

appetisers

caesar salad bacon chip falafel	12,50
baked potato fresh cheese chives radish	11
herb omelet beetroot hummus mixed beans salad	12,50
salsify spinach ravioli white wine foam	13
marinated char glas noodles in ricepaper soy dip	14
fried red mullet chick peas ragout zucchini	13,50
Beyti kebab tomato paprika yogurt dip	14
fried calf liver potato gratin pear onion sauce	13,50

soups

pea soup with lemon	9
l'Arc Bouillabaisse from sea and lake	12

main courses

artichoke risotto tomato rocket salad olive	26
pike-perch fried lettuce hearts gnocchi	32
filet of beef almond balls carrots calf jus	36
filet of duroc pork coated in tramezzini paprika lardo sugar snaps	33

desserts

apple pie oriental chutney Granny Smith	11
mousse de dulce de leche chocolate whiskey cream orange pineapple	13
french cheese variety fig mustard grapes nuts	16

Our service staff will be happy to provide you with information additives, allergens and food intolerances.

We focus on quality and charge € 1.50 per guest for this cover to be able to serve all products homemade.

All prices in EUR and including VAT.