



Main dishes

Grilled escalope of turkey breast
chanterelles in herb cream sauce
potato gratin, croquettes, salad
€ 19.50, small portion € 15.80

Fried chicken breast filet nature
in curry – coconut sauce
curcuma – pineapple - baked banana
basmati rice with almonds
€ 18.50, 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
€ 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 maredo beef (ca. 200g)
rosted chanterelles, peppers dip, potato gratin, salad
€ 29.50, small portion € 24.80

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

Rosè fried medaillons of veal – truffles cream sauce
with fresh Italian truffles,
buttered vegetables, noodles
€ 36.50, small portion € 29.80

Wine suggestion for beef & calf

Red wine: 2015er Tarón Crianza
Rioja Tempranillo, feine Struktur, würzig, DOC, Sapien
0,1l € 6.50, 0,25l € 12.00, 0,75l € 34.00

