

*Menu for January*

*Aperitif - Kir Royal*

*Fried goat cheese wrapped in ham of marinated  
salad with cherry tomatoes*

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*Turnip cream soup with smoked salmon*

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*Small Argentinian rump steak on green beans  
with sauce béarnaise and potato balls*

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*Creme brulee with Caribbean cane sugar flamed*

*€ 34.50 per person*

## *Starters*

*Crisp leaf salad with vinaigrette, garlic croutons and  
roasted pumpkin seeds*

€ 5.60

*Turnip soup with smoked salmon*

€ 5.60

*Lobster cream soup with crayfish tails*

€ 7.60

*Fried goat cheese wrapped in ham with a salad bouquet,  
raspberry vinaigrette and cherry tomatoes*

€ 7.90

*Vitello tonnato*

*Cold slices of veal with tuna sauce and capers covered*

€ 10.50

*Venison carpaccio with pepper, olive oil, balsamic cream  
and parmesan rounded*

€ 10.50

## *Meat Menu*

*Medallions of Pork back on green beans with sauce béarnaise  
and potato balls*  
€ 15.00

*Steak Plate*  
*Pork, veal and rump steak with french fries and herb butter,  
served with a small salad*  
€ 18.90

*Argentinian rump steak with pepper steak, french fries or  
rosemary potatoes, herb butter and salad*  
180g - 19,50 €  
300g - 23,50 €

*Original Wiener Schnitzel*  
*Juicy vealsteak with fries and a side salad*  
€ 19.90

*Medallions of veal with mushroom cream sauce, green beans and  
rosemary potatoes*  
€ 22.90

*Argentinian rump steak with 2 prawns on a cherry tomato  
ragout with sauce béarnaise and potato balls*  
€ 24.90

## *Fish Menu*

### *"Lübecker Pannfisch"*

*Fried fish fillets on potato cubes and cucumber bites  
coated with a Dijon mustard cream sauce*

*€ 13.90*

*Crispy fried pike perch fillet with leaf spinach,  
Choron sauce and rosemary potatoes*

*€ 18.50*

*2 fried fish fillets & 2 prawns on a lobster sauce with  
wild - brown rice and a small salad*

*€ 23.50*

## *Dessert*

*Warm apple strudel with vanilla sauce and a scoop of  
vanilla ice cream*

*€ 5.00*

*Warm mulled cherries with ice cream*

*€ 5.00*

*Creme brulee with Caribbean cane sugar flamed*

*€ 5.50*

*Classic:*

*Lemon sorbet with vodka and orange juice filled*

*€ 6.00*

*Small colorful variation cheese with grapes, bread and  
dipping sauce*

*€ 8.00*

*The recommendation of the House*

*"The 10 course menu surprise"*

*for 55 € per person*