

Starters

Saffron Soup with Scallops 10 €

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 Bouquet 14 €

Bluefin Tuna Tataki with Yellow Lentils and a Wasabi Cream

16€

Main Courses

Venison Ragout served with Red Cabbage and "Spätzle"

22€

Duck Breast with a Cassis Sauce, served with Red Cabbage and Potatoes au Gratin

25€

Sliced Fillet of Beef in a Mushroom Sauce with Vegetables and Potatoes au Gratin

25 €

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

27€

Loin of Atlantic Hake served with creamy Sauerkraut and Fine Herbs Potatoes

26 €

Pan Fried Monk Fish Medallions with a White Wine Sauce, Leek and Risotto

26 €