

## Starters

Warm sea food salad with scallops and prawns, salicore sprouts and bouillabaisse dressing  
12,50 Euro

Ravioli filled with duck, sage foam and fried rocket  
10,50 Euro

*(Healthy Option)*

Pan-fried monkfish on mussel-saffron-risotto and red pepper coulis  
12,50 Euro

Crispy belly of pork with apple and lentil vinaigrette, pumpkin seed oil and rocket  
9,50 Euro

Baked goat cheese with honey, red wine figs and balsamic sabayon  
10,50 Euro

## Salads

*(Healthy Option)*

Variation of salad leaves, optionally served with:

Pan-fried strips of roastbeef

Pan-fried king prawns

Pan-fried strips of turkey breast

Please make your choice of dressing:

French dressing, balsamic dressing, herb vinaigrette

Served as starter 7,00 Euro

Served as main course 12,50 Euro

## Soups

Creamy soup of turnip with pastrami

6,50 Euro

Beef consommé with small semolina dumplings and herbs

6,50 Euro

## Main Courses

Game goulash with potato noodles and sautéed Brussels sprouts

18,00 Euro

Pan-fried fillet of pike perch with herb crust, mashed parsley root and pointed cabbage

18,50 Euro

Crepinette of poussin filled with onion confit, sauerkraut and bacon cannelloni  
and sweet mustard cream sauce

19,50 Euro

*(Healthy Option)*

Saltimbocca of halibut on pearl barley with a duet of cauliflower and baked tomatoes

21,00 Euro

Grilled rump steak with green pepper sauce, glazed winterly vegetables and au gratin potatoes

24,00 Euro

## Menu Offerings for our Vegetarian Guests

*(Healthy Option)*

Pretzel dumplings with mushroom ragout and glazed salsify

15,50 Euro

## Desserts

Dark mocca mousse with hazelnut mille feuille and kaki-taragon sauce  
6,50 Euro

Classic crème brûlée with cassis sorbet and pineapple compote  
6,50 Euro

Warm brioche casserole with rum ice cream and plum compote  
6,50 Euro

Choice of international cheese with figs & port wine chutney and cracker  
12,50 Euro

*(Healthy Option)*

Home-made sorbets with biscotti biscuit and fresh fruits  
5,50 Euro