

## A perfect start

Beef fillet carpaccio  
with coarse-grained mustard and marinated with parsley  
with herb salad and balsamic dressing

€ 13,40

Cream of red curry  
and coconut milk served with skewered scampi

€ 7,80

## Treats from the pan

Classic Wiener schnitzel  
with French fries & small salad

€ 19,10

Rump steak  
on braised rocket salad and dried tomatoes  
with potatoes dipped in butter

€ 24,50

„Beef Panang“  
Pan fried filled of beef with Vegetable strips,  
coconut milk, curry and roasted Peanuts served with Basmati rice

€ 19,50

## Vegetarian cuisine

Poached porcino ravioli  
with porcino on a bed of fried rocket salad with pine kernels

€ 17,50

## From the depths of the sea and lake

Saltimbocca made of pike perch filet  
served with chateau-style carrots and porcino ravioli

€ 19,90

## The grand final

Crème Brûlée  
with Granny Smith Sorbet

€ 8,80

Chocolate Fondue  
dark chocolate with fresh fruits

€ 8,90

