



Main dishes

*Fried chicken breast filet nature
in curry – coconut sauce
curcuma – pineapple - baked banana
basmati rice with almonds
€ 18.50, small portion € 15.80*

*Grilled escalope of turkey breast
with chanterelles in cream sauce
potato noodles, salad plate
€ 22.50, small portion € 18.50*

*Mixed grill with loin of beef, pork filet, turkey breast,
grilled tomato, roasted potatoes with onions and bacon
barbecue sauce, herb butter, salad plate
€ 24.50, small portion € 19.80*

*Escalope of veal “Vienna Style” (160 g)
pan-fried, cranberries, homemade potato – cucumba salad
€ 24.80, small portion € 19.50*

*Lion steak of argentine grain beef (ca. 200g)
pepper cream sauce, potato gratin,
salad
€ 29.80, small portion € 24.80*

*Fillet steak of premium young bull filet (ca.200g)
herb butter, potatoes en papillote, creme fraiche
roasted chanterelles, salad
€ 34.50, klein € 26.50 (ca. 150g)*

*Rosè fried medaillons of veal – truffle cream sauce
Freshly sliced Italian truffle, tagliatelle
€ 36.80, small portion € 29.50*

Wine suggestion for beef & calf

*Red wine: 2015er Tarón Crianza
Rioja Tempranillo, feine Struktur, würzig, DOC, Sapnien
0,1l € 6.50, 0,2l € 10.00, 0,75l € 34.00*

