

STARTERS

Consommé Mimosa 6 €
Egg / root vegetables

White tomato soup | cream | fried basil 8 €

Salmon tartare 14 | 21 €
Roesti / lemon cream

Beef carpaccio 15 | 26 €
Basil pesto / parmesan / rocket

SALADS

	Starter	Main Course
Caramelized goat cheese <i>Mixed salad / roasted pines / dried tomatos</i> <i>Yoghurt dressing</i>	10 €	17 €
Roasted chicken slices <i>Mixed salad / onions</i> <i>Yoghurt dressing</i>	11 €	18 €
Roasted beef slices <i>Mixed salad / onions / croutons</i> <i>Yoghurt dressing</i>	15 €	23 €
Nordic Salad <i>Graved salmon / king prawns / garlic toast</i> <i>Yoghurt dressing</i>	15 €	20 €

OUR CLASSICS

Escalope Vienna Style <i>French fries / salad</i>	16 €
Cordon Bleu <i>Mushroom sauce / french fries / salad</i>	19 €
Beef salad <i>Roasted potatoes / boiled egg</i>	17 €
Bouchée à la Reine <i>Chicken / french fries / salad</i>	18 €
Beef tartare <i>French fries / salad</i>	19 €
Pork Medaillons <i>Herb crust / jus / potato gratin / seasonal vegetables</i>	24 €
Assiette Gourmande <i>Beef carpaccio & tatar salmon tatar prawns / vegetable slices</i>	29 €

Fillet of beef „Irish Prime“ 32 €
*Potato gratin / seasonal vegetables
Cognac-Pepper sauce & Sauce Béarnaise*

Beef Chateaubriand (for 2 people) 62 €
*Potato gratin / seasonal vegetables
Cognac-Pepper sauce & Sauce Béarnaise
(on demand - 12 hours in advance)*

VEGETARIAN DISH

Vegetables with curry 17 €
Rice / tofu / coconut and lime juice

Mashed potatoes with herbs 16 €
Seasonal vegetables / gratinated with gouda from Berdorf

FISH

Roasted pike-perch 28 €
Mashed potatoes with herbs / riesling sauce / vegetable slices

Monkfish Medallions 28 €
Mashed potatoes with peas / garlic butter sauce / vegetable slices

Prawns 24 €
Rice | sauce provençale | vegetable slices

DESSERT

« Nutcracker »

8 €

*Walnut ice-cream / chocolate ice-cream / whipped cream
Grilled almonds / caramel sauce*

Sorbet trilogy

8 €

Dame Blanche

8 €

vanilla ice-cream / warm chocolate sauce

Crème Brûlée

8 €

Caramelized vanilla cream

Café Gourmand

9 €