

MENU

APERO

SPUNDEKÄS	7,50
Spiced cream cheese	
JUMBO OLIVES	7,50
Green Chalkidiki Olives	
Mediterranean marinated	
PAIN À LA COCOTTE	7,90
Small sourdough bread	
Lemon Thyme Butter	
APERO PLATE	10,50
Olives Parmesan Salami	

STARTERS

CREAM OF PUMPKIN SOUP	7,50
Pumpkin Coconut milk Pumpkin seeds	
Pumpkin seed oil	
OCTOPUS SALAD	17,50
Cherry tomatoes Capers Celery Red onions	
Parsley Lemon vinaigrette	
CURED SALMON	16,50
Cured with gin Frisée salad	
Wasabi-Cream	
BEETROOT CARPACCIO	14,50
Feta Walnuts Arugula Lemon Vinaigrette	
BEEF TARTARE	18,50
Capers Mustard Shallots Egg yolk	
ETAGERE for 2 to 3 people	39,50
Beetroot Cured Salmon Beef Tartare	

SALADS

GOAT CHEESE SALAD	19,50
Seasonal salad mix Fresh vegetables	
Gratinated goat cheese Salad seeds Pear	
House vinegreette	
CEASAR SALAD	22,50
Romaine salad Parmesan Croûtons	
Grilled chickenbreast Caesar dressing	
SIDE SALAD	6,50
Seasonal salad mix Raw vegetables	
House dressing	

DESSERTS

CAFÉ GOURMAND	6,90
Espresso Mini desserts	
PANNA COTTA	8,50
Pumpkin coulis Candied pumpkin seeds	
BROWNIE	10,50
Chocolate ganache Vanilla ice cream	
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

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	28,50
Salmon fillet Pea risotto	
Braised tomatoes Parmesan	
BATTER-FRIED FISH	26,50
Pollock in batter Potato salad Remoulade	

PUMPKIN PENNE ALLA VODKA	18,50
Homemade pasta Pumpkin cream sauce	
Vodka Parmesan Pumpkin seeds	
CAMPANELLE BEEF STRIPS	22,50
Homemade Pasta	
Beef strips Mushroom sauce Parmesan	
PUMPKIN CURRY VEGAN	18,50
Coconut milk Basmati rice Cilantro	
Green beans Onions	
+ Breaded Chickenbreast	5,00
+ Salmon cubes	6,50

SIDES & EXTRAS

French fries 5 Small Caesar salad	7,50
Mashed potatoes with fried onions	6,00
Green asparagus	7,50
Sauce Bernaise 3	
Mushroom sauce 4	
Lingonberries 1 Herb butter 1	
Ketchup 0,5 Mayonnaise 0,5	