

SOUPS

Prawnsoup „Büsum style“
with cognac-cream au gratin *

EUR 6,70

SMALL DISHES

Carpaccio from beef fillet
with balsamic-truffle vinaigrette and marinated tomatoes

EUR 11,50

Rocket salad with roasted marron-mushrooms,
glazed spring onions and sautéed spicy shrimps

EUR 12,00

VEGETARIAN DISHES

“Spicy noodles”
Penne noodles roasted in olives oil with garlic, pepper
and bell pepper, with rouille sauce

EUR 9,50

Roasted oyster mushrooms in balsamic glaze
with rucola salad, dried tomatoes and sliced parmesan cheese

EUR 10,50

* with preservatives

FISH- AND MEAT DISHES

Medaillons from pike perch fillet
on sautéed Riesling-salsifies with herbs
and mashed potatoes

EUR 19,50

Roasted Baramundi fillet
on lemon-thyme sauce,
with sugar snapes and rice

EUR 20,50

Pork fillet
on a sauce from dried tomatoes,
with root-vegetable and rosemary-potatoes

EUR 18,50

Surf und Turf
Medaillon of beef fillet and roasted shrimps
with bearnaise sauce and cognac gravy,
sautéed vegetable and thyme-truffle potatoes

EUR 29,50

DESSERTS

Apple-calvados parfait with cinnamon heart
on chocolate-cognac sauce and marzipan flan

EUR 5,00

Mousse from hazelnut and sour cherry
on caramel-quince sauce with homemade honey-curd ice-cream

EUR 5,00