

Soups



Consommé with strips of pancake
4,90 €



French backed onion soup with cheese
5,10 €

Crayfish cream soup with Pernod and croutons
5,80 €

Soup of apple – carrots – ginger
4,90 €





Small dishes



*Lamb's lettuce with walnut oil and raspberry dressing,
Slice from roast saddle of hare with Merlot sauce
14,50 €*

*Lamb's lettuce in a potato vinegar with bacon
wrapped date and cranberry sauce
10,20 €*

*Pan-seared shrimps "Provence"
in herb – garlic stock and Baguette
9,50 €*

*Baked goat's cheese with maple syrup
and walnuts on a bed of salad
7,40 €*



Main courses

Pork escalope topped with fresh steamed strips of paprika and mushrooms, sauce béarnaise and fried grated potatoes
11,90 €

Veal escalope with fried potatoes and mixed salad
14,90 €

*Roll of turkey wrapped with herb cram
and tagliatelle plus salad*
13,90 €

*Medallions from Pork filet on red wine plum sauce, Brussels sprouts
with bacon and homemade bread dumplings*
16,90 €

*Grill plate – three different steaks from beef, pork and turkey
herb butter, ajva, roast potatoes and green beans with bacon*
14,80 €

*Rump Steak 220 g gross weight with
-herb butter
-champignon in a herb sauce
- Béarnaise sauce
with salad ,plus potato wedges or croquettes*
18,10 €



Game dishes

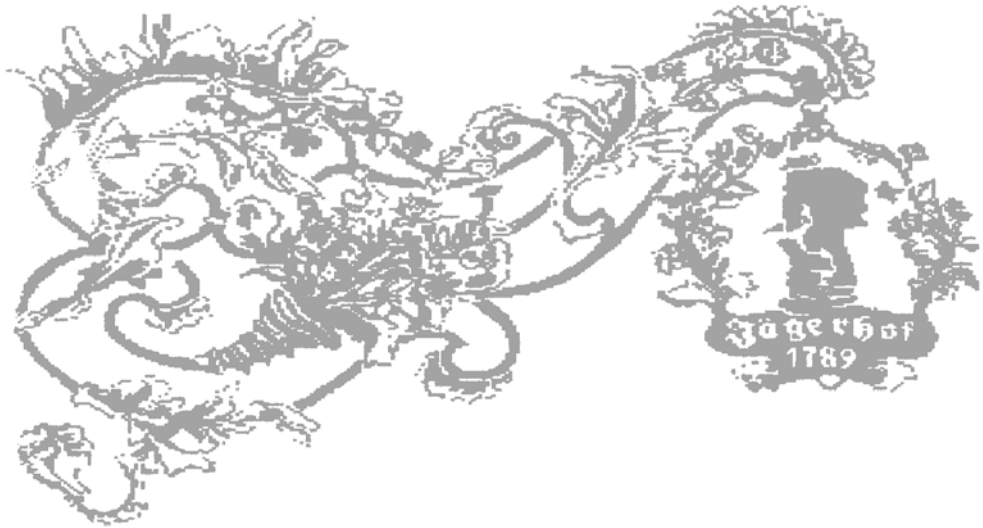
*Wild boar goulash on a rich red wine mushroom sauce and a
cranberry pear on small flour and egg dumplings served in a pot with
Lamb's lettuce*
15,80 €

*Medallion saddle of venison wrapped in bacon on elder sauce,
Savoy cabbage and almond croquettes*
22,40 €

*Medallion saddle of hare on a bed of grapes, chanterelles, bacon
cubes on creamy Merlot game sauce, cranberry pear, almond
croquettes and red cabbage*
20,60 €

*Roll of venison filled with forest mushrooms, red cabbage
and homemade bread dumplings*
16,80 €

*Grilled breast of duck on berry sauce with noodles
and sugar peas*
19,80 €



Fish dishes

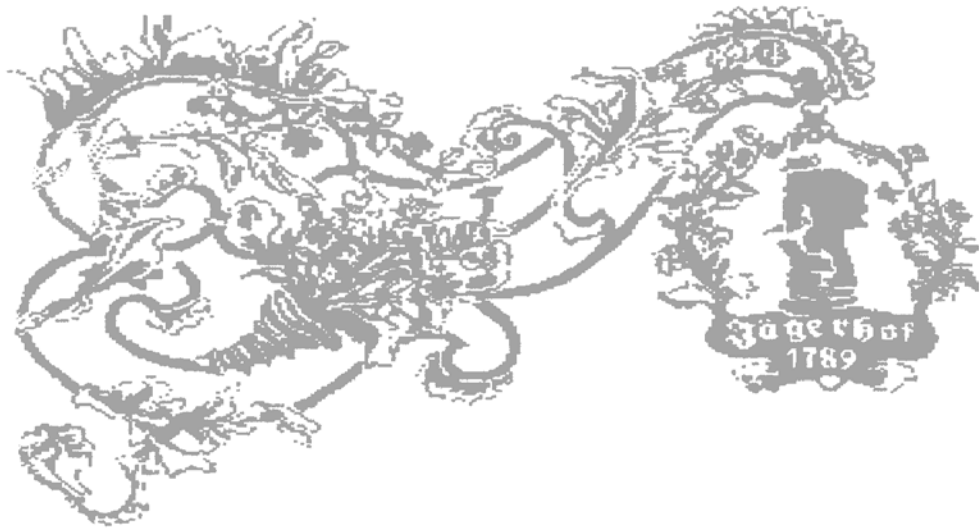


*Fillets of Sole on lemon butter with tomato
dices, parsley potatoes and leaf salad*
19,40 €

