

MENU DU CHEF

TUNA SASHIMI

mango cashew salad
wasabi

BOUILLON OF BEEF

semolina dumplings | vegetable stripes

FILET OF BEEF CAFÉ DE PARIS

fried
potato pavé
corn served in two ways | mash | fried
gravy

STRAWBERRY TRIVAL

yogurt sour cream
marinated strawberries

or

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

Menu € 89,00

last call 1 pm

last call 9 pm

our staff will kindly inform you on allergenic ingredients in our dishes

APPETIZER

LAMB`S LETTUCE

bacon | fried
egg | chopped
mustard dressing

€ 13,80

BOUILLON OF BEEF

semolina dumplings | vegetable stripes
OR
sliced pancakes | vegetable stripes

€ 8,90

MANGO BASIL SOUP

prawn | panko | mango chutney

€ 12,90

PORCINI RAVIOLI

butter crumble
Grana Padano

€ 18,80

TUNA SASHIMI

mango cashew salad
wasabi

€ 23,40

OR

MELON SASHIMI **VEGAN**

€ 18,40

WAGYU BEEF CARPACCIO

lemon oil | lettuce
Grana Padano Espuma

€ 26,40

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MAIN DISH

FILET OF CHAR LOCAL

pan fried
cabbage turnip | peas | artichoke
potato sesame mash
saffron foam

€ 35,80

PRAWNS

peeled | pan fried
saffron risotto
vegetables

€ 36,80

TAFELSPITZ

boiled rump of veal
vegetable stripes | apple horseradish
potato schmarren
leaf spinach | horse radish sauce

€ 29,90

GUINEA HEN

fried
fregola sarda | chorizo | peppers
vegetables
gravy

€ 29,90

BEETROOT VEGAN

fried
potato sesame mash
onions | humus
cranberry gravy

€ 26,90

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MAIN DISH

FILET OF BEEF CAFÉ DE PARIS

fried
potato pavé
corn mash | wild broccoli
gravy

€ 46,90

WIENER SCHNITZEL VORARLBERG

escalope of veal | deep fried
cranberries
side dish as chosen:
parsley potatoes | leaf salad | fries

€ 28,90

CHANTERELLES VEGETARIAN OPTION POSSIBLE

ragout
pasta | figs
green onions
Grana Padano | serrano ham

€ 26,90

CALF'S LIVER

cabbage donut
caramelised apples

€ 27,80

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DESSERT

VARIATION OF CHOCOLATE

mousse au chocolat
semi liquid chocolate cake
mango lassi

€ 11,60

WIENER EISKAFFEE

vanilla ice cream and coffee
with coffee liqueur

€ 10,50

VARIATION SORBET

homemade sorbet

€ 10,90

APRICOT DUMPLINGS

apricot marmalade
vanilla ice cream

€ 14,80

STRAWBERRY TRIVAL

yogurt sour cream
marinated strawberries

€ 11,80

CAREFULLY SELECTED CHEESE

mustard of figs
dairy butter

€ 16,60

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