

OUR APERITIF RECOMMENDATION

GLASS OF MADAME GENEVA GIN ROUGE TONIC	0,1 L € 5,00
GLASS OF PROSECCO WITH WHEAT BEER	0,2 L € 6,50
GLASS OF PROSECCO SOLIGO BRUT	0,1 L € 5,50
GLASS OF "SIEGFRIED WONDERLEAF" GIN TONIC (WITHOUT ALCOHOL)	0,2 L € 7,50

MENU

FRIED BABY OCTOPUS
ON BELUGA LENTIL SALAD

CAPPUCCINO OF CHANTERELLES

TWO STYLES OF SPRING CHICKEN
BREAST AND FRICASSEE
WITH VICHY CARROTS AND HERBAL RISOTTO

HOMEMADE "STIPPMILCH" WITH FRESH BERRIES
AND CINNAMON SUGAR

3 COURSE MEAL € 35,50
4 COURSE MEAL € 39,50

OUR WHITE WINE REKOMMANDATION

2018ER SAUVIGNON BLANC
TROCKEN
WEINGUT FISCHER
(BESITZ FAM. HEGER)
NIMBURG-BOTTINGEN
BADEN

BOTTLE 0,75L € 29,00
GLASS 0,2L € 9,20

OUR RED WINE RECOMMENDATION

2014ER VET ROOI OLIFANT
RED WINE CUVÉE
MARKUS SCHNEIDER &
DANIEL STEYLTER
SOUTH AFRICA

BOTTLE 0,75L € 38,00

STARTERS

CAESAR SALAD WITH APPLE CAPERS, MELTED TOMATOES AND GRATED PARMESAN <i>(VEGETARIAN)</i>	€ 10,50
WITH CRISPY CHICKEN	€ 14,50
POKE BOWL "YELLOWFIN TUNA" SUSHI RICE, WAKAME, TOMATO, EDAMAME, CUCUMBER, MAUI-ONION VINAIGRETTE PAPAYA, GINGER, CASHEWS, MANGO FRUIT CAVIAR, BLACK SESAME, YELLOWFIN TUNA, THAI CHILI MAYO	€ 14,50
THREE STYLES OF TOMATO WITH BURRATA AND HOMEMADE ORANGE BASIL SHERBET <i>(VEGETARIAN)</i>	€ 14,50
CAVIAR SHOT (10G) OF STURGEON WITH LA RATTE POTATOES AND CRÈME FRAICHE	€ 22,50
FRIED BABY OCTOPUS ON BELUGA LENTIL SALAD	€ 15,50

SOUPS

ICED CUCUMBER DILL SOUP WITH SHRIMPS	€ 8,50
CAPPUCCINO OF CHANTERELLES <i>(VEGETARIAN)</i>	€ 7,50
"STEMSHORN" POTATO SOUP WITH STRIPS OF SMOKED EEL	€ 7,50

MAIN COURSES

TWO STYLES OF SPRING CHICKEN BREAST AND FRICASSEE WITH VICHY CARROTS AND HERBAL RISOTTO	€ 23,50
FILET OF BLACK ANGUS BEEF WITH FRESH CHANTERELLES, CAFÉ DE PARIS BUTTER, GREEN BEANS AND FRIED POTATO CUBES	€ 32,50
SPARE RIBS OF IBERIAN PIG WITH GRILLED TOMATO AND SMOKED CELERY PUREE	€ 18,50
SLICES OF VEAL LIVER WITH APPLES, FRIED ONIONS, MASHED POTATOES	€ 21,50
FILET OF COD FISH UNDER A CRUST OF CHANTERELLES WITH FRIED POTATO CUBES	€ 24,50
HOMEMADE SPAGHETTINI WITH ITALIAN TUFFLES AND GRATED PARMESAN CHEESE (VEGETARIAN) AS A STARTER	€ 17,50
AS A MAIN COURSE	€ 22,50

DESSERT

DUO OF "BACKENSHOLZER DEICHKÄSE" CHEESE (6 & 12 MONTHS MATURED) WITH FIG MUSTARD AND NUT BREAD	€ 9,50
HOMEMADE "STIPPMILCH" WITH FRESH BERRIES AND CINNAMON SUGAR	€ 8,50
AS A SMALL PORTION	€ 6,00
TRIPLE CHOC BROWNIE WITH YOGHURT-VANILLA FOAM, BLUEBERRY RAGOUT AND HOMEMADE RASPBERRY ICE CREAM	€ 8,50
<i>SMALL PORTION TO TRY</i> FROZEN WODKA LEMON WITH POMEGRANATE	€ 5,50