

APPETIZER

THREE KINDS OF SALMON **12,00**
WITH A SMALL „RÖSTI“, SALMON TARTAR,
SALMON ROLE, AND SELF-STAINED SALMON WITH A DIP

PRAWNS **12,00**
THREE BLACK TIGER PRAWNS
ON SEAWEED SALAD (WAKAME)

AIR-DRIED SERRANO HAM **10,00**
WITH SHAVED PARMESAN CHEESE, TOMATO-PESTO
AND HOME-BAKED BREAD

**TRANCHE OF PINK-ROASTED
BARBARIE DUCK BREAST** **12,00**
CRANBERRY-RED WINE SAUCE,
LAMB'S LETTUCE WITH POTATO-DRESSING

SOUPS

BRETON FISH SOUP **11,00**
WITH GARLIC BREAD

GARLIC SOUP **5,80**
WITH "SMOKE NOTE" AND PARMESAN CHIP

RHENISH POTATO SOUP **5,80**
WITH BACON, ONIONS,
ROOT VEGETABLES AND CHORIZO

SALADS

LARGE MIXED SALAD **17,00**
WITH STRIP OF ARGENTINIAN POINT STEAK
AND ROASTED MUSHROOMS

LARGE MIXED SALAD **19,00**
WITH FRIED KING PRAWNS,
PARMESAN AND CROUTONS

LARGE MIXED SALAD **15,00**
WITH FRIED SALMON AND PIKE-PERCH FILET

LARGE MIXED SALAD **15,00**
WITH FRIED ORGANIC CHICKEN BREAST STRIPES
(OUT OF ECOLOGICAL FARMING)

MAIN DISHES

ZURICH RAGOUT **23,00**
OF CALF TOPSIDE,
IN PORCINI CREAM SAUCE, HOMEMADE KNÖPFLI (SMALL DUMPLINGS)
AND MIXED SALAD

MEDALLIONS OF PORK FILET **18,00**
ON FRIED KING OYSTER MUSHROOMS
WITH „MONSCHAUER“ MUSTARD SAUCE, CROQUETTES
AND MIXED SALAD

ARGENTINIAN RUMP STEAK
FROM RANCHO GRANDE BEEF 220 G **23,00**
WITH PEPPER SAUCE, FRIED POTATOES
AND BEAN BOUQUET

ONION ROAST JOINT
FROM ARGENTINIAN RUMP STEAK 220G **23,00**
WITH GRAVY, FRIED ONIONS,
HOMEMADE KNÖPFLI (SMALL DUMPLINGS) AND MIXED SALAD

ARGENTINIAN RUMP STEAK
FROM RANCHO GRANDE BEEF 220 G **21,00**
WITH FRIED ONIONS AND HERBED BUTTER
ON LARGE MIXED SALAD WITH OLIVES, PARMESAN,
CROUTONS AND HOT PEPPERS

MAIN DISHES

„WIENER SCHNITZEL“ ESCALOPE OF VEAL WARM POTATO SALAD WITH BACON, ONIONS, VINEGAR AND OIL, CRANBERRIES	21,00
ARGENTINIAN POINT STEAK 220 G WITH FRESH PARSLEY, GARLIC AND CHILLI IN OLIVE OIL, FRENCH FRIES AND MIXED SALAD	20,00
STEAK FROM “EIFLER” SADDLE OF PORK WITH FRIED MUSHROOMS, ONIONS AND HERBED BUTTER, FRIED POTATOES AND MIXED SALAD	16,00
COLORFUL SPAGHETTI WITH KING PRAWNS AND VEGETABLE STRIPES IN GARLIC-CHILLI-OIL AND PARSLEY	21,00
TAGLIATELLE WITH ORGANIC CHICKEN BREAST STRIPES (OUT OF ECOLOGICAL FARMING) IN SWEET-HOT COCONUT SAUCE AND ASIAN CARROTS SALAD	17,00

FISH DISHES

PLEASE ASK OUR SERVICE PERSONNEL
FOR OUR DAILY SPECIAL.

VEGETARIAN

VEGETABLE TOWER ON TOMATO-HERBAL-SAUCE , WITH GOAT AU GRATIN CHEESE AND PINE NUTS	12,00
TAGLIATELLE WITH KING OYSTER MUSHROOMS, MUSHROOMS, MEDITERRANEAN VEGETABLES IN CREAM SAUCE, PARMESAN CHIP	13,00
GNOCCHI WITH RICOTTA-STUFFING WITH LEAF SPINACH, CHERRY TOMATOES AND PARMESAN	14,00
KNÖPFLIPFANNE HOMEMADE „KNÖPFLI“ (SMALL DUMPLINGS) WITH FRIED VEGETABLES, MUSHROOMS, KING OYSTER MUSHROOMS, TOMATOES AND CASHEWS	12,00



CHILD'S MEAL

“WIENER” ESCALOPE OF VEAL **9,00**
WITH FRENCH FRIES AND MIXED SALAD

COLORFUL SPAGHETTI **7,00**
WITH TOMATO SAUCE AND MIXED SALAD

FISH STICKS **7,00**
WITH FRENCH FRIES AND MIXED SALAD