

## Menu

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### Starter

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Pita bread - fresh from the oven - with or without garlic	2,70 €
Small bowl of mixed olives	4,50 €
Bacon-wrapped dates	6,00 €
Cream of asparagus soup with asparagus pieces	5,50 €
King prawns in tempura dough on wild herb salad	14,50 €
Marinated beetroot with mozzarella, fresh herbs, nuts, old balsamico	9,50 €
Baked shrimps on wakame (seaweed salad) tomato carpaccio	8,90 €
Carpaccio of beef fillet, old balsamico, rocket, parmesan	10,90 €
Roast beef (cold) roasted potatoes, homemade remoulade	13,90 €

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### Main dish

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Asparagus risotto with wild garlic pesto and marinated salmon	16,00 €
White asparagus, orange hollandaise, potatoes	15,00 €
- with (veal) schnitzel € 23.50	
- with raw ham 20,00 €	

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### Current daily offer from the board

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Fried onion rings, aioli	5,60 €
Beef in aspic, pumpkin seed oil vinaigrette, roasted potatoes, Salatbouquet	13,50 €
Vegetarian-homemade ratatouille-dumplings with olive melt, potato-rocket-salad	13,90 €
Fresh linguine with guinea fowl ragout, feta cheese, cherry tomatoes, parmesan	13,50 €
Pike perch and Black Tiger Prawns with olive oil sabayon, grilled vegetables and potatoes	20,50 €
Roast beef, homemade spaetzle, red cabbage-apple salad	19,90 €

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## Our specialty: The Hot stone

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HOT STONE - served with 3 homemade dips - Aioli - hot Chimichuri -  
Barbeque Bacon -

Our specialty is the preparation of the dishes on the hot stone

We serve you a lava stone heated to 400 degrees Celsius. For example, you place a raw steak on it and turn it on after a few seconds. If the second side is grilled, the pores are closed and the juice remains in the meat.

Now just cut yourself off piece by piece and grilling every bite individually, according to your taste: English, medium or through. The preparation on the hot stone does not need oil or fat, which makes the pure taste of the food particularly to the advantage. You can enjoy your food in peace, because our lava stone keeps its heat for a long time.

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Mixed from the hot stone	250 g	25,00 €
Roastbeef - veal steak - pork steak	350	35,00 €

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Pork steak	180 g	13,50 €
	250 g	18,50 €
	350	25,00 €

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Steak from the cattle	180 g	17,00 €
	250 g	23,00 €
	350	33,00 €

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Roast beef (sirloin) from Uruguay	180 g	18,00 €
	250 g	24,00 €
	350	34,00 €

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Vealsteak	180 g	19,50 €
	250 g	25,50 €
	350	35,50 €

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Argentinian beef fillet	180 g	23,50 €
	250 g	30,00 €
	350	45,00 €

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Side dish to the Hot Stone		4,00 €
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- Potatoes with sour cream
  - French fries
  - Grilled corn
  - Vegetables
  - Salad
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Extras - Herb Butter, additional Dip, Sour Cream or Pepper Sauce		1,50 €
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Dessert? - Please ask for our dessert menu

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