



DINNER

• APPETIZERS AND SOUPS •



CARROT AND PEA TATAR ACFTIO
MISO MAYO CRISP-BREAD

18,00

BEEF-TATAKI FND
SOY, SESAME, SPROUTS

21,00



BEEF SOUP ACEGHITIO
LIVER- OR CHEESE DUMPLING
MEATSTRODEL, PANCAKE STRIPES

8,00



• MAIN DISHES •

CLASSIC FRIED CHICKEN ACALIO
PEA RICE & CRANBERRYS OR
POTATO-SALAD & CRANBERRYS

20,00



GRILLED **REINANKE** DG
CHARD, POTATOES, GARLIC

32,00

BRISED **PORK CHEEKS** aLO
CREAMY POLENTA, BROCCOLI

26,00

BOILED **BEEF** ACALIO
ROASTED POTATO, VEGETABLES,
CHIVE SAUCE

24,00



FLANK STEAK aLO
ONION PUREE, BACON MUSHROOM

39,00

ASPARAGUS aLO
HOLLANDAISE SAUCE, POTATOES
WITH PORTION HAM

22,00

26,00



• DESSERTS •

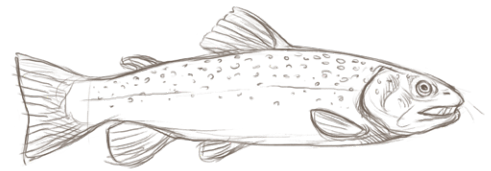
CHEESE CAKE ALGO
SALTED CARAMEL ICE CREAM, BERRIES

14,00

KAISERSCHMARRN ACALIO
PLUM ROASTERZ

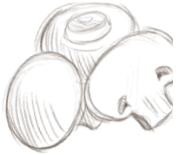
15,00





PLEASE NOTE THAT WE CHARGE
3,50 EURO PER PERSON FOR OUR COVER.

DINNER MENU



ASPARAGUS PANNA COTTA

MARINATED CHAR, WILD HERB SULT
DALO

18,00

— 0 —

SPRING HERB SOUP

BAKED GOAT'S CHEESE BALL
AGLO

10,00

— 0 —

TWO KINDS OF SEETAL LAMB

RATATOUILLE ROSEMARY POTATOES
LO

30,00

— 0 —

WHITE CHOCOLATE MOUSSE

THREE VARIETES OF RHUBARB
EGG

12,00

MENÜ

3-COURSE (WITHOUT SOUP)

57,00

4-COURSE

67,00

(MENÜ INCL. COVER CHARGE)

Allergenic ingredients, our staff will gladly inform you:

A cereals containing gluten • **B** crustaceans • **C** eggs • **D** fish • **E** peanuts • **F** soja beans • **G** milk
H nuts • **L** celery • **M** mustard • **N** sesame • **O** sulphur dioxides and sulphites • **P** lupins • **R** molluscs

