

Chef's Recommendation

Starters

Salmon and Oyster Mushroom Puff Pastry Pie

with Lemon-Cucumber Vinaigrette

13,00 €

Guinea Fowl and Duck Liver Terrine

with Red Currant and Onion Compote

13,50 €

Main Courses

Fish of the day

with orange-saffron sauce

28,00 €

Lamb rack with a mustard-sesame crust (medium)

served with wild garlic jus

33,00 €

Dessert

Rosemary Cream Cheese Mousse

with Strawberry Ragoût

9,50 €

Lukewarm Apricot-Strudel

with Orange sorbet

10,50 €

Menu

Starter

Vichyssoise

Cold Leek and Potato Soup with Sour Cream

or

Cold Tomato Soup

with Buffalo Mozzarella and Almond Pesto

Main Course

Pork Filet Mignon

with chanterelle sauce

or

Roasted Barbarie Duck Breast

with red currant and red wine sauce

Dessert

Lukewarm Apricot Strudel

with Orange Sorbet

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

Vichyssoise 5,80 €
Cold Leek and Potato Soup with Sour Cream

Cold Tomato Soup 6,30 €
with Buffalo Mozzarella and Almond Pesto

Baked Feta Cheese 9,80 €
on tomatoes with basil oil

Gratinated Escargots 9,80 €
in parsley-garlic butter

Eggplant Rolls 11,80 €
filled with goat cream cheese on olive vinaigrette

Sliced Poached Veal 13,00 €
with Tomato-Caper Coulis

Pickled salmon 13,50 €
in a ginger-honey-mustard marinade

Stuffed Avocado with Marinated Shrimps 13,50 €
in a mango-chili vinaigrette

Salads

Small Mixed Salad

5,80 €

Mixed Salad

with roasted hazelnuts

7,80 €

Arugula Salad with Parmesan

cherry tomatoes and garlic croutons

10,80 €

Large Salads

Marinated Duck Breast

on mixed salad with orange-saffron dressing

16,80 €

Grilled Shrimps

on mixed salad with lemon dressing

17,50 €

Main Courses

Bœuf Provençal

23,00 €

*Spicy braised beef with tomatoes,
white wine, and fresh herbs*

Stuffed Corn-Fed Chicken Breast

24,00 €

with Chanterelles and a Tomato-Pernod Butter Sauce

Pork filet mignon

25,00 €

with chanterelle sauce

Roasted Barbarie Duck Breast

27,00 €

with red currant and red wine sauce

Beef Tenderloin

35,00 €

with pomegranate and green pepper sauce

Vegetarian Dishes

Baked Feta Cheese

18,00 €

on ratatouille

Pointed Cabbage Rolls with Roasted Tofu

18,00 €

and rosemary potatoes (vegan)

Green Pearl Barley Risotto with Chanterelles

18,00 €

(vegan option)

Desserts

Crème Brûlée
with wild berries

6,80 €

Sorbet Selection
with berry compote

8,80 €

Mousse au chocolat

9,50 €

Almond Brittle Parfait
with amaretto sauce

9,80 €

Crêpes Suzettes
flambéed crêpes in orange sauce with vanilla ice cream

12,00 €

