# RESTAURANT



# **Appetizers & Soups**

## -Beef carpaccio-4,7,11

with marinated rocket salad, roasted pine nuts and Parmesan

9,90 EUR

-Anti Pasti Variation-4,5,11

various mediterranen vegetables in olive oil, serrano ham Parmesan and mozzaralla

9,90 EUR

-Bruschetta-2,3

roasted slices of homemade baguette with chopped tomatoes, fresh basil and garlic olive oil

5,90 EUR

-Tomato creme soup-2,3,4

fresh herbs, cream topping and croutons

5,90 EUR

-Pumpkin cream soup-2,3,4

with roastet pine nuts

5,90 EUR

# Main dishes with meat and fish

### - Wiener Schnitzel-2,3,4,5,11

Lard-fried veal schnitzel with homemade lukewarm potato salad and salad bouquet

22,90 EUR

### -Wiener Jägerschnitzel-2,3,4,11

Lard-fried veal schnitzel with homemade mushroom cream french fries and salat bouquet 24,90 EUR

### -Wiener Paprikaschnitzel-2,3,11

Lard-fried veal schnitzel with homemade paprika sauce, french fries and salat bouquet 24,90 EUR

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### -Wiener Pepperschnitzel-2,3,4,11

Lard-fried veal schnitzel with homemade pepper sauce, french fries and salat bouquet 24,90 EUR

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### -Harzer Whiskey BBQ Burger-2,3,4,6,12

With 2 home-made ground beef patty, fresh tomatoes, roasted onions, pickled cucumbers, cheddar, roast bacon, homemade BBQ sauce with whiskey from the Harz and french fries
16,90 EUR

### -Wild BBQ Burger-2,3,4,6,12

Dear and wild boar petty (180g), red cabbage, pickled cucumbers, wild herbs salad, homemade lingonberry-BBQ Sauce and french fries 18,90 EUR

### -Argentine Rumpsteak-4,7

Juicy steak (220g) with french fries and salad bouquet optionally with herb butter or pepper sauce 25,90 EUR

### -Argentine beef filet-2,4

Juicy steak (220g) with fried potatoes and french beans tossed in butter optionally with herb butter or pepper cream sauce 31,90 EUR

### - Roasted salmon fillet-2,3,4,8,14

With creamy tagliatelle and fresh vegetables 17,90 EUR

## -Large mixed salat with fillet strips of corn poularde-4,7,12

crunchy mixed salad with homemade dressing and fried strips of corn poulard 10,90 EUR

# Vegetarian main courses

### -Master-Veggie Burger-<sup>2,3,4,11,12</sup>

Fresh vegetables patty, with fresh tomatoes, fried onions, pickled cucumbers, juicy cheddar, homemade guacamole and fries
15,90 EUR

### -Vegetarian Noodle Pan-2,3,4,14

With creamy, mixed vegetables and Parmesan 12,90 EUR

### -Tagliatelle ai Funghi-2,3,4,14

Pasta with mushroom sauce and parmesan 11,90 EUR

### -Pasta Verde-<sup>2,3,4,14</sup>

Tagliatelle in herbal wild garlic pesto with olive oil 11,90

# **Dessert & Digistive**

## -Apple strudel-2,3,4,6,7,10,11

with icecream and cream

5,50 EUR

### -Choco-Lava-Cake-<sup>2,3,4,6,7,10,11,14</sup>

with a liquid core and vanilla ice cream

5,50 EUR

### -Ice Variation-4,6

choclate, vanille and strawberry icecream with cream topping and chocolate sauce

5,50 EUR

### -Variation Mousse au Chocolat -

homemade light and dark Mousse au Chocolat with fresh fruits

6,50 EUR

### -Carlos Primero Imperial XO Brandy-

a brandy highest quality with blends, that matured for over 20 years in small barrels in the cellars of bodegas domecq

6,90 EUR 40% Vol. 2 cl

## -Ziegler Williams Birnenbrand-

nobles williams pear from the renowned distillery Ziegler

4,90 EUR 43% Vol. 2 cl

A list of allergens and declarable additives You will receive on request from our staff