

## STARTERS

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### Small bread for 2

from the craft bakery Mack with mediterranean butter and lemon aioli 9,70

### Fried giant prawns

focaccia-crostini, roasted romano pepper and sauce rouille 18,70

### Creamy Burrata (v)

smoked apricot salsa, bread croûtons and cucumber 16,50

### Vitello tonnato

Medium-rare boiled fillet of veal with basil-tuna-sauce, taggiasca olives, caper berries and confit of tomatoes 18,50

## MAINS

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### Colourful leaf salad in apple vinegar (v)

with pepper, cucumber, carrot and bread chip 13,50  
with stripes of chicken breast and roasted nuts +6,00

with feta cheese, dried tomato and olives +6,50

with creamy Burrata (v) +5,50

### Tagliarini (v)

creamy chanterelles and parmesan 24,50

### Roasted fillet of goatfish

grilled summer vegetables, herbed potatoes and lemon 29,80

### Smoothly stewed bushel of veal

own sauce, mashed potatoes and sour cream salad 28,50

### Fried chicken "Vienna style"

Breast and joint of kikok poularde, sweet potato french fries and leaf salad in apple vinegar 25,50

### Crispy knuckle of pork

weiss beer sauce, bread dumpling and sour cream salad 23,80

### Pickled herring "housewife style"

apple, onion and gherkin in sour cream with small paddy potatoes 18,60

### 200g Rump steak from the argentinean Angus

gratinated with wild garlic herb crust, red-wine-sauce, roasted potatoes and sour cream salad 36,90

### Breaded escalope of saddle of pork

french fries and sour cream salad 21,80

## DESSERTS

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### Groats of berries (cooked with red wine)

Vanilla ice cream and whipped cream 8,40

### Cocos Crème Brûlée

yuzusorbet and roasted white chocolate 11,90

### Chocolate Disaster

crèmeux, ice cream, double chocolate crumble, chocolate sauce; white chocolate yoghurt and chocolate pearls 12,50