

HEIMATKÜCHE
WITH FRENCH FINESSE AND MEDITERRANEAN EASE
EUROPEAN TASTE. LOCAL SOUL.

STARTERS

SOURDOUGH-BREAD BÄCKEREI BULLE WITH FRENCH SALTED BUTTER (1. PORTION INCL.) 5€ (per additional serving)		
LOCH DUART SALMON	Cucumber, Dill, Honey	3
27€		
SHRIMPCOCKTAIL FFF	Mandarine, Lettuce, Mushrooms	7
31€		
PÂTÉ EN CROÛTE	Waldorf salad, Mustard cream, Pine Nut-Vinaigrette	2, 4, 12
29€		
OUR GREEK'S FARMER SALAD	Feta, Paprika, Tomato, Cucumber	8, 12
21€		

INTERMEDIATE COURSES

BERGISCH TROUT	Celery Cream, Appel, Elderflower-Vinaigrette	3, 4
29€		
BALFEGO TUNA	Beet, Horseredish, Sorrel	3
31€		
PICKLED & DRIED WATERMELON	Beet, Horseredish, Sorrel	
23€		
MUSHROOM LIVER FFF	Mushrooms, Pineapple, Tarragon	
23€		

DESSERT

BANANEN SPLIT	Original Beans Schokolade, Vanilla	2,12
19€		
VIRGIN GIN TONIC	Gin-Tonic-Gelee, Lemonsorbet, Juniper Syrup	
14€		
STRAWBERRIES	Vanilla Sour Cream, Sorrel Ice Cream	8, 12
19€		

SOUPS

ASPARAGUSSOUP	8	
15€		
CARROT TOMATO SOUP	8	
15€		
TWO KINDS OF SOUP	Asparagus & Carrot- Tomato	8
15€		
CLEAR MEET CONSOMMÉ	Beef, Lamb, Poultry, Root Vegetables	9
20€		

MAIN COURSES

CORDON BLEU OF SADDLE VEAL	Braised Cucumber, Honey Ham, Gruyère, Mashed Potatoes	8
44€		
BRAISED BEEF FFF	Romaine Lettuce, Radishes, Mashed Potatoes	8
41€		
ZANDER FROM THE IJSELMEER	Beans, Pear, Leek Vinaigrette	3
44€		
HOMEMADE TOMATO-GNOCCHI	Zucchini, Pistachio, Stracciatella	8
32€		

CHEESE

CHEESE DISH	with three Varieties, Fruit Bread and Rosehip Jelly	
18€		
	with four Varieties, Fruit Bread and Rosehip Jelly	
24€		
	8, 12	