

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

