

MENU VALID ON SUNDAYS AND PUBLIC HOLIDAYS

STARTER

Beef bouillon

Egg garnish, vegetable strips & marrow dumplings 7,50 €

Baked goat's cheese

with walnuts, honey,

orange and salad

15.00 €

Small mixed salad colourful leaf salad with cherry tomatoes and balsamic vinaigrette 8,50 €

> Vitello tonnato pink roasted veal with tuna cream and capers 16,50 €

MAIN DISHES

Large wrap

with Kikok chicken breast, salad and balsamic dressing 15,00 €

Spaetzle pan

with baked Tallegio in herb cream sauce, confit cherry tomatoes, spring leeks 19,00 €

Baked redfish fillet

in a breadcrumb coating with herb potato salad and remoulade sauce 19,00 €

Cream goulash of veal

with chanterelles, herb spaetzle and side salad 19,50 €

Pork schnitzel with paprika cream sauce, fried potatoes with bacon and onions, side salad 22,50 €

Pork medallions in bacon

with chanterelles in cream, bimi and napkin dumplings 26,00 €

DESSERT

Small crème brûlée Lime sorbet 7,00 € Strawberry trifle (V) Strawberries | chocolate sponge cake | almond cream 9,50 €

All prices include service and the legally applicable VAT. If you have any questions about allergens and ingredients, please contact our service staff.

HOTEL AN DER EMS



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CHOOSE A STARTER:

Beef bouillon

Egg garnish, vegetable strips & marrow dumplings

OR

Small mixed salad

colourful leaf salad with cherry tomatoes and balsamic vinaigrette

CHOOSE THE MAIN COURSE:

Cream goulash of veal

with chanterelles, herb spaetzle and side salad

OR

Baked redfish fillet

in a breadcrumb coating with herb potato salad and remoulade sauce

OR

Spaetzle pan with baked Tallegio in herb cream sauce, confit cherry tomatoes, spring leeks

DESSERT

Small crème brûlée Lime sorbet

29,00 €