

STARTERS & SALADS

APERIO

Bread with lard and different dips € 5.50

COLOURFUL SALAD BOWL

with chickpeas, sprouts, avocado, sesame, seeds and leaf spinach € 9.90

✓ with roasted chicken stripes curry + € 6.00

✓ with roasted beef stripes teriyaki + € 7.00

SMOKED DUCK BREAST

with leaf salads, orange, pomegranate seeds, walnuts and flambéed goat cheese € 11.90

SOUPS

CREAM OF PUMPKIN SOUP *hokkaido pumpkin*

with seeds and oil € 6.90

BEEF CONSOMMÉ

with marrow dumplings and vegetable cubes € 8.90

VEGETARIAN COURSES

TAGLIATELLE

on mushroom cream sauce with fresh parmesan shavings € 13.90

MAIN COURSES

FILET OF CHAR FRIED ON THE SKIN on cauliflower ragout with gnocchis	€ 24.90
TENDER BRAISED BEEF CHEEKS <i>Eifel cattle</i> with potato truffle purree and mini vegetables	€ 23.90
CRUNCHY VIENNESE SCHNITZEL <i>calf</i> with potato cucumber salad and cowberry	€ 24.90
BRAISED GOOSE BREAST with apple red cabbage, chestnuts, potato dumplings and goose gravy	€ 24.90
VENSION GOULASH <i>from the Eifel</i> with roasted mushrooms, blackberries and bread dumplings	€ 25.90
RUMP STEAK (250 g) <i>Eifel grazing cattle</i> with sweet potato purree, broccoli und truffle butter	€ 27.90

DESSERTS

HOMEMADE CRÈME BRÛLÉE with fruit sorbet	€ 7.90
MARZIPAN APPLE PARFAIT with baked apple compote and walnut chocolate sprinkles	€ 8.90

CHEESE

SELECTION OF CHEESE with fig mustard	€ 11.90
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Prices included VAT and service.