



## Main dishes

*Fried chicken breast filet nature  
in curry – coconut sauce  
curcuma – pineapple - baked banana  
basmati rice with almonds  
€ 19.50, small portion € 15.80*

*Grilled escalope of turkey breast  
fresh mushrooms in herb cream sauce  
croquettes, butter Spätzle, salad plate  
€ 19.80, small portion € 15.80*

*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 plate  
€ 29.80, small portion € 24.80*

*Fillet steak of premium young bull filet (ca.200g)  
herb butter, potatoes en papillote, creme fraiche  
big salad plate  
€ 34.50, small portion € 26.50 (ca. 150g)*

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

### Wine suggestion for beef & calf

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