*Grilled Salmon fillet with Béarnaise sauce
on spinach and butter potatoes*
16,10 €

*Pike-perch fillets grilled in butter on Savoy cabbage,
Dijon mustard sauce and butter potatoes*
18,50 €

Scampi on tagliatelle and lemon-garlic butter
11,50 €



Dessert



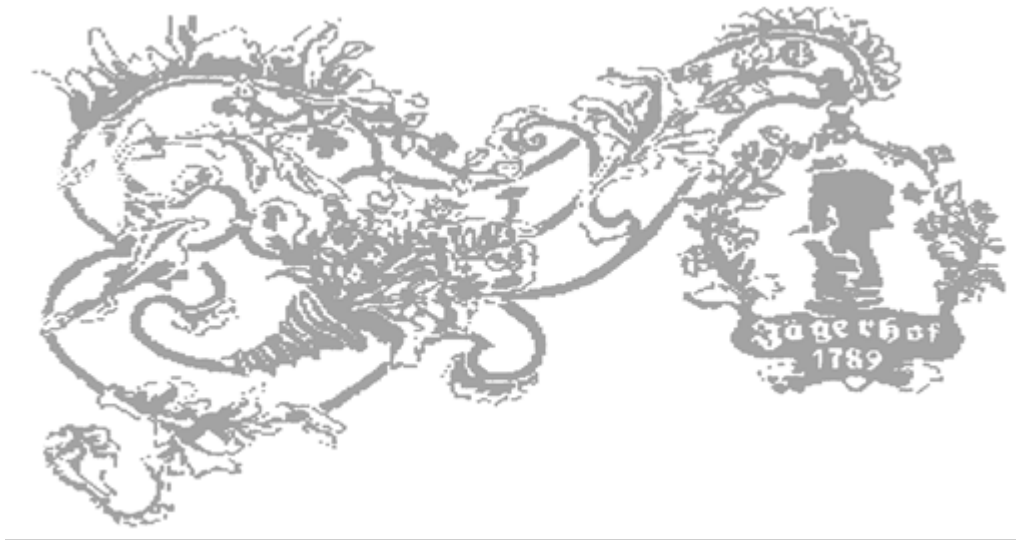
Mixed ice cream with cream
3,80 €

Warm apple strudel with vanilla sauce, cream and a ball of vanilla ice cream
4,90 €

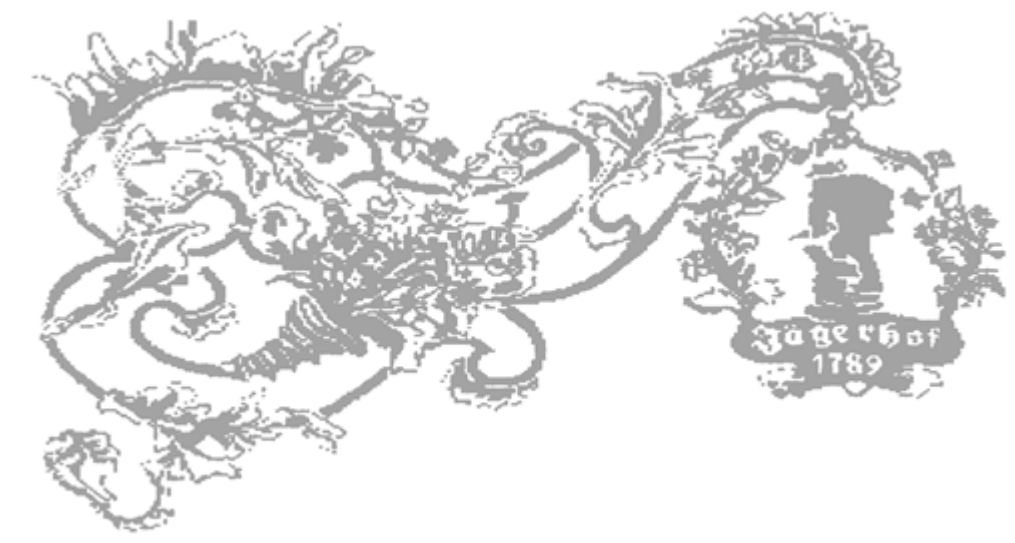
Walnut ice cream with a warm chocolate sauce and cream
5,10 €

Homemade walnut parfait with a chocolate–nougat sauce
6,60 €

Baked apple rings in a crust of pastry with cinnamon sugar on vanilla sauce
5,80 €



English Menu



It's Goos time !

*Home-made soup with goos and pasta.
4,00€*

*Freshly baked goos breast serwed in its own sauce
with red cabbage and glazed apple-slice,
potato dumplings.
19,80€*

*Freshly baked leaf of goos ,serwed in its own sauce
with red cabbage and glazed apple-slice,
potato dumplings.
19,80€*

*Baked apple
stuffed with raisins and marchpane (almond paste)
on custard with real vanilla
4,80€*

