

Weekly Recommendations from 22.11.-26.11.2021

Stewed Strips of Veal Champignons Peas Potatogratin	13,95
Tuna- Meatballs Limeaioli Wildherb Leaf Salad	13,95
Fettuccine Gorgonzolasauce Spinach Cherrytomatoes	10,90

Menu

Octopus Carpaccio Soy Marinade Yuzu Pickled Shallots or Spicy Thai Soup Chicken Lemongrass Ginger *** Beef Stroganoff Paprika Pickles Sour Cream Rice or Tiger Prawns Tomato Risotto Celery Black Beans Lime Soy Jus *** Greek Yoghurt Grape Hazelnut Butter Biscuit	39,90
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Wine Recommendation 0,1l

White 2019 Cuvée Weiß Weingut Knauß, Württemberg	4,90
Red 2017, EVOÉ! Redwine Cuvée Weingut Schnaitmann, Württemberg	4,90

Soups

Soup of the day	6,95
Spicy Thai Soup Chicken Lemongrass Ginger	10,95

Salad and Starters

Autumn Leaf Salad Tete de Moine Champagne Dressing Cereals	12,95
Ham and Cheese Quiche Sour Cream Leaf Salad	9,90
Octopus Carpaccio Soy Marinade Yuzu Pickled Shallots	14,95

Main Course

Linguine Autumn Mushrooms Herbal Salad Velouté	16,95
Saddle of Veal Mashed Sweet Potatoes Pak Choi Barolo Jus	24,95
Seared Yellowfin Tuna Wasabi Pepper Crumble Black Bean Risotto Lime Soy Jus	29,90
Beef Stroganoff Bell Pepper Pickles Sour Cream Rice	24,95
Red Thai Curry Crispy Vegetables Coriander Mustard Rice	21,90
Tiger Prawns Tomato Risotto Celery Black Beans Lime Soy Jus	25,90

Dessert

Dulcey Ganache Exotic Fruits Peanut	12,95
Greek Yogurt Grape Hazelnut Butter Biscuit	11,95