**SOUPS AND STARTERS**

Consommé with herb pancake and vegetable strips 4,60

Sugar snap peas mint cream soup with croutons 4,50

Shrimps fried in garlic oil with herbs, chili pepper, onions, tomato and lemon on a salad bouquet also available as a main course 11,80

**SALAD**

Small starter salad variation of lettuce and vegetables with herb yoghurt dressing 4,90

Large salad plate variation of lettuce and vegetables with herb-yoghurt dressing optionally with...

... with fried fish 13,80

... with grilled fillet of pike-perch and almond butter 16,80

... with rump steak and herb butter 19,80

**KIDS MENUE**

French fries 4,50

Potato cakes with apple sauce 5,80

Escalope of pork “Vienna Style” with french fries 7,50

Fried fish with french fries 8,50

(§) marked food As Seniorenportion. For changes to the inserts we charge € 0.50.
All Prices in euros incl. the statutory VAT Allergens and additives can be found in our separate card.
**FISH AND VEGETARIAN**

**Herbal Omelet**
with mushrooms, tomatoes, potato rösti and parmesan shavings

13,50

**Fillet of pike-perch fried on the skin** (s.)
on tomato-olive mushroom ragout and gnocchi

19,50

**Fillet of fried sea bream** (s.)
with fruity tomato-basil-pesto on grilled vegetables and tagliatelle

22,50

**MEAT**

**Escalope of pork “Vienna Style”**
served with mixed salad and French fries

15,50

**Medallions of fillet of pork** (S.)
on fried herb mushrooms on burgundy glaze and spaetzle (Swabian noodles)

18,80

**Corn chicken breast roasted with pepper and onion**
on grilled vegetables and potato rösti

19,50

**Braised lamb shank** with lamb sauce
with bacon beans and gnocchi

20,80

"**Ossobuco" braised veal shank**
on Mediterranean vegetables and tagliatelle

21,80

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S N A C K S

"Toast Hawaii"
gratinated with ham, pineapple and cheese, cranberries 8,50

“Schweizer Wurtsalat”
slices of Lyoner sausage and cheese, pickles, tomatoes and onions with fresh farmer's bread 9,80

Antipasti - cheese variation with olives
Selection of antipasti and soft cheese, fresh farm bread 13,80

D E S S E R T

3 scoops of mixed ice
optional vanilla, strawberry, chocolate, walnut, cappuccino 4,50

3 scoops of mixed ice cream with cream
optional vanilla, strawberry, chocolate, walnut, cappuccino 5,00

Children's ice cream Kunterbunt with smarties and cream 4,00

Ice coffee — two scoops of vanilla-ice-cream and cream 4,80

"Cup Cappu"
Chocolate and cappuccino ice on pieces of meringue, egg liqueur and cream 6,80

Homemade parfait
with wildberries-ragout 8,00

Homemade Kaiserschmarrn
homemade sugared pancake with plum roaster 8,50

Warm apple strudel on vanilla sauce and walnut ice cream 8,50

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**STEAKS**

**Argentine Black Angus**
Argentine beef has a first-class reputation with consistent quality. The most important representative is the Argentine Black Angus beef. The Black Angus cattle, notorious for their high-quality meat, live in perfect freedom in Argentina from birth. In herds they move along the juicy and nutritious grass steppes. The mild climate conditions and the natural nutrition favour the high-quality development of the meat. Originally, the hornless Angus cattle come from the province of Scotland of the same name. Its unambiguous main recognition is its black color.

<table>
<thead>
<tr>
<th></th>
<th>Rumpsteak</th>
<th>Fillet</th>
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<tbody>
<tr>
<td></td>
<td>juicy steak with fat edge</td>
<td>butttertender, lean meat</td>
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<tr>
<td><strong>Ladies</strong></td>
<td>Cut approx. 200 g</td>
<td>18.50 €</td>
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<tr>
<td><strong>Men's</strong></td>
<td>Cut approx. 300 g</td>
<td>22.50 €</td>
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<tr>
<td><strong>XXL</strong></td>
<td>Cut approx. 400g</td>
<td>27.50 €</td>
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**Club steak Dry Aged**
The Premium Dry Aged Beef Club Steak, cut from the thick piece of roast beef, is ca. 2.5 cm thick and heavily marbled. As the meat matures 35 days on the bone, it develops its full potential of great aromas and taste.

| XXL                     | Cut approx.400 - 500g            | 34.50 €                          |

**Our steaks are served with our homemade herb butter** and you can choose from Hickory-Dip (mild) or Whisky-Habanero (hot)

**Supplements of choice**
- Wedges                      4,00 €
- French fries                3.50 €
- Sweet potato fries          4,50 €
- Potato rösti                4,00 €
- Grilled vegetables          4,50 €
- Bacon beans                 3.50 €

Please note that the above weights of the meats refer to the raw weight.

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