

## *Chef's Recommendation*

### *Starters*

*Wild Mushroom Puff Pastry Pie*

*with Pumpkin Vinaigrette (vegan)*

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)*

*with cumin sauce*

33,00 €

### *Dessert*

*Lukewarm Apricot-Strudel*

*with vanilla ice cream*

10,50 €

# *Menu*

## *Starter*

*Wild Mushroom Cream Soup*

*with Garlic Croutons*

*or*

*Arugula Salad with Parmesan*

*cherry tomatoes and garlic croutons*

## *Main Course*

*Pork Filet Mignon*

*with chanterelle sauce*

*or*

*Roasted Barbarie Duck Breast*

*with Calvados sauce and caramelized apple slices*

## *Dessert*

*Lukewarm Apricot Strudel*

*with vanilla ice cream*

*or*

*Almond Brittle Parfait*

*with amaretto sauce*

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

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

## **Starters**

***Wild Mushroom Cream Soup*** 5,80 €  
*with Garlic Croutons*

***Tomato Cream Soup*** 5,80 €  
*with Basil and Sour Cream*

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

***Gratinated Escargots*** 9,80 €  
*in parsley-garlic butter*

***Eggplant Rolls*** 12,00 €  
*filled with goat cream cheese on olive vinaigrette*

***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**

### **Beef bourguignon**

23,00 €

*the specialty from the Bourgogne  
braised beef in red wine with bacon and mushrooms*

### **Poached Veal**

23,00 €

*with Dijon-mustard-horseradish-sauce*

### **Corn-fed chicken breast stuffed with wild mushrooms**

24,00 €

*honey-thyme sauce*

### **Pork filet mignon**

25,00 €

*with chanterelle sauce*

### **Roasted Barbarie Duck Breast**

27,00 €

*with Calvados sauce and caramelized apple slices*

### **Beef Tenderloin with a Cashew Crust**

35,00 €

*and Red Onion Compote*

## **Vegetarian Dishes**

### **Baked Feta Cheese**

18,00 €

*on ratatouille*

### **Pointed Cabbage Rolls with Roasted Tofu**

18,00 €

*and rosemary potatoes (vegan)*

## *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*