



STARTERS

100G FOIE GRAS WITH FLAMBÉ APPLE AND CARAMELIZED NUTS 8

€ 9,30

100 G MARINATED BABY BEETROOT , PARSLEY PUREÉ, GOAT CHEESE 7

€ 6.40

100G TARTAR FROM SMOKED SALMON, FRITTED CAPARI

€ 7, 20

SOUPS

0.25 L CHICKEN BROTH WITH MEAT, VEGETABLES
AND HOMEMADE NOODLES 1,3,7

€ 3.40

0.25 L HOMEMADE CABBAGE SOUP WITH SAUSAGE AND MUSHROOMS

€ 3.80

0.25 L CREAM OF MUSHROOM SOUP WITH TRUFFLE FLAVOR 7

€ 4.40





MAIN COURSE

180 G SOUS VIDE PORK TENDERLOIN
SERVED ON LENTIL SALAD WITH PANCETTA, BAKED POTATO

€ 14.80

200 G BEEF STEAK WITH CREAMY MUSHROOM RISOTTO 3,7

€ 26.80

180 G ROASTED BOAR TENDERLOIN
WITH HORSERADISH SAUCE AND BACON BAKE 3,7

€ 17.30

150 G ROASTED FILLET OF CATFISH WITH HERBS,
VEGETABLE RAVIOLI AND PARSNIP PUREÉ 1,3,7

€ 16.90

150 G WHITE COD FILLET
WITH AUTUMN VEGETABLE FRIES AND DILL CAPPUCCINO 3,7

€ 18.50

200G FRIED VEAL FILLET, MAYONNAISE SALAD 1, 3, 7

€ 17,90

180G DEER BACK, PORT WINE SAUCE, POTATO DUMPLINGS 1, 3

€ 22,90





SALADS AND VEGETARIAN DISHES

250 G CAESAR SALAD 1,3,4,7

€ 9,60

250 G BEETROOT SALAD WITH BABY SPINACH,
GOAT CHEESE AND NUTS 7, 8

€ 10.90

250G SALAD WITH SMOKED TROUT AND HONEY DRESSING

€ 11,50

250G BEETROOT RISOTTO WITH CELERY AND PARMESAN 3

€ 10,70





DESSERTS

120 G FRIED COTTAGE CHEESE DUMPLINGS WITH
MARINATED PLUMS, CINNAMON AND WHIPPED CREAM 1,3, 7

€ 6.40

100 G CHOCOLATE FONDANT
WITH HOMEMADE FIG JAM AND CINNAMON ICE CREAM 1, 3

€ 6,90

120G STICKY TOFFEE PUDDING WITH CARAMEL TOPPING 1, 3, 7

€ 5,90

120 G SORBET AS PER OFFER

€ 3.30

100 G ALMONDS 8

€ 4.50

250 G CHEESE SELECTION 7,8

€ 8.80

