

<u>MENU</u>

VALID SA. FROM 12:00-14:00, AS WELL AS ON SUNDAYS AND PUBLIC HOLIDAYS

STARTER

Beef bouillon

Egg garnish, vegetable strips & marrow dumplings 9,00 €

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 €

Small salmon strudel

filled with goat cream cheese and spinach with lamb's lettuce 15.00 €

MAIN DISHES

Large wrap

with Kikok chicken breast, salad and balsamic dressing 17,00 €

Fried king prawns

with coconut-lime foam, beetroot risotto and wild broccoli 29,00 €

Creamy Polenta

with roasted green asparagus, grilled vegetables, roasted panko, vegan feta, rocket and pine nuts 20,00 €

Gnocchi in pesto cream

with spinach leaves, sun-dried tomatoes, pine nuts and parmesan 21.50 €

DESSERT

Crème brûlée

with rhubarb sorbet 9,50 €

Pork schnitzel

with paprika cream sauce and fried potatoes, bacon and onions and side salad 23,50 €

lberico pork cheeks

on dark beer sauce, with romanesco and wild garlic puree 25.00 €

Rump steak 250g

(with typical fat edge)
with onion-mustard crust,
BBQ whiskey beans and potato gratin
33,50 €

Strawberry-goat's cheese mousse

with rosemary honey and strawberry sorbet 9.00 €



OUR SUNDAY MENU

VALID SA, FROM 12:00-14:00, AS WELL AS ON SUNDAYS AND PUBLIC HOLIDAYS

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:

Pork schnitzel

with paprika cream sauce and fried potatoes, bacon and onions and side salad

OR

Fish fingers

breaded pike-perch fillet with remoulade, leaf spinach and creamy mashed potatoes

OR

Gnocchi in pesto cream

with spinach leaves, sun-dried tomatoes, pine nuts and parmesan

DESSERT

Dessert variation

Let us surprise you

29.50 €