

Aperitif

Mandois blanc de blancs Premier Cru	0,1 l 14,00 €
Bellini – prosecco with white peach	0,1 l 7,50 €
Raspberry Spritz	0,2 l 7,50 €
Prosecco optional with: - Lime - Elderberry blossom - Cassis - Aperol	0,1 l 7,50 €
La Jara Spumante Pinot Grigio Rosé	0,1 l 8,00 €
“Hugo” “Hugo” non-alcoholic	0,2 l 7,50 €

MENU

Marinated pink prawns with Aioli and small salad

Fried octopus with garlic parsley

or

Tournedos of Tenderloin

Both with Ratatouille and rosemary potatoes

Mousse of white chocolate and coconut with ragout of pine apple

57,00 €

WINE RECOMMENDATION

2021 Carlotta	0,25 l – 8,50 €
Chardonnay & Sauvignon Blanc	0,75 l – 25,50 €
Vin de Pay des Maures	
Domaine des Féraud	

APPETIZER

Burrata with roma tomatoes and pistachio pesto	13,50€
Small "Maultasche" with onions and potato salad	7,50 €
Small mixed salad	6,00 €
Carpaccio of tenderloin with Crema di Balsamico, Parmesan and celery	18,50 €
Marinated pink prawns with Alioli and small salad	16,00 €

SOUP

Beef broth with "Flädle" And "Maultäschle"	6,50 €
Creamy tomato soup with pesto	7,50 €

FISH

Tranche of salmon with noodles, a foam of herbs and vegetables	28,50€
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STEAKS

Rump steak 200g	26,50 €
Tenderloin 200g	32,50 €
You have the choice: we can serve it with French fries, pan-fried potatoes or a mixed salad	each 6,00 €

VEGETARIAN DISH

Rigatoni with homemade Pesto Genovese, cherry tomatoes, roasted pine nuts and parmesan	18,50 €
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MEAT

Veal escalope „Viennese" with French fries	28,50 €
Veal strips "Zurich" with fried grated potatoes	28,50 €
Rump steak with onions, gravy and pan-fried potatoes	29,00 €
Roasted veal with a creamy sauce, mixed vegetables and noodles	23,00 €

SWABIAN SPECIALITIES

Meatloaf with pan-fried onion rings, with fried egg and baked potatoes	14,00 €
Maultaschen (Swabian ravioli) baked with egg or in beef broth with potato salad	14,00 €
Sour pork-kidneys with baked potatoes and salad	14,50 €
Ragout of venison in juniper cream sauce with Spätzle	25,00 €
"Schienles Filetteller" – filets of pork, veal, and beef in a mushroom cream sauce with vegetables and Spätzle	25,50 €

DESSERT

Crème Brûlée with homemade sorbet	10,50 €
Mousse of white chocolate and coconut and a ragout of pine apple	10,00 €
Triple of sorbet with a sauce of yoghurt and fresh fruit	10,50€
Lemon sorbet with vodka or prosecco	6,50 €

Espresso	2,80 €
Black coffee	2,80 €
Cappuccino	3,50 €