

## appetisers

Tomato-bread-salad watermelon   mozzarella   basil	11
Grilled zucchini pickled carrots   sour cream   horseradish	11.50
Mussels Arrabiata parsley   garlic	12.50
Crayfish carpaccio cucumber   ginger   baby spinach	16
Steamed salmon trout asparagus   pear   port wine reduction   yoghurt	14.50
Quiche Lorraine sour cream dip   spring herb salad	13.50
Coq au vin red onion jam   white bread	16.50
Sucuk croquettes green paprika   yoghurt	13.50

## soups

Wild garlic foam soup bread chip   goat's cream cheese	9.50
Beef consommé butter dumplings   vegetables	9

## main courses

Semolina dumplings on minestrone vegetables mushrooms   parmesan	26
Melted char celery lemon cream   green asparagus	32
Boiled beef fillet roasted potatoes   creamed spinach   horseradish   chive sauce	29
Lamb rump oriental bulgur   ratatouille   thyme jus	31

## desserts

Tarta di Santiago vanilla ice cream   lemon	11
Yoghurt mousse cucumber sorbet   passion fruit	13
French cheese selection homemade chutney   grapes	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.