

MENU

APERO

SPUNDEKÄS 7,50
Spiced cream cheese

JUMBO OLIVES 7,50
Chalkidiki Olives | Mediterranean marinated

PAIN À LA COCOTTE 7,90
Small sourdough bread | Lemon Thyme Butter

APERO PLATE 10,50
Olives | Parmesan | Salami

STARTERS

ZUCCHINI CREAM SOUP 7,50
Zucchini | Potato

PULPO SALAD 17,50
Green asparagus | Cherry tomatoes | Celery
Red Onions | Lemon vinaigrette

CURED SALMON 16,50
Cured with gin | Frisée salad | Wasabi-Cream

BURRATA 16,50
Tomato Salad | Basil

BEEF TARTARE 18,50
Capers | Mustard | Shallots | Egg yolk

ETAGERE for 2 to 3 people 39,50
Burrata | Cured Salmon | Beef Tartare

SALADS

GOAT CHEESE SALAD 19,50
Seasonal salad mix | Gratinated goat cheese
Salad seeds | Fig | House vinaigrette

CEASAR SALAD 22,50
Romaine salad | Parmesan | Croûtons
Grilled chickenbreast | Caesar dressing

SIDE SALAD 6,50
Seasonal salad | Raw vegetables

DESSERTS

CAFÉ GOURMAND 6,90
Espresso | Mini desserts

PANNA COTTA 8,50
Berries

BROWNIE 10,50
Chocolate ganache | Vanilla ice cream

QUARKMOUSSE 8,50
Compote of fresh strawberries
Vanilla Crumble

HOMEMADE ICE CREAM 5,50
Vanilla | Lemon-Mint-Sorbet

STEAKS

CHATEAUBRIAND 76,00
Beef tenderloin 450g. | Grass-Fed Beef
Herb butter

FILET MIGNON 38,50
Beef tenderloin 220g. | Grass-Fed Beef
Herb butter

CHOOSE YOUR SIDE DISHES

Truffle fries with parmesan 7,50

Truffled Mashed potatoes 6,00

French fries 5,00 | Small Caesar salad 7,50

Green asparagus 7,50

Sauce Bernaise 3,00 | Truffle Mayonnaise 3,00

Mushroom sauce 4,00

Lingonberries 1,00 | Herb butter 1,00

Ketchup 0,5 | Mayonnaise 0,5

STEAK FRITES 34,50
Sirloin Steak 260g. | Carved
Sauce Bernaise | French Fries

MAIN COURSES

WIENER SCHNITZEL 32,50
Veal cutlet | Potato salad | Lemon

MÜNCHNER SCHNITZEL 22,50
Pork cutlet | Potato salad | Lemon

JÄGER SCHNITZEL 26,50
Pork cutlet | French fries | Mushroom Sauce

COQ AU RIESLING 22,50

A FRENCH BISTRO CLASSIC WITH A REGIONAL TOUCH

Chicken thigh | Potato puree
Glazed Carrots | Riesling sauce

SALMON 32,50
Grilled salmon fillet | Lemon risotto | Parmesan

FRIED FISH 26,50
Battered Pollock | Potato salad | Tartar Sauce

LINGUINE TRUFFLE 22,50
Homemade pasta
Cream | Parmesan | Summer truffles

CAMPANELLE BEEF STRIPS 22,50
Homemade Pasta
Beef strips | Mushroom sauce | Parmesan

CURRY VEGAN 18,50
Seasonal vegetables | Red curry | Onions
Coconut milk | Basmati rice | Coriander

+ **Chickenbreast** 5,00

+ **Sliced Salmon** 6,50

SIGNATURE DRINKS

STRAWBERRY BASIL SMASH 12,00

Wodka-Strawberry-Infusion | Basil | Lemonjuice | Sugar

ANNOYING ORANGE 14,00

Casadores Blanco Tequila | Cointreau | Campari

BARBIE IN A NUT SHELL 15,00

Bombay Sapphire Gin | Lillet Blanc | Italicus | Vermouth-Espuma

SUMMER 2026

THURSDAYS

FROM 5.30 P.M

PASTA PASTA !

A NEW PASTA MENU EVERY WEEK

STARTER + HOMEMADE PASTA | 22,00

COMPLETE YOUR MEAL

+ Aperol Spritz 6,00

+ Quarkmousse 6,00

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FRIDAYS

FROM 8.00 P.M

SCHNITZEL LIEBE

STARTER & SCHNITZEL

Side Salad or Soup

Pork Schnitzel | French Frites | Lemon | 22,50

THIS GOES PERFECTLY WITH IT

+ Oberdorfer Helles 0,4l 4,00

+ Homemade Lemonade 4,00

+ Brownie 6,00

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SATURDAY

FROM 8.00 P.M

AFTER EIGHT

DRINKS

Classic Cocktails | 8,50

Signature Drinks | 11,00

APERIO PLATE

Olives | Parmesan | Salami | 8,50