



### House aperitif 0,1 l

**PriSecco „ Rosenzauber“**

*non alcoholic beverage,  
or topped with sparkling wine*

Euro 4,90

### Fine soups

**Cream of Pinot Gris soup,**

*glazed beetroot and pea sprouts*

Euro 7,90

**Beef boullion** with swabian ravioli

Euro 6,90

### Starters and vegetarian

**Smoked trout and fried char**

*served with potato pancakes and  
green horseradish sauce*

Starter

Euro 12,90

Main course

Euro 18,90

**Lamb´s lettuce** and radicchio,  
*dried tomatoes, pine nuts and  
truffle vinaigrette*

Euro 8,90

**Grilled goat cheese**

*glazed with honey and thyme,  
red onion jam, salad and baguette*

Euro 10,90

**Small mixed salad**

Euro 4,90

**Daily Special**

Our Chef recommends

Euro 13,50



## Menu-Recommendation

Beef bouillon  
served with herb pancakes

Venison stew, juniper sauce  
cranberries and spätzle

Small surprise dessert

Euro 27,90

**Linguine** with lemon basil sauce  
capers, cherry tomatoes  
and parmesan cheese

Euro 14,90

by request with sea bass filet

Euro 23,90

**Venison stew**, juniper sauce  
cranberries and Spätzle

Euro 20,90

**Filet of Black Angus Beef**, sharp herb  
pepper crust, jus and fried potatoes

Euro 29,90

### **Trilogy of dairy calf**

calf breast, back steak and schnitzel  
served with glazed carrots  
and potato pancakes

Euro 28,90

## Low-Carb

### **Chefs fish variation**

sea bass, pike perch, salmon trout  
with leaf salad and parsley potatoes

Euro 26,90

### **Filet of sea bass and pike perch**

served with glazed salsify  
and piquant tomato salsa

Euro 22,90

### **Boiled calf tongue**

in a strong vegetable stock  
with fresh vegetables

Euro 14,90



### Home tradition

**Swabian Rumpsteak**, served with a small „Maultasche“, onions and roasted potatoes Euro 23,90

**Breaded Pork Schnitzel**  
pan fried in butter with french fries Euro 15,90

**Calf Liver**, sliced apple, roasted onions and Schupfnudeln ( potato noodles ) Euro 21,90

**Pork Filet** with cream sauce, mushrooms and Spätzle Euro 20,90

**Homemade Swabian Ravioli**  
*served with bacon, onions  
potato salad and leaf lettuce* Euro 24,90

**Filet tips**  
in a cognac-pepper sauce  
served with homemade „schupfnoodles“ Euro 16,50

**Salmon Trout with almond butter**,  
glazed carrots and herb potatoes Euro 20,90

### Meat flavor

**200g Turkey Steak** Euro 16,90

**200g Black Angus Rumpsteak** Euro 21,90

**350g premium rumpsteak** Euro 29,90

these dishes are served  
with seasonal salad platter and herb butter

### Recommandation to the main dishes

*Raw fruit and vegetable salad  
from the bar with dressings* Euro 6,90

*Mixed salad* Euro 4,90



### *Desserts*

#### **Apple fritters**

with vanilla sauce and  
homemade walnut parfait

Euro 8,90

#### **Pistachio Creme Brûlée**

with fruits and mint

Euro 6,90

**Dream of cherries**, vanilla &  
chocolate icecream, sour cherries,  
cherrie brandy and cream

Euro 7,90

#### **Antarktis**

lemon sorbet and pineapples  
served with ice cold vodka

Euro 6,90

**Amaretto dolce** with vanilla-,  
espresso- and walnut icecream,  
almond caramel and cream

Euro 7,90

**Big scoop of ice-cream** vanilla, chocolate,  
espresso, walnut, advocaat Ice cream  
with liqueur

Euro 4,90

Euro 6,50

**Affogato** "Espresso with vanilla ice-cream"

Euro 4,50

### *Coffee speciality*

**Coretto** Espresso with grappa

Euro 4,90

#### **Highland Park**

double Espresso with Single Malt

Euro 5,90

#### **Coffee Amsterdam**

coffee with egg liqueur and cream

Euro 5,90

#### **Coffee Saronne**

with Amaretto and cream

Euro 4,90