



*Dishes-creations just different. . . .  
. . . What challenges your appetite?*

**. . . the simple way: just standing**

- *A glas champagne Epernay - **Bauget – Jouette***
- *A glas dry Riesling Sekt*
- *A glas Prosecco or Aperol Sprizz*
- *Alcoholfree and tasty “PriSecco” Redfruit*

*. . . here to we serve lukewarm Leek-pie/ Pumpkin-pie*

## **Starters**

*Warm Giant Prawns-Cous-Cous-salad*

*9,80*

*Watermelon-Feta Chilli-dressing in Salad bouquet*

*8,80*

*Marinated Duckbreast with Blueberry-cream on corn cookies*

*8,90*

*Variegated Leaf salads with oranges, walnuts and goats fresh cheese  
in raspberry dressing*

*6,80*

*Marinated Fjord-salmon with Honey-Dill-sauce on Reibeplätchen*

*10,70*

*Fried Saddle of veal with tunafisch capers-sauce on salad bouquet*

*10,60*

*Giant Prawns with orange-Chilli-sauce on variegated leaf salad*

*12,60*

## **Soups**

*Cream of cresse soup with Chili Salmon*

6,20

*Carrots-Coconuts-soup with shrimps*

6,20

*Tomato-fishsoup with olives*

6,20

*Westphalian potato-soup*

5,80

*Green peas cream soup,with Fresh cheese pieces*

5,80

*Clear Poultry broth with Maultaschen(ravioli) and veggies*

5,80

## **Main dishes**

**Pork medallions** with Ratatouille crust, thymine juice,  
Mangold (Swiss chard) and roasted potatoes  
19,80

**Veal medallions** with herbs crust, veal broth, sugar snap peas,  
carrots and potato-gratin  
24,80

**Braised beef** in red wine sauce,  
served with potato-carrots-stamp and broccoli  
17,20

**Grilled leg of lamb** with garlic-rosemary-sauce,  
hereto we serve Paprika-Zucchini-veggies and potato gratin  
18,80

**Fine braised veal** with sage-cream sauce,  
variegated vegetables of the season and napkin dumplings  
17,60

**Pork filet with feta, leeks and walnuts, filled** on thymine sauce,  
Potato-vegetable cookies and variegated salad  
18,00

**Corn fed chickenbreast** with Gorgonzola sauce  
Pears-pointed cabbage and homemade Knöpfle (sort noodle)  
17,90

**Tournedos from beef filet** on spring onions-sauce  
with variegated beans and potato gratin  
23,40

**Pikeperch** fried on the skin  
on lentils-paprika greens and roast potatoes  
18,80

**Filet of salmon** with chilli-limes-marinade fried,  
potato-tomato-stamp and salad  
17,40

## Dessert

*Raspberry-avocado-parfait with limes sauce  
and rosemary cakes*  
7,20

*Pumpernickle cream with rum cherries*  
6,20

*Mousse au chocolat with raspberry juice*  
6,20

*Strawberry-yogurt-cream with strawberry salad*  
6,20

*Chocolat-Whiskey-parait with candied ginger  
and Macadamiaüsse on blackberry sauce*  
6,80

*Peach-sour cream-mousse with caramelised Almonds*  
6,20

*Raspberry mousse with Orangehippe and almond foam*  
6,80

*Coco-yogurt-mousse and Toffee-Brownis*  
6,90

*If you prefer to celebrate in your own premises . . .*

*. . . we can gladly deliver:*

*Served in a glas*

*Matjes-lentil-salad*

*Paprika-beef-salad*

*Giant prawns-cous-cous-salad*

*Watermelon-feta in chilli-dressing*

*Mini leeks pie / Pumpkin pie*