

Starters

Saffron Soup with Prawn Tails

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 €

Pork Cheeks with a Horseradish Cream and Lamb's Lettuce Salad

14 €

Bluefin Tuna Tataki with Yellow Lentils and Wasabi

16€

Main Courses

Venison Ragout served with "Spätzle" and an Apple stuffed with Cranberries

22 €

Roast Iberian Pork with a Red Wine Sauce, Vegetables and Potatoes au Gratin

24 €

Crispy Duck Breast with a Cassis Sauce, served with red cabbage and Potatoes au Gratin

25 €

Veal Steak with a Café - de - Paris - Sauce, Vegetables and Potatoes au Gratin

25 €

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

28 €

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