

## Weekly Recommendations from 29.11.-03.12.2021

---

<b>"Schnitzel" Vienna Style</b> Cream Sauce   "Spätzle"	13,95
<b>Sea Bass</b> Pearl Barley   Limesauce	13,95
<b>Risoni</b> Tomatosauce   Goat Cheese	10,90

## Menu

---

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

## Wine Recommendation 0,1l

---

<b>White</b> 2020 Cuvée Weiß Weingut Knauß, Württemberg	4,90
<b>Red</b> 2016, Pino Noir Weingut Escher, Württemberg	6,90

## Soups

---

<b>Soup of the day</b>	6,95
<b>Spicy Thai Soup</b> Chicken   Lemongrass   Ginger	10,95

## Salad and Starters

---

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

## Main Course

---

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

## Dessert

---

<b>Dulcey Ganache</b> Exotic Fruits   Peanut	12,95
<b>Greek Yogurt</b> Grape   Hazelnut   Butter Biscuit	11,95