

Starters

Roast beef with asparagus, herb vinaigrette and quail`s egg 16,80

Stained salmon trout sandwich, dill- mustard sauce, cucumber 16,20

Soups

Beef broth with sliced pancakes 5,40

Cream of asparagus, asparagus tips 6,80

Coco- Curry cream, shrimps 7,20

Salads

Breaded chicken breast slices on leaf salad with pumpkin seed oil 15,40

Lamb`s lettuce with crispy bacon and potatoes 14,60

Leaf salad with pan-fried salmon trout filets 17,60

Small mixed salad or leaf salad bowl 5,40

Main Courses

Medium grilled sirloin steak, onion sauce, green beans, bacon, potatoes 29,60

Pork filet coated in bacon, asparagus risotto, asparagus 18,40

White and green asparagus, sauce choron, this years potatoes and bread dumpling 18,80

Breaded aspargaus wrapped with cheese and ham, parsnip sauce, potatoes leaf salad 17,60

Meat loaf and steak of veal, mashed potatoes with olives,cauliflower	24,60
Braised lamb sket, gremolata, ratatouille, rosemary potatoes	19,90
Wiener Schnitzel (turkey or veal) with parsley potatoes, cranberry jam	15,60/25,80
Grilled king prawns in garlic- herbs oil with garlic brad and leaf salad	33,60
Pan-fried salmon trout filets, asparagus risotto, asparagus pieces	23,70
Pan-fried char, parsley potatoes, leaf salad	26,60
Asparagus risotto, parmesan cheese	15,90
Caponata, pine seed, raisins, potatoes	14,70
Deep fried cauliflower, parsnip dip, leaf salad	14,60

Desserts

Tiramisu, strawberries, mint	7,80
Egg liqueur cream with sour cherries, espuma	7,80
Pancakes with apricot or cranberry jam	6,80
Cheese platter with nuts	11,40