

ZUM STARTEN | TO START

APERO-TIME

Unsere TRILOGIE:

Oliven-Tapenade | Charcuterie-Mix | Burrata mit "tomatada"

28

Our trilogy to share:

Olive tapenade | Sausage mix | Burrata with "tomatada"

Pata Negra-Schinken mit knusprigen Brotchips | Pata Negra ham & crispy bread

32

Avocado mit Gemüsevinaigrette, Granatapfel und Kernen

17

Avocado with vegetables vinaigrette, pomegranate and other seeds

Nüsslisalat mit Granatapfelkernen und Maroni an Himbeerdressing

19

Lettuce with pomegranate, chestnuts and a raspberry dressing

Burrata Mozzarella mit Perretti-Tomaten und Babysalat

(+ Pata Negra: + 14) 22 | 29

Burrata Mozzarella with cherry tomatoes and baby salad

Kürbis-Cremesuppe mit einer Ochsenfleischpraline | Pumpkin soup and a beef praline

17

Jakobsmuscheln auf Blumenkohlpüree mit Grillgemüse und Vanille-Chili-Butter

28 | 49

Scallops with mashed cauliflower, grilled vegetables and butter with vanilla and chilies

Garten-Risotto mit Kichererbsen | Garden risotto with chick peas

26 | 36

VOM GRILL | FROM THE GRILL

Oktopus | Octopus

39

Hummer-Tails | Lobster-Tails

42

Kalbskotelett in feinen Tranchen | veal chop

350g | 59

Hereford Entrecôte in feinen Tranchen | Beef sirloin steak

250g | 56

Rindsfilet-Médallions | Beef tenderloin medallions

220g | 47

BEILAGEN & SAUCEN | SIDE DISHES & SAUCES

Frischer Spinat 9 fresh spinach | Grillgemüse 9 grilled vegetables | Kartoffelpüree 10 mashed potatoes

Linsen 8 lentils | Pommes Frites 9 french fries | Rosmarinkartoffeln 9 roasted baby potatoes

Risotto/Safranrisotto 10 risotto/saffron risotto

Vanille-Chili-Butter 7 Butter with vanilla and chili | Olis-Sauce 6 tomato, olives, onion and olive oil |

Aglio e Olio & Chili 6 | Rosmarinjus 7 rosemary gravy

Kräuterrahmsauce 6 herb sauce | Knoblauchrahmsauce 6 garlic sauce

BANKETTE | EVENTS | CATERING | TAKE-AWAY | HOME SERVICES | GUESTHOUSE



ESSEN | GENIESSEN | LACHEN | LEBEN | REDEN | TRÄUMEN

