

## OUR APERITIF RECOMMENDATION

GLASS OF BELSAZAR VERMOUTH ROSÉ TONIC	0,2 L € 6,50
GLASS OF PROSECCO WITH WHEAT BEER	0,2 L € 6,50
GLASS OF TIEMANN'S APERITIF	0,1 L € 5,00
GLASS OF FRUIT COCKTAIL (WITHOUT ALCOHOL)	0,2 L € 5,00



### THE CLASSIC

BLACK ANGUS BEEF PATTY, SOURDOUGH BUN,  
PICKLED CUCUMBERS, FRIED ONIONS AND TIEMANN'S BURGER SAUCE

€ 13,50

### THE SWISS

MEATBALL OF BLACK ANGUS HAUNCH, SOURDOUGH BUN,  
SWISS RACLETTE CHEESE, PICKLED CUCUMBERS, BACON,  
FRIED ONIONS AND TIEMANN'S BURGER SAUCE

€ 15,50

### THE BRITISH

FRIED FISH, BRIOCHE BUN, HOMEMADE REMOULADE SAUCE  
AND BEETROOT

€ 15,50

### THE ONE WITHOUT MEAT

BAKED GOAT CHEESE IN THYME CRUST, FRESH FIGS, BRIOCHE BUN  
HOMEMADE FIG SAUCE, VEGETABLE CHIPS

€ 13,50

### THE LUXURIOUS

MEATBALL OF BLACK ANGUS HAUNCH, SOURDOUGH BUN,  
FRIED GOOSE LIVER, TRUFFLE FLAKES AND TRUFFLE MAYONNAISE

€ 21,50

ALL BURGER ARE SERVED WITH HOMEMADE COLESLAW,  
EITHER FRIED POTATO SLICES OR SWEET POTATO FRIES AND HOMEMADE KETCHUP

## STARTERS

TARTAR OF BLACK ANGUS BEEF "CLASSIC STYLE"	€ 15,50
CAESAR SALAD WITH APPLE CAPERS, MELTED TOMATOES AND GRATED PARMESAN (VEGETARIAN)	€ 9,50
WITH FRIED PRAWNS	€ 14,50
WITH FRIED CHICKEN BREAST STRIPS	€ 14,50
TARTAR OF IKARIMI SALMON IN A TACO WITH CAVIAR OF STURGON AND CRÈME FRAICHE	€ 22,00
BLACK PUDDING SAUSAGE WITH APPLE SAUCE AND MASHED POTATOES	€ 13,50
FRIED SCALLOPS WITH BULGUR SALAD AND AVOCADO	€ 15,50
HOMEMADE SPAGHETTINI WITH ITALIAN TRUFFLES AS A MAIN COURSE (VEGETARIAN)	€ 17,50 € 24,50

## SOUPS

CARROT GINGER SOUP WITH COCONUT AND FRESH CORIANDER (VEGETARIAN)	€ 7,50
BEEF TEA OF VEAL WITH MARROW DUMPLINGS AND TWO STYLES OF BEET ROOT	€ 8,50

## MAIN COURSES

BREAST OF KIKOK CHICKEN WITH SUGAR SNAP AVOCADO VEGETABLES, TARRAGON SAUCE AND PEARL BARLEY RISOTTO	€ 23,50
BLACK ANGUS BEEF FILET WITH FRIED GOOSE LIVER, BALSAMICO JUS, MARINATED CABBAGE AND MASHED POTATOES	€ 33,50
SADDLE OF LAMB WITH HERBAL CRUST, GREEN BEANS, RATATOUILLE AND POTATO GRATIN	€ 32,50
FILLET OF SKREI (FISH) ON LOBSTERFOAM, SPINACH AND HOMEMADE SPAGETTINI	€ 25,50

## MENU

BLACK PUDDING SAUSAGE  
WITH APPLE SAUCE AND MASHED POTATOES  
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BEEF TEA OF VEAL  
WITH MARROW DUMPLINGS AND TWO STYLES OF BEET ROOT  
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FILLET OF SKREI (FISH) ON LOBSTERFOAM  
WITH SPINACH AND HOMEMADE SPAGETTINI  
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“MILCHSCHNITTE”  
WITH HOMEMADE CHERRY ICE CREAM

3 COURSES € 35,50  
4 COURSES € 39,50

## DESSERT

DUO OF “BACKENSHOLZER DEICKÄSE” CHEESE  
(6 & 12 MONTHS MATURED)  
WITH FIG MUSTARD AND NUT BREAD € 9,50

“MILCHSCHNITTE”  
WITH HOMEMADE CHERRY ICE CREAM € 8,50

CRÈME BRÛLÉE  
WITH HOMEMADE SOUR CREAM ICE CREAM € 8,50

SMALL PORTION TO TRY  
BOURBON VANILLA ICE CREAM  
WITH ROASTED PUMPKIN SEEDS AND PUMPKIN SEED OIL € 5,50