

Hot culinary delicacies

Starters :	Escargot (6 pieces) in a fine herb garlic butter and toasted white bread (a,i,p)	€	6.90
	Smoked trout fillet with creamed horseradish, garnished with a small salad, toast and butter (a,d,i)	€	8.90
	Puff pastry filled with veal ragout and drizzled with Hollandaise sauce (a,c,i)	€	9.00
Soups :	Beef broth with vegetables and dumplings (a,k)	€	4.90
	Tomato cream soup with herb cream topping (k)	€	4.90
	Onion soup gratin with cheese croutons (k,i)	€	5.20
	Clear ox tail soup with home-made cheese straws (i)	€	5.20
Egg dishes :	Herb scrambled eggs with ham strips^(2,3), fresh roast potatoes and mixed salad platter (i)	€	9.40
	Omelette with fresh champignons, parsley potatoes and mixed salad platter (i)	€	9.90
	Omelette topped with veal ragout and Hollandaise sauce, parsley potatoes and mixed salad platter (a,c,i)	€	11.50

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a= gluten c = eggs i = dairy k = celery d = fish

From Neptune's Kingdom:

*Fried salmon fillet with browned
almond butter, parsley potatoes and
mixed salad from the market in herb
dressing (a,d,j,l) € 15.90*

*Poached salmon fillet on a bed of spinach
with Riesling sauce and a Hollandaise sauce gratin,
served with au gratin potatoes (a,c,d,i) € 17.90*

Poultry :

*Poulard breast in a coconut crust
served on pineapple rice with a
curry sauce and mixed salad platter (a,c,i) € 14.90*

*Chicken breast in a curry cream
sauce, garnished with pineapple
and peach with duchess potatoes and
served with a mixed salad platter (a,c,i) € 14.90*

Pork :

***Breaded pork loin, fresh champignons
in cream sauce, chips and mixed
salad platter (a,c,k)*** € 13.50

***Florida - pork loin medallions topped with
pineapple and peach and covered in Hollandaise
sauce, with potato croquettes⁽¹⁾ and mixed
salad platter^(garnish 1)(a,c,i,k)*** € 15.50

***Regina - fillet medallions with mixed
pepper in a herb veloutè, fried
potato balls⁽¹⁾ and a mixed
salad platter (a,c,i)*** € 16.40

***Chasseur - fillet medallions with small
chanterelles in cognac cream sauce,
potato croquettes⁽¹⁾ and a small
mixed salad platter (a,i,k)*** € 17,90

Veal :

***Thinly sliced veal “Zurich style” with fresh
champignons in a light cream sauce,
spätzle and a mixed
salad platter (a,i)*** € 18.50

***Viennese schnitzel from the loin, chips
and a small mixed salad platter (a,c,i)*** € 17.90

***Veal steak “au four” this steak is topped with
veal ragout and with a Hollandaise sauce gratin,
served with potato croquettes⁽¹⁾ and a bouquet
of seasonal vegetables (a,c,i,k)*** € 19.50

Beef :

<i>Viennese prime boiled beef in a fine horseradish sauce, fresh seasonal cabbage and parsley potatoes (a,i)</i>	€	15.90
<i>Angus rump steak with fried onions, chips and a small mixed salad platter (a)</i>	€	23.90
<i>Angus roast beef pepper steak with mixed pepper, runner beans wrapped in bacon^(2/3) and potato croquettes⁽¹⁾(a,c,i,k)</i>	€	23.90
<i>Angus rump steak with fresh champignons, bouquet of seasonal vegetables and potato croquettes⁽¹⁾(a,c,i)</i>	€	32.90

For the grown-ups of tomorrow :

<i>Maya the Bee: Bockwurst sausage with chips and ketchup</i>	€	4.50
<i>Pinocchio : Schnitzel with chips and vegetables</i>	€	7.90
<i>Serving of ketchup or mayonnaise</i>	€	0.50

There may be a surcharge for changes to the side dishes.

<i>Extra serving of roasted potatoes</i>	€	2.90
<i>Extra serving of au gratin potatoes</i>	€	3.20

Various cold dishes :

<i>Mixed cheese and bread with onions (a,i)</i>	€	7.90
<i>Cooked ham^(2/3) on bread, garnished (a)</i>	€	7.90
<i>Cured ham on bread, garnished (a)</i>	€	7.90
<i>Strammer Max, bread with cooked ham^(2/3) and a fried egg (a,c)</i>	€	8.50

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DESSERT

Ice cream mix⁽¹⁾ (i) without whipped cream € 3.00

Ice cream mix⁽¹⁾ (i) topped with whipped cream € 3.50

Walnut sundae (i) topped with whipped cream € 4.20

Peach “Melba” (i)

*Vanilla ice cream⁽¹⁾, peaches, drizzled with Melba sauce
and topped with whipped cream* € 4.20

Black Forest sundae(i)

*Vanilla and chocolate ice cream⁽¹⁾ with morello cherries
and kirschwasser fruit brandy* € 4.50

**Vanilla ice cream⁽¹⁾ topped with whipped cream and hot
fudge sauce (i)** € 4.80

**Vanilla ice cream⁽¹⁾ topped with whipped cream and hot
morello cherries (i)** € 4.80

Banana split *vanilla ice cream⁽¹⁾ with bananas, hot
chocolate sauce and
topped with whipped cream (i)* € 4.80

Chocolate mousse (c,i)

*on a fizzy wild berry
sauce, topped with fruit
and whipped cream* € 7.50

Home-made ice cream parfait (c,i)

*with fizzy wild berry
sauce, topped with fruit
and whipped cream* € 7.50

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