



Dear Guests,

We value quality and freshness. That's why we use only the finest ingredients-locally sourced whenever possible-and prepare them with care and a love for food. If your order takes a little longer, it's because we prepare every dish fresh for you.

Enjoy your meal!

Salads & Starters

Beetroot Salad 	9
Raspberry dressing / Feta cheese / Walnuts	
Caesar Salad 	13
Crispy Romaine lettuce / Hard Cheese dressing / Tomatoes / Croutons	
Optional: Grilled chicken breast	+ 7
Salatbowl 	11
Selection of Raw and Garden-Fresh Leafy Salads	
Tomato / Cucumber / House Dressing	
Small Mixed Salad	5
½ Pound Freshwater Shrimp 	18
Pan-Seared in Garlic Butter / Stone Oven Baguette	

Soup

Potato Cream Soup 	7
Croutons / Fresh herbs	

*If you have any questions in regards to allergens and additives, please contact our service staff.
All prices in euros.*



Main Course

	15
Argentinian Sirloin Steak 200g	
Argentinian Roast Beef 250g	23
French Corn-fed Chicken Breast Supreme 200 – 240g	17

All served with homemade potato gratin and herb butter

Pair your meat with our homemade sides & sauces:

**Mushrooms in Aceto Balsamico +4 / Grilled Seasonal Vegetables +4 / Red Wine Shallots +5 / 3 fried Freshwater Shrimp +7 / Steakhouse Fries +4
Truffle Mayo +3 / BBQ Sauce +3 / French Beef Jus +4**

1 Pound Freshwater Shrimp 	30
Pan-Seared in Garlic Butter / Stone Oven Baguette	
Smokey Cauli  	15
Golden Cauliflower Cooked in Curry Broth / Smoky Eggplant Cream Curry Crunch / Pistachios	
Thai Vegetable Curry with Basmati Rice  	12
Optional: Grilled Chicken Breast	+ 7

Dessert

Chocolate Tart	8
Vanilla Sauce / Berries	
Vanilla Ice Cream (2 scoops)	7
Pumpkin seed oil / Caramelized pumpkin seeds	

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