



Starters/Appetizers

Iced cucumber ginger soup	4,20 €
Asparagus soup with inlay	4,40 €
Baked sheep's cheese with rocket and balsamic dressing	8,90 €
Marinated asparagus salad of green and white asparagus	11,80 €
Marinated carpaccio of beef fillet with roasted pine nuts, Ruccola and planed parmesan	14,00 €
side salad	4,90 €

Main Dishes

Summer lettuce, lettuce Tandoori (with turkey)	10,90 €
Summer lettuce with roasted strips of beef	12,80 €
Badisches Schäumele with fresh horseradish, mustard and potato salad	13,50 €
Saltimbocca veal schnitzel with sage and Parma ham on a jus with mediterranean vegetables and roasted rosemary potatoes	21,90 €
Rump steak with baked potato and herbal dip	22,50 €
Veal-chopped "Zürcher Art"; with mushrooms and rösti	22,50 €
Grill plate with various medallions (beef, veal, pork), Chipolata, herbal butter and pepper sauce, grilled tomato and croquettes	24,90 €

Dear Guests!

If you are affected by allergies or food intolerance, please let the staff know. We will provide you with further information. Please note that the products offered may contain traces of allergenic ingredients and cross-contamination can't be ruled out despite all care.

For the little hunger

Strasbourg sausage salad, cheese, pickles, onions
with bread 8,20 €
with fries 9,20 €

Tarte flambée with sour cream, onions and bacon 9,60 €

Tarte flambée vegetarian
with sour cream, shepherd's cheese, olives, tomatoes,
onions and herbs of the Provence 10,20 €

Rösti with smoked salmon and sour cream 12,80 €

From the fishmarket

Spaghetti « Piri-Piri » with Rucola, fried prawns, fiery chilis and
Garlic pickled in olive oil, served with Parmesan 17,90 €

Salmon on lobster sauce on orange fennel vegetables,
rice of herbs 18,50 €

Vegetarian / Vegan

Oven potato with herbal dip and small salad 8,00 €

vegan dishes on request

For our little guests

Spaghetti Napoli with tomato sauce and Parmesan 6,50 €

Chicken - Nuggets with french fries 7,00 €

Small pork schnitzel with french fries 8,00 €

Our Desserts

Sundae dish **1,2** 5,80 €

Light orange mousse on strawberry carpaccio **7** 5,90 €

Sorbet variations with seasonal fruits **7** 6,20 €

Strawberry-rhubarb mascarpone in the glass **7** 6,20 €

Crème brûlée with fresh fruit **7** 6,80 €

1= Konservierungsstoff, 2= Farbstoff, 3= Antioxidationsmittel, 4= Geschmacksverstärker,
5= Phosphat, 6= Taurin, 7= Süßungsmittel, 8= enthält eine Phenylalaninquelle, 9 = Zuckeralkohole,
10= geschwefelt, 11 coffeinhaltig, 12= chininhaltig