

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

STARTERS

LOCH DUART SALMON	Fennel, Mustard, Orange- Vinaigrette	3,4	
SHRIMPCOCKTAIL	Pineapple, Lettuce, Mushrooms	2,7	
PÂTÉ EN CROÛTE	Waldorf salad, Mustard cream, Pine Nut-Vinaigrette	2, 4, 12	
HANDKÄSE WITH MUSIC	Pumpernickel, Radishes, Red Onions	8, 12	✓

INTERMEDIATE COURSES

BALFEGO TUNA	Beet, Horseredish, Sorrel	3	
PICKLED & DRIED WATERMELON	Beet, Horseredish, Sorrel		✓
MUSHROOM LIVER	Apricot, Coffee, Sunflower seeds		✓

DESSERT

BERGISCHE PLUM	Sour Cream, Sprinkles, Baked Plum Juice, Cinnamon Blossom Ice Cream	2,8,12	✓
VIRGIN LIMONCELLO	Basil-Tonic-Gelee, Amalfi Lemon		✓
3X ORIGINAL BEANS CHOCOLATE	Olive Oil, Fleur de Sel	2,8,12	✓

SOUPS

CRUSTACEAN SOUP	7,8	✓
19€		
CARROT TOMATO SOUP	8	✓
13€		
TWO KINDS OF SOUP		✓
15€	Crustacean & Carrot-Tomato	8
CLEAR MEET CONSOMMÉ		
21€	Beef, Lamb, Poultry, Root Vegetables	9

MAIN COURSES

CORDON BLEU OF SADDLE VEAL	Braised Cucumber, Honey Ham, Gruyère, Mashed Potatoes	8	
BRAISED BEEF	Romaine Lettuce, Radishes, Mashed Potatoes	8	
ZANDER FROM THE IJSSELMEER	Corn, Young leek, Leek- Vinaigrette	3,5	
CONFIT KOHLRABI	Piedmontese Hazelnut, Chinese Cabbage, Mace Beurre blanc	8	✓

CHEESE

CHEESE DISH	with three Varieties, Fruit Bread and Rosehip Jelly		✓
	with four Varieties, Fruit Bread and Rosehip Jelly		
	8, 12		
SOURDOUGH-BREAD BÄCKEREI BULLE WITH FRENCH SALTED BUTTER	ONE PORTION PER TABLE INCLUDED	5€ (per additional serving)	