

## SOUP AND STARTER

<b>Consommé</b> with strip of herb crepes and vegetables	4,60 €
<b>Mango-coconut-soup</b> with roasted turkey	5,80 €
<b>Cream of chanterelle soup</b> and whipped cream	5,20 €
<b>Cucumber-mango-salad</b> with caramelised goat cheese	11,50 €
<b>Chanterelle salad</b> with white balsamic-vinaigrette and Italian ham	11,50 €
<b>Fresh chanterelles and vegetables in jelly</b> with strawberry-chutney and pink pepper	11,50 €
<b>“Anti Pasti“</b> with grilled and marinated vegetables, Prosciutto di Parma, salami, Taleggio, olives, tomatoes and bread	11,50 €
available as a main course	16,50 €

## SALAD

<b>Small starter salad</b> variation of lettuce and vegetables with vinaigrette with herbs and yoghurt	4,90 €
<b>Salad plate</b> variation of lettuce and vegetables with vinaigrette with herbs and yoghurt served...	
<b>...with roasted strips of turkey</b>	12,80 €
<b>...with fried fish</b>	13,80 €
<b>...with grilled pike-perch</b> served with almond in melted butter	16,80 €
<b>...with rump steak</b> and herb butter	19,80 €

## MEAT

<b>Pork escalope “Vienna style”</b> served with mixed salad and French fries	15,50 €
<b>Turkey breast</b> with mango-coconut-sauce 2 grilled prawn and mixed rice (white, brown and black)	17,80 €
<b>“Hegau Wok” stripes of beef and pork</b> with vegetables, mushrooms and mixed rice	17,80 €
<b>Filet of pork with chanterelles in cream</b> with homemade bread dumplings	18,80 €
<b>Roasted lamb chop with Provence sauce</b> with pole beans with bacon and gnocchi	23,80 €
<b>Medium saddle of veal</b> with cream sauce and sautéed chanterelle, homemade swabian noodles	24,90 €

## FISH AND VEGETARIAN

<b>Tagliatelle with sautéed chanterelles</b>	11,90 €
<b>Chanterelle risotto</b> and Grana Padano	12,50 €
<b>Homemade bread dumplings</b> with fresh chanterelles with cream	13,50 €
<b>Grilled prawn with chanterelle risotto</b>	18,50 €
<b>Grilled pike-perch</b> with mango-coconut-sauce and tagliatelle	19,50 €



## **SNACKS** from 2.30 pm

<b>“Toast Hawaii“</b> with ham, pineapple, gratinated with cheese, cranberries	8,50 €
<b>“Wurstsalat“</b> slices of Lyoner marinated with vinaigrette, gherkin, tomatoes and onions served with bread	8,80 €
<b>“Schweizer Wurstsalat“</b> slices of Lyoner and cheese with vinaigrette, gherkin, tomatoes and onions served with bread	9,80 €
<b>Platter with ham and cheese</b> with two different types of ham, hard cheese and Brie, butter, fig mustard and bread	11,80 €

## **KIDS MENUE**

<b>French fries</b>	4,50 €
<b>Potato fritters</b> with apple sauce	5,80 €
<b>Pork escalope “Vienna style“</b> with French fries	7,50 €
<b>Fried fish</b> with French fries	8,50 €

All meals are available as small portions. The prices are including tax.  
Allergens and additives can you find in our separate menu.

## STEAKS

### Argentinian Black Angus beef

The unique environment and nature of Argentina, characterized by abundant rainfalls and a temperate climate, result in high quality pastures perfect for cattle rearing. It is in fact from to the combination of the climate, the land, and the vegetation that the Argentinian beef takes its unique and authentic flavour.

		<b>Rumpsteak</b>	<b>Filet</b>
<b>Ladies Cut</b>	ca. 200 g	<b>17,50 €</b>	<b>22,00 €</b>
<b>Men's Cut</b>	ca. 300 g	<b>21,50 €</b>	<b>27,00 €</b>
<b>XXL Cut</b>	ca. 400 g	<b>25,50 €</b>	<b>32,00 €</b>

### Club steak dry aged

The dry aging process gives it a more intense flavour profile and adds to the tenderness, but also shrinks the piece of beef due to evaporation of water inside the muscle tissue.

<b>XXL Cut</b>	ca. 350 – 400 g	<b>28,50 €</b>
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### To all our steaks, you receive our homemade dips:

Garlic herb butter, Hickory-dip (mild) and Whisky-Habanero (spicy)

### Side dishes

Potato with sour cream	5,00 €
French fries	3,00 €
French fries of sweet potatoes	4,50 €
Mixed rice (white, brown and black)	3,00 €
Grilled vegetables	4,50 €
Pole beans with bacon	3,50 €

**Please note that the weights of the meat refer to the raw weight.**

## DESSERTS / SWEETS

<b>3 scoops of ice cream</b> vanilla, strawberry, chocolate, walnut, cappuccino or wild berry	4,50 €
<b>3 scoops of ice cream with whipped cream</b> vanilla, strawberry, chocolate, walnut, cappuccino or wild berry	5,00 €
<b>Iced coffee</b> with vanilla ice cream and whipped cream	4,80 €
<b>“Berry cup”</b> ice cream of wild berry and vanilla on ragout of berries and whipped cream	6,80 €
<b>„Meringue cup“</b> pieces of meringue with ice cream of vanilla and cappuccino, chocolate topping and whipped cream	6,80 €
<b>Strawberry cup „Romanoff“</b> ice cream of vanilla with marinated strawberries, orange liqueur and whipped cream	7,30 €
<b>Strawberry parfait</b> with eggnog and walnut crumble	7,50 €
<b>Apple strudel</b> with vanilla sauce and ice cream of walnut	8,50 €
<b>Cheese selection with olives</b> Different types of soft and hard cheese with fig mustard and bread	8,70 €

## CAKES AND PIES

Till 5.00 pm you will find a selection of cakes and pies at our showcase.

<b>Fruit cake / Cheesecake</b>	from 2,80 €
<b>“Bienenstich” / Apricot-cheesecake</b>	3,00 €
<b>Pies with whipped cream / yoghurt or cream</b>	3,40 €
<b>Whipped cream</b>	0,70 €

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