

Aperitif Suggestion

- Prosecco spumante with Rhubarb & Elderflower Liqueur -
Glass 0,1 l € 5,30

Starters & Salads

Small mixed salad
€ 5,20

Rucola leaves with sun-dried tomatoes and
crispy Parmesan cracker
€ 9,80

Tart with peppers & goat cheese, glazed with honey
€ 11,-

Avocado & melon with Bresaola
€ 12,50

Tuna tatar on deep-fried rice paper with sprouts
€ 14,50

Soups

Creamy cauliflower soup with
crispy fried Parma ham
€ 6,90

Creamy curry & coconut soup with prawns
€ 7,50

Vegetarian Dishes

Tagliatelle with fried vegetables and sprouts
€ 11,50

Risotto with white and green asparagus
€ 14,50

Fish Dishes

Filet of salmon with Riesling sauce and sorrel
spinach and noodles
€ 21,90

Pike-perch filet with puree of Jerusalem artichokes and watercress
€ 24,50

Meat Dishes

Braised pork cheeks with two types of beans
and 'Schupfnudeln' – pasta made of potatoes
€ 18,90

Beef steak with shallot confit and roast potatoes
€ 21,20

Braised leg of lamb with sun-dried tomatoes, olive jus
and sage gnocchi
€ 22,50

Supreme of guinea fowl with glazed swiss chards
and potatoes
€ 22,90

Saddle of veal with chorizo & basil
spinach and roast polenta
€ 25,-