

WAGYU BEEF CARPACCIO

lemon oil | lettuce | Grana Padano Espuma 26,40

LAMB'S LETTUCE

bacon | fried | egg | chopped | mustard dressing 13,80

PORCINI RAVIOLI

butter crumble | Grana Padano 18,80

BOUILLON OF BEEF

semolina dumplings | vegetable stripes 8,90

OR

sliced pancakes | vegetable stripes 8,90

MANGO BASIL SOUP

prawn | panko | mango chutney 12,90

CLUB SANDWICH

grilled turkey breast | cocktail sauce | toasted bread | | tomatoes | lettuce | eggs | onions | bacon | fries 18,90

BAKED CHICKEN SALAD

mixed lettuce | pumpkin seeds | croutons | french dressing | pumpkin seeds oil | crispy pan fried chicken 18,90

LEAF SALAD | SLICES OF BEEF FILET

cherry tomatoes | grana padano | balsamic dressing 24,80

BEETROOT VEGAN

fried | potato sesame mash | onions | humus | cranberry gravy 26,90

FILET OF BEEF CAFÉ DE PARIS REGION LAKE OF CONSTANCE

fried | potato pavé | corn served in two ways | mash | fried | gravy 46,90

CHANTATRELLES VEGETARIAN OPTION POSSIBLE

ragout | pasta | figs

green onions | Grana Padano | Serrano ham 26,90

WIENER SCHNITZEL VORARLBERG

escalope of veal | deep fried | cranberries |

side dish as chosen: parsley potatoes | leaf salad | fries 28,90

TAFELSPITZ VORARLBERG

boiled rump of veal | fresh vegetables | apple horseradish | potato schmarren | leaf spinach |
horseradish sauce 29,90

PRAWNS

peeled | pan fried | saffron risotto | vegetables 36,80

CALF'S LIVER

cabbage doughnuts | caramelised apples 27,80

FILET OF CHAR LOCAL

pan fried | kohlrabi | peas | | artichoke | potato sesame mash | saffron foam 35,80

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