

SOUPS:

- Cream of asparagus soup / crayfish tails / parsley (A1/B/H) € 8,00
- Clear beef broth / homemade oxtail ravioli (A1/C/H/I) € 8,00

Starters, salads and small dishes:

- Mixed salad / croutons (A1/C/H) 1/4 € 7,00
- Pan-served snails au gratin / champignons / herb butter / baguette (A1/C/H/M) € 12,50
- Pan-served asparagus au gratin / roasted shrimps / baguette (A1/B/C/H) € 13,50
- Large mixed salad / roasted asparagus in herb butter / boiled egg / baguette (A1/C/H/J) 1/4 € 15,00
- Homemade spring roll / poultry filled with vegetables / mango-chilichutney / rucola bouquet (A1/C/H/I/J) 1/4 € 13,00
- Puffed pastry / fine veal ragout / cream sauce (A1/C/H/I) € 11,50
- Homemade swabian raviolis / melted onions / salad bouquet (A1/C/H/J) 1/4 € 16,50

You will find the allergen labellings (letters) listed on a separate sheet, which our serving staff will be pleased to provide on request.

- | | |
|-----------------------------|-----------------------------------|
| 1 with artificial colouring | 5 preserved |
| 2 with phosphate | 6 with artificial sweetener |
| 3 with anti-oxidant | 7 contains a phenylalanine source |
| 4 sulphur-treated | |

Our classic specialities :

Wiener Schnitzel / french fries / mixed salad (A1/C/J) 1/4	small Portion	€ 17,50 € 14,50
Braised ragout / mushrooms / homemade egg noodles / cranberries / mixed salad (A1/C/H/J)	small Portion 1/4	€ 21,50 € 18,50
Filet of pork / creamy mushroom sauce / homemade Egg noodles / mixed salad (A1/C/H/J) 1/4	small Portion	€ 21,00 € 18,00
Pork schnitzel cordon-bleu-style / stuffed with asparagus, ham and cheese / french fries / mixed salad (A1/C/H/J) 1/2/4		€ 23,50

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Meat

Breaded veal nuts / strong red wine sauce / asparagus in cream sauce / potato "Annabelle" (A1/C/H/I/J) € 24,00

small Portion € 21,00

Turkey breast "Involtini" / filled with asparagus and ham / strong red wine sauce / asparagus risotto / mixed salad (H/I/J) 1/4 € 23,00

300g Argentinean rump steak / black pepper / homemade herb butter / french fries / mixed salad (H/J) 1/4 € 32,50

Braised pork cheeks / strong red wine sauce / cream savoy cabbage / sliced dumplings (A1/C/H/I/J) € 21,00

small Portion € 18,00

Asparagus

Portion of locally sourced asparagus spears with melted butter and potatoes "Annabelle" (H) € 22,00

2 pork sirloins € 8,00

Small veal schnitzel (A1/C) € 7,50

mixed ham (2) € 5,00 Salmon slice (D) € 7,50

Sauce hollandaise instead of melted butter (C/H) € 3,00

Small portion of locally sourced asparagus spears with melted butter, potatoes "Annabelle" and a medallion of pork (H) € 22,00

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Fish:

Grilled sea bass stuffed with herbs / homemade herb butter / potatoes
"Annabelle" / asparagus salad (A1/D/H/J) (1/4) € 23,50

Fillet of salmon trout roasted on its skin / cream savoy cabbage /
homemade poppy seed gnocci (A1/C/D/H/I) € 23,00

Small portion € 20,00

Veggie:

Homemade rucola-parmesan ravioli / nut butter / salad bouquet / pine
nuts (A1/C/H/J) (1/4) € 18,50

Cream savoy cabbage / homemade sliced dumplings / mixed salad
(A1/H/J) (1/4) € 17,50

Asparagus risotto / cherry tomatoes / rucola bouquet / parmesan /
pumpkin seeds (H/J) (1/4) € 18,00

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Dessert:

Two apple beignets / vanilla ice cream / cream (A1/C/H)	€ 9,00
Homemade plum ice-cream with Armagnac / cream (C/H)	€ 8,00
Crème brûlée / pineapple ragout / homemade coconut ice cream (C/H)	€ 9,00
Dessert variation / crème brûlée / nougat crêpes / a duo of homemade sorbets / cream (A1/C/H/G2)	€ 11,00
Marinated Strawberrys / ground pepper / duo of homemade sorbets	€ 9,50
Rhubarb tonka bean compote / homemade egg liqueur parfait / cream (C/H)	€ 8,50
Ice-cream scoop of your choice (C/H)	€ 2,00
Scoop of homemade ice cream and sorbet	€ 2,50
Cream (H)	€ 0,50
Cheese board with fruits and baguette (A1/H)	€ 10,50

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