



SOUPS AND STARTERS

	Euro
Bouillon with noodles and stripes of vegetables	4,60
Creamy soup of spring onions with bread croutons and pink pepper berries	4,60
Salad of Mediterranean vegetables with fried garlic scampi and lime-mint dip	11,50

SALADS

Small salad of the season	4,90
Mixed salads with herb-yoghurt dressing optional:	
and roasted stripes of turkey	12,80
and pike-perch roasted in beer batter and remoulade	13,80
and grilled fillet of pike-perch with almond-butter	16,80
with rump steak from the Argentinean pasture and herb butter	19,80

FOR OUR YOUNG GUESTS

French fries with ketchup	4,50
Potato pancakes with applesauce	5,80
Escalope of pork “Viennese Style” with french fries	7,50
Pike-perch roasted in beer butter with remoulade and french fries	8,50



MAIN COURSE – FISH AND VEGETARIAN

Euro

Fillet of zander roasted on the skin with lemon-olive sauce, zucchini and peppers and swirled gnocchi (S.)	19,50
Tomatised potato goulash with lentils and beans (S.)	11,50
Rolled vegetable dumplings on mediterranean sauce and olive oil	13,50

MAIN COURSE - MEAT

“Schnitzel Wiener Art” (S.)	
Escalope of pork “Viennese Style”, french fries and mixed salad	14,50
Escalope of turkey breast with fruity pineapple mango ragout with coconut curry sauce and three kinds of rice (S.)	16,50
"Hegau wok" with strips of beef and pork With crunchy vegetables, mushrooms and three kinds of rice (S.)	17,80
Medallions of fillet of pork "alla Livornese" with tomatoes, garlic, thyme, parsley and chili on paprika zucchini vegetables (S.)	18,80
Braised lamb haunch on burgundy sauce with bacon beans and potato gratin	22,50
Rumpsteak from Black Angus beef with Mediterranean spice butter on green bacon beans and potato gratin	23,80



VESPER- SNACK-CARD (STARTING 3.00 p.m.)

	Euro
“Toast Hawaii” grilled sandwich with ham, cheese and pineapple	8,50
“Swiss Wurstsalat” salad made of stripes of sausage and cheese, onions, gherkins with oil and vinegar dressing, bread	9,80
Variation of leaf and raw salad with herb-yoghurt dressing optional with	
roasted fillet of turkey	12,80
pike-perch roasted in beer batter	13,80
Rolled vegetable dumplings on mediterranean sauce and olive oil	13,50
Escalope of pork “Viennese Style” (S.) with french fries and colorful salad	14,50
Fillet of pike-perch fried on the skin with lemon-olive sauce with zucchini and peppers and swirled gnocchi (S.)	19,50

ICECREAM AND HOMEMADE DESSERTS

	Euro
Assorted Ice cream / with whipped cream	4,50 / 5,00
Ice cream specialty for children with whipped cream and smarties	3,50
Iced coffee with two scoops of vanilla Ice, whipped cream	4,80
“Wild berries” Ragout of wild berries with vanilla and wild berries ice cream, whipped cream	6,80
“Cup Cappu” Chocolate and Cappuccino ice cream meringue, eggnog and cream	7,30
Creme Bruleé of citrus fruits with mango-cranberries ragout and coconut ice cream	8,00
Warm apple strudel on vanilla sauce and walnut ice cream	8,50
Ice Cream: Vanilla, Strawberry, Chocolate, Walnut, Cappuccino, Berries	
1 scoop ice cream 1,20 €, whipped cream 0,60 €	