
To Start or Share

Garden salad L, G

6,90 / 11,50

Salad of the season with pickled vegetables and raspberry vinaigrette

Escargots L

9,20

Gorgonzola gratinated escargots

Mushroom soup L

7,90 / 12,90

Creamy wild mushroom soup and fresh cheese crostini

Carpaccio L, G

11,80 / 17,60

Beef fillet, parmesan, rucola, cherry tomatoes and allioli

Something Simple

Classic caesar L

10,40 / 14,40

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

Add

Hand-peeled shrimps L, G 5,90

Grilled chicken breast L, G 5,90

Club sandwich L

17,80

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries

Classic burger L

17,80

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries

Add

Bacon L, G 1,90

Blue cheese L, G 1,00

Extra patty L, G 3,50

Beyond burger L

17,80

100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce

Halloumi burger L

17,00

Grilled halloumi, tomato salsa, red onion, salad sprouts, beet salsa, brioche bun and French fries

Salmon burger L

18,20

Grilled salmon, salad sprouts, pickles, tomato, wasabi sour cream, brioche bun and French fries

**DID YOU KNOW,
you can order your hamburger with
a gluten-free bun?**

Build Your Own

CHOOSE A MAIN COURSE AND A SIDE DISH

Vegetarian L, G

17,20

Grilled broad bean patty, grilled halloumi, tomato salsa and mint yoghurt

Blackened salmon L, G

22,00

Hot and spicy grilled salmon, beet and rucola salad, raita

Chicken gorgonzola G

19,90

Grilled herb chicken, gorgonzola mousse and pear salad

Beef stew L, G

21,80

Over-night cooked beef stew and seasonal vegetables

Flanksteak 200g L, G

21,80

Garlic-marinated and grilled flank steak and bearnaise sauce

Peppersteak L, G

34,50

Grilled domestic tenderloin steak, brandy pepper sauce and roasted root vegetables

SIDE DISHES

Garden salad L, G

Salt baked beets and goat's cheese crème L, G

Rucola-parmesan potatoes L, G

French fries and aioli L, G

Cream potatoes with dijon mustard L, G

Desserts

Apple crumble G

8,20

Organic oatmeal apple tart with vanilla ice cream

Snickers

8,20

Chocolate brownie, quark mousse, salted peanuts
and caramel sauce

Classic trifle G

6,00

Light and fluffy chocolate mousse, mascarpone mousse,
meringue, biscuit crumbs, strawberry and banana

Ice cream

3,20

Vanilla, chocolate or strawberry ice cream G,
raspberry sorbet L

Add

Berry compote **L, G 0,80**

Caramel sauce **L 0,80**

Chocolate sauce **L, G 0,80**

Nuts **L, G 0,80**

Meringue **L, G 0,80**

Biscuit crumbs **L 0,80**

WOULD YOU LIKE A CUP OF COFFEE?

We serve responsibly produced,
organic Fairtrade coffee.