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

Pumpkin Cream Soup

with Roasted Pumpkin Seeds and Pumpkin Seed Oil (vegan)

or

Arugula Salad with Parmesan

cherry tomatoes and garlic croutons

Main Course

Pork Filet Mignon

with sherry and porcini mushroom 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

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

Pumpkin Cream Soup 5,80 €
with Roasted Pumpkin Seeds and Pumpkin Seed Oil (vegan)

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 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

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-horesradish-sauce

Corn-fed chicken breast stuffed with wild mushrooms 24,00 €
honey-thyme sauce

Pork filet mignon 25,00 €
with sherry and porcini mushroom 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