

## MENU DU CHEF

### TUNA SASHIMI

mango cashew salad  
wasabi

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### BOUILLON OF BEEF

semolina dumplings | vegetable stripes

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### FILET OF BEEF CAFÉ DE PARIS

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

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### 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

### LEAF SALAD

prawn | fried in panko  
avocado  
mango chili dressing

€ 18,80

### BOUILLON OF BEEF

semolina dumplings | vegetable stripes  
OR  
sliced pancakes | vegetable stripes

€ 8,90

### MANGO BASIL SOUP

prawn | panko | mango chutney

€ 12,90

### FRUTTI DI MARE

pasta  
prawn | pulpo  
clams | white wine sauce

€ 24,40

### 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 | clams  
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 | apricots  
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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