



Starters

<i>Carpaccio and medallion of tuna with lemongrass-curry sauce salad of snow pea pods and avocado cream</i>	€ 21.00
<i>Langoustinos baked in tempura on cauliflower royal, caramelized endives pine nuts and rocket</i>	€ 21.00
<i>Filet of rabbit covered in Serrano-ham on salad of artichokes and beans rémoulade of mushrooms</i>	€ 20.00
<i>Tartlet and praline of goose liver ² sweet wine-apple jelly and home made brioche</i>	€ 24.00
<i>Lobster cocktail „classic“ with cocktail sauce and toast prepared at the table</i>	€ 24.00

Soups

<i>Essence of quail with goose liver ²-pumpkin ravioli</i>	€ 8.00
<i>Soup of sole and saffron with fried king prawn</i>	€ 11.00
<i>Bisque of lobster with praline of calf's tail</i>	€ 10.00

Entrées

as main course

<i>Fried langoustinos with lemongrass green asparagus and black rice</i>	€ 18.00
<i>Fried goose liver ²with truffles jus saffron- vanilla apples and celery mousseline</i>	€ 19.00

Main courses

<i>Fried angler-fish with tarragon gravy ratatouille and puree of black beans</i>	€ 26.00
<i>Fried Loup de Mer at tuna-bell pepper salsa with artichokes, spinach, olives and tomato risotto</i>	€ 32.00
<i>Turbot fried with brown mushrooms sauce of grapes and mustard pumpkin cabbage and celery puree</i>	€ 35.00
<i>Grilled medallion of calf with curry-onions confit, sauce Barigul baked broccoli and mushroom polenta</i>	€ 27.00
<i>Saddle of deer with pine crust balsamic-plums sauce, savoy and potato noodles</i>	€ 28.00

Our classics

<i>Fresh oysters with chester bread and red wine-shallot vinaigrette</i>	€ 3.00 per piece
<i>Boeuf Stroganoff with beetroot, gherkins and herbal rice</i>	€ 22.00
<i>Escalope Vienna style with cucumber in yoghurt cream and parsley potatoes</i>	€ 19.50
<i>Duck from Vierlande served in three courses for 2 persons</i>	€ 35.00 per person
<i>Poached filet of haddock with mustard sauce, leaf spinach and parsley potatoes</i>	€ 18.00
<i>Sole meunière with lemon butter lettuce in yoghurt dressing and parsley potatoes</i>	100g € 15.00

Grilled

Filet of beef	180g	€ 37.00
Rump steak	200g	€ 35.00
Filet of veal	160g	€ 31.00
Filet of turbot	160g	€ 39.00
Filet of salmon <i>NO</i>	160g	€ 27.00
Surf''''''''''n Turf		
½ lobster with filet of beef 120g		€ 50.00

Side dishes

Café de paris butter	French fries
Green pepper sauce	Rice with herbs
Madeira sauce	Parsley potatoes
Sauce Hollandaise	Baked potato
Noilly Prat sauce	Seasonal vegetables
Pommery - mustard sauce	Mixed salad
	Potatoes au gratin

Additives:

1 = with colourant	3 = with antioxidant	5 = sulfurized
7 = with antidegradant		
2 = with nitrates	4 = with flavour enhancer	6 = blackened

Degustation menu

2005
Château Tuyttens
Sauternes
5 cl € 5.00



2008
Pas de Deux
Chardonnay & Weißburgunder
Qualitätswein trocken, Barrique
Weingut Matthias Gaul
Pfalz
10 cl € 8.00

Filet of beef with boletus
and potato-spinach vegetables



2004
Turlo
Cabernet, Merlot, Sangiovese
Salviano DOC
Umbrien
10 cl € 12.00

Choice of raw milk cheese
by Affineur Waltmann



Feuilleté of hazelnut praline
in seasonal fruit compote
and pumpkin brittle ice

3 courses € 60.00
4 courses € 69.00
5 courses € 80.00

1999
Tokaji ASZU
6 Puttonyos
Weingut Pendits
Ungarn
5 cl € 10.00

Tartlet and praline of goose liver²
sweet wine-apple jelly
and home made brioche



Scallops fried with bacon
and sweet-sour pumpkin