

### SMALL DISHES

„SALAT COUNTRYSIDE AND SEA“  
Panfried slices of chicken / king prawns  
22,90 €

POTATO-BISQUIT-ROULADE WITH BASIL  
tomatoes / Sugo / Parmigiano  
19,90 €

|                                    |         |
|------------------------------------|---------|
| with panfried chicken breast 150 g | 23,90 € |
| Three king prawns                  | 24,90 € |
| Rump steak 160 g                   | 27,90 € |

### MAIN COURSES

#### FISH

PLAICE “HAMBURG STYLE “  
Fried bacon and onions / vegetables / potatoes  
27,90€

FILLET OF MEAGER FISH PANFRIED WITH FRESH HERBS  
White wine sauce / truffled Spaghettini / mixed vegetables  
29,90 €

#### MEAT

BRAISED IBERICO-CHEEKS IN WILD LEEK GRAVY  
tomatoes / zucchini / Polenta  
27,90 €

VITELLO TONNATO SPECIAL VERSION  
STEAK OF VEAL AND WARM SASHIMI OF YELLOW FIN THUNA  
sesame / sugar pea mash / Pommes Dauphines  
32,90 €

RAGOUT OF BRAISED LAMB FROM THE SHOULDER  
WITH TROPEA-ONION GRAVY  
Pappardelle / sauteed vegetables  
27,90 €

ARGENTINIAN RUMP STEAK WITH CHIMICHURRI  
Braised onions / herb sour cream / grid-potatoes  
220 g 31,90 €      300 g 35,90 €

### VEGETARIAN & VEGAN

VEGAN MERGUEZ SAUSAGE  
Eggplant cream / sesame / fennel salad  
21,90 €



POTATO-BISQUIT-ROULADE WITH BASIL  
tomatoes / Sugo / Parmigiano  
19,90 €



VEGAN CARBONARA  
Spaghettini / hazelnuts / smoked Tofu  
17,90 €



### OUR CLASSICS

WIENER SCHNITZEL PANFRIED IN BUTTER  
French Fries / tossed salad / cranberries  
27,90 €

PANFRIED LIVER OF VEAL „COX STYLE“  
Potato mash / apple onion confit / fried apple slices / roasted onion rings  
Kleine Portion 22,90 € / Als Hauptgang 26,90 €

### DESSERT

CHEESECAKE WITH LIME JELLY  
Cookies / coconut ice-cream  
9,90 €

RHUBARB-PARFAIT WITH HAZELNUT CRUNCH  
Jellied woodruff / marinated strawberries  
11,90 €

STRAWBERRY TIRAMISU  
with Advokaat ice cream  
9,90 €

### CHEESE

VARIETY OF FRENCH CHEESE  
assorted bread / raisins / nuts / fig mustard  
small 14,90 €      big 19,90 €

## OUR VEGETARIAN MENU

VEGAN TOSSED SALAD WITH QUINOA-POPCORN 

Falafel / Guacamole / lime vinegar

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CREAMSOUF OF WILD LEEK 

Croûtons

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POTATO-BISQUIT-ROULADE WITH BASIL 

tomatoes / Sugo / Parmigiano

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STRAWBERRY-TIRAMISU 

with egg yolk liquor

Three cours menu 39,50 €  
with corresponding wines 54,50 €

Four course menu 45,00 €  
with corresponding wines 65,00 €

## OUR SURPRISE MENU

Three cours menu 39,90 €  
with corresponding wines 54,90 €

Four course menu 45,00 €  
with corresponding wines 65,00 €

## MENU SUMMER 2023



### STARTERS

VEGAN TOSSED SALAD WITH QUINOA-POPCORN  

Falafel / Guacamole / lime vinegar

14,90 €

SMOKED BURRATA WITH ANCIENT BALSAMICO 

Pesto / tomato jelly / leaf salad

15,50 €

WARM SMOKED SALMON TROUT

Potato salad with wild leek / red raddish / sprouts

17,90 €

TOSSED SALAD

Balsamico-Dressing / Parmigiano chip / Croûtons 

small 8,90 € / big 10,90 €

### SOUPS

COCONUT-CHICKENSOUF

Lemon grass / chicken-Saté

11,90 €

CREAMSOUF OF WILD LEEK 

Croûtons

9,90 €

