

Starters, small dishes and salads

Gebratene Scampis

fried scampis with garlic, chilli, cherry tomatoes,
spring onions and bread 12.50€

Rindercarpaccio „traditionale“

“traditional” beef carpaccio, with parmesan, rocket, pine nuts
and Baked baguette 12.80€

Insalata Caprese

buffalo mozzarella with tomatoes, basil and
Baguette 9,30€

Tatar vom Lachs

Tartare of home-cured salmon with avocado and onions, with
potato-fritters & honey-mustard dip 11.50€

Kleiner Beilagensalat

small side salad 4.50€

Großer gemischter Salatteller

large mixed salad with homemade vinaigrette and baguette,
optionally with:

-fried “fish of the day”

-roast beef

-fried pork

-fillet chicken breast 16.80€

Main courses

Öcher herringsdipp

Pickled herring with homemade dip (apples, onions and pickles)

and fried potatoes

13.50€

Gegrilltes Lachsfilet

grilled salmon fillet on bacon & beans with

French fries a la dauphine

19.80€

Hausgemachtes Sauerfleisch

Homemade sour meat (aspic) with fried potatoes and

remoulade sauce

13.50€

Geschmorte Entenbrust

Braised duck breast with blackberry sauce, vegetables and

French fries a la dauphine

18.80€

Vegetarian Corner

Pasta mit Pesto

Pasta with pesto, spring leek, leaf spinach, cherry tomatoes,

buffalo mozzarella & salad

15.30€

Kartoffel-Gemüse-Auflauf

Potato and vegetable casserole with cheese gratin

11.30€

Our Classics

argentinisches Rumpsteak

Argentinian rump steak (200g) with fried onions, mushrooms

French fries and salad 25.80€

Original Wiener Schnitzel

Veal with French fries and salad 21.80€

Monschauer Senfmühlensteak

Pork loin steak with an onion and mustard crust,

French fries and salad 17.80€

Tagliatelle mit gebratenen Gambas

Tagliatelle with fried Gambas in a fine crustacean sauce

with leek, tomatoes and salad 18.80€

Pfannengeschnetzeltes

Pan-fried mixed meats (pork, veal, beef, chicken) with

Mediterranean vegetables and

French fries a la dauphine 19.80€

Dessert

Eisbecher mit frischen Bananen

Ice cream sundae with fresh bananas, chocolate sauce and:

- Whipped cream 6.10€
- Eggnog & whipped cream 7.10€

Eisbecher mit frischen Früchten und Schlagsahne

Ice cream sundae with fresh fruit and whipped cream 6.10€

Sorbet

sorbet with Prosecco of the day 5.00€

hausgemachtes Brombeerparfait

homemade blackberry parfait on fruit sauce 7.50€

„After Eight“ Parfait

Homemade "After Eight" parfait on chocolate sauce 7.50€

Schokoladensouffle

homemade semi-liquid chocolate souffle with fresh fruit 7.50€

homemade **crème brûlée** with real African vanilla 5.80€

homemade **panna cotta** with strawberry sauce 6.30€

Eiskaffee

homemade iced coffee, vanilla ice cream and whipped cream 5,80€

Eisschokolade

homemade iced chocolate with vanilla ice cream and whipped cream 5.80€