

# *Welcome to our restaurant*

In case of allergies or food intolerance kindly consult our service staff,  
who will be happy to advise you.

## **Starter**

**Oysters** *pc./3,-*

### **Crostini**

*with tomato-tapenade 3,-/Chip*

## **Our spring salads**

*with Tete De Moine starter 12,- € main course 15,- €*

*with caramelized goat's cream cheese starter 15,- € main course 18,- €*

*with north sea shrimps starter 15,- € main course 18,- €*

*with roasted chicken breast starter 15,- € main course 18,- €*

## **Soup**

### **Flädle-Soup**

*Beef boullion with vegetables and strips of pancake 6,-*

### **Asparagus cream soup**

*with almonds 6,-*

### **Velouté de pomme de terre**

*Cream of potato soup with büsumer crabs and croutons 6,-*

## **Snacks**

### **Homemade-style pickled herring**

*with roasted potatos and small salad 12,-*

### **Brawn in a glass from the jounng pig**

*with reloulad sauce, roasted potatos an lettuce 14,-*

And to myself I always reckoned thus,  
at home or out enjoying culinary art:  
When someone produces a good roast,  
they must have a good heart.

## Main courses

### **Quiche Lorraine**

*filled with white and green asparagus, gratinated with cheese,  
served with chive sour cream and green salad 16,-*

### **Our „Schnitzel“ pan**

*„Schnitzel“ on roasted potato, fried egg, bacon and gherkin 16,-*

### **Ratatouille**

*fout of the oven with chive sour cream and rosemary potato 19,-*

### **Juicy roast Pork Tenderloin**

*with chamignon-peppercreamsauce, roast potato and green salad 21,-*

### **„Coq au vin“**

*Chicken in red-wine sauce with country vegetables and ribbon noodles 24,-*

### **„Loup de mer“ (served whole)**

*caramelized in maple syrup, with froth of saffron, rosemary-potato ans salat 24,-*

### **Crispy duck**

*on mugwort sauce, red cabbage and thuringian dumplings 25,-*

### **Stewed cheek of ox**

*with country vegetables and fresh ribbon noddles 28,-*

## Asparagus

### **Pound asparagus white or green (gross approx. 500g)**

*with melted butter, hollandaise sauce and herbal potatoes 21,-*

### **Portion asparagus white or green (gross approx. 250g)**

*with melted butter, hollandaise sauce and herbal potatoes*

*optionally with pork fillet, pork „Schnitzel“, black forest ham or roasted salmon 29,-*

Something for one, something else for the other -  
many tables have been set-  
No tongue should deride  
what others appreciate.

## **Steaks**

**Steak from young pig** (ca. 250g) 26,-

**Beef tenderloin** (ca. 250g) 36,-

*with homemade herb butter, country vegetables and roast potato*

## **Tarte Flambée**

*with bacon, onion and cheese* 12,-

*with cherry tomatoes, rocket salad and cheese* 12,-

*with white and green Asparagus, cherry tomatoes and cheese* 15,-

*with shrimps, spinach, garlic and cheese* 16,-

*with wild salmon, spinach, pine kernels and cheese* 16,-

*with stripes of beef filet, mushrooms and parmesan cheese* 16,-

## **Desserts**

**Vanilla ice cream** *with hot raspberries* 5,-

**Classic iced coffee** *with whipped cream* 5,-

**Home baked tarte** *with vanilla ice cream* 5,-

**Triple of sorbet** *(three kinds of sorbet)* 5,-

**Vanilla ice cream** *with fresh strawberries* 6,-

**Mousse au Chocolat** *with caramelized pineapple* 7,-

**Crème brûlée** *with hazelnut ice cream* 8,-

**Dessert Variation** *three selections from our patisserie* 9,-

The art of enjoyment consists  
of having a good eye for discovering  
and savouring the little pleasures in life.