

Starters

Creamy Asparagus Soup

8 €

*Fancy Salad with Sherry Dressing and Pan Fried
Goat Cheese Medallions coated with Bacon*

12 €

*Our Homemade Marinated Salmon with a
Honey & Mustard Sauce and a Salad*

14 €

*Warm Asparagus Salad with
Fine Herbs, Pinenuts and
Smoked Black Forest Ham*

14 €

*Pan Fried Scallops with
Sautéed Asparagus*

16 €

Main Courses

*Tender Braised Ox Cheeks with
Vegetables and Potatoes au Gratin*

24 €

*Pulled Lamb with a Red Wine Sauce,
Vegetables and Potatoes au Gratin*

24 €

*Supreme of Guinea Fowl with an
Asparagus Ragout and
Potatoes au Gratin*

25 €

*Fillet of Beef with a Pepper Corn Sauce,
Vegetables and Potatoes au Gratin*

28 €

*Veal Steak with a Fine Herbs Sauce and
a Pancake Stuffed with White Asparagus*

29 €

*Fillet of Stone Bass with an Asparagus Risotto
and a Saffron Sauce*

26 €

Our Set Asparagus Menu

Compliment of the Chef

★ ★ ★

*Warm Asparagus Salad with
Fine Herbs, Pinenuts and
Smoked Black Forest Ham*

★ ★ ★

Creamy Asparagus Soup

★ ★ ★

*Supreme of Guinea Fowl with an
Asparagus Ragout and
Potatoes au Gratin*

★ ★ ★

*Light Strawberry Mousse
with Yogurt Ice - Cream*

49 €