

# *Gourmet Menu*

*Fried Pigeon Breast  
with Raspberry Gravy  
on Sugar Snaps  
and roasted Brioche*

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*Beetroot Soup  
with Dill Oil  
and smoked Halibut*

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*Filet of Veal  
with black Truffle Gravy  
on Avocado  
and Cookies of Cottage Cheese*

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*Canaché of Valrhona Coating  
with Yuzu Sorbet  
and Persimmon*

*4 Course Menu Euro 46,00  
3 Course Menu without Soup Euro 40,00  
3 Course Menu without Starter Euro 39,00*

## **Starters / Snacks**

### ***Tarte Flambée***

*with Bacon and Spring Onions*

*or*

*Vegetarian Style*

€ 8,50

### ***Puff Pastry Quiche***

*with Root Vegetables*

*on Quinoa*

*and Clover Sour Cream*

€ 14,50

### ***Corn Poularde “Kikok”***

*with Raspberry Gravy*

*on Snow Peas*

*and roasted Brioche*

€ 16,00

### ***Home marinated Salmon***

*with Curried Mayonnaise*

*on Lambs Lettuce*

*and Potato Blini*

€ 16,50

### ***Seasonal Salad***

*with French Dressing*

*Black Tiger Prawns*

*and Herb Baguette*

€ 18,00

## **Soups**

***Essence of Onions**  
with Ricotta Ravioli* € 7,50

***Beetroot Soup**  
with Dill Oil  
and smoked Halibut* € 8,50

## **Fish**

***Loup de Mer**  
fried on Skin  
with Saffron Foam  
on Swiss Chard  
and black Tagliatelle* € 27,00

***Monkfish**  
with candied Olives  
on white Tomato Foam  
with Courgettes Risotto  
and deep fried Rocket* € 28,00

## **Main Courses**

***Sauerbraten from beef silverside***  
*with Sugar Beet Syrup Gravy*  
*on Savoy Cabbage*  
*and Finger shaped Potato Dumplings* € 19,50

***“Wiener Schnitzel” Cutlet of Veal***  
*with Cranberries and*  
*deep fried Parsley*  
*fried Potatoes and mixed Salad* € 21,00 € 17,00

***Breast of Barbarie Duck***  
*done over Beech Wood*  
*on Cassis Pepper Gravy*  
*with Pointed Cabbage Balls*  
*and Soufflé of Hazelnut* € 25,00

***Filet Tips of Beef***  
*on Macadamia Gravy*  
*with fried Avocado*  
*and Cottage Cheese Cookies* € 32,00

***Filet of “Black Angus” Beef***  
*with Port Wine Shallot Gravy*  
*on Spinach*  
*and Potato Gratin* 200g € 34,00  
300g € 44,00

## Sweets

*Pumpernickel Ice Cream “Ratskeller”* € 7,00

*Flambé Cake of Pears  
on salty Caramel  
and Granola Yoghurt* € 8,50

*Crème Brûlée of Mace  
with Salad of Granny Smith  
and Nougat Ice Cream* € 8,50

*Canaché of Valrhona Coating  
with Yuzu Sorbet  
and Persimmon* € 9,00

## Some Cheese

*Small Selection of International Cheese  
with Fig Mustard  
and Fruit Bread* € 12,00

## Enjoy a fine Coffee

*Espresso* € 2,40

*Café Crème* € 2,40

*Cappuccino* € 2,80