

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

Pear-Cranberry Strudel

with Caramel Ice Cream

10,50 €

Menu

Starter

Tomato Cream Soup
with Basil and Sour Cream

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

Pear-Cranberry Strudel
with Caramel Ice Cream

or

Almond Brittle Parfait
with amaretto sauce

<i>With filet mignon as the main course:</i>	<i>39,00 €</i>
<i>With duck breast as the main course:</i>	<i>41,00 €</i>

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