



A LA CARTE MENU

Starters

Slices of veal leg with tuna mayonnaise, capers and olive crackers	165,-
Salmon Ceviche with herbs and red pepper	245,-
Beetroot carpaccio with spicy hummus and herbs	155,-

Hot Starter

Grilled piri piri shrimps with roasted peppers and avocado	255,-
--	-------

Soups

Strong chicken broth with vegetable, poultry and homemade noodles	95,-
Spinach cream with yoghurt and croutons	110,-

Salad

Baked pumpkin salad with quail eggs, pepper, semi-dried tomatoes, lettuce leaves, herbs and yoghurt	225,-
---	-------

Main courses

King bream fillet with parsley-basil relish, roasted tomatoes and green beans	550,-
Chicken Supreme on Riesling wine with chanterelles, wild broccoli and pastries	255,-
Flambéed duck breast with Baron Hildprandt brandy, celery puree and plum sauce	455,-
Veal Rib eye steak with roasted vegetables and butter demi glace	595,-
Beef Bourguignon with baked potatoes and green beans	395,-

Desserts

Dessert of the day	95,-
Flambéed pancakes with seasonal fruit	230,-