

SUMMER MENU

APERITIF

CHAMPAGNE 16,00

Laurent-Perrier Heritage Champagne 0,1l

APEROL SPRITZ 8,60

Aperol | Secco | Soda

LIMONCELLO SPRITZ 8,60

Homemade Limoncello | Secco | Soda

SPICY MARGARITA 14,00

Cazadores Tequila Chili-Infusion

Orange liqueur | Lime juice | Salt | Tajin

FRENCH 75 14,00

Braunewell Riesling Sparkling Wine

Bombay Sapphire Gin | Lemon juice | Sugar

STARTERS

SPUNDEKÄS 7,50

Spiced cream cheese | Mini-Pretzels

JUMBO OLIVEN 7,50

Green Olives | Mediterran marinated

APEROL PLATE 9,50

Olives | Parmesan | Salami sticks | Grissinis

BURRATA 16,50

Tomato Salad | Basil | Pesto

RINDERTATAR 18,50

Capers | Mustard | Shallots | Egg yolk

SALADS

GOAT CHEESE SALAD 19,50

Seasonal salad mix | Fresh vegetables

Gratinated goat cheese | Salad seeds | Pear

House vinaigrette

SALAT CHICKEN 19,50

Seasonal salad mix | Fresh vegetables

Chickenbreast | Salad seeds | House vinaigrette

SUMMER SALAD 19,50

Seasonal salad mix | Fresh vegetables

MAIN COURSE

STEAK FRITES 34,50

Sirloin Steak 260g. | Carved

Sauce Bernaise | French Fries

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 frenchbistro classic with
a regional touch

Chicken thigh | Potato puree

Glazed Carrots | Riesling sauce

SALMON 28,50

Grilled salmon fillet | Lemon risotto

Parmesan

LINGUINE TRUFFEL 22,50

Homemade pasta

Cream | Parmesan | Summer truffles

CAMPANELLE BEEF STRIPS 24,50

Homemade Pasta

Beef strips | Mushroom sauce | Parmesan

RED CURRY 19,50

Seasonal vegetables | Coconut milk

Basmati rice | Coriander | Onions

+ CHICKENBREAST 5,00

DESSERTS

BROWNIE 10,50

Chocolate ganache | Vanilla ice cream

QUARKMOUSSE 8,50

Compote of fresh strawberries | Vanilla Crumble

VANILLA ICE CREAM 5,50

Homemade | Vanilla | Milk | Cream

Egg yolk | Sugar

LEMON-MINT-SORBET 5,50

Homemade | Lemon | Mint | Sugar