

### *Starters*

*White Asparagus Cream Soup*

*9 €*

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

*12 €*

*Our Marinated Salmon*

*with a Honey & Mustard Sauce and a Salad*

*15 €*

*„Vitello Tonnato“*

*Thin Slices of Veal with a cold  
Tuna Sauce and Parmesan*

*15 €*

*Pan Fried Scallops with sautéed  
asparagus and mushrooms*

*19 €*

### *Main Courses*

*Tender Braised Ox Cheeks with a  
Red Wine Sauce, Vegetables and  
Pan Fried Bread Dumplings*

*24 €*

*Pulled Lamb with Green Beans and  
Fine Herbs Potatoes*

*24 €*

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

*27 €*

*Veal Steak with a Mushroom Sauce, Vegetables  
and Potatoes au Gratin*

*28 €*

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

*30 €*

*Monkfish Medallions with an Asparagus Risotto  
and a White Wine Sauce*

*30 €*