

Starters

Creamy Asparagus Soup

8 €

*Fancy Salad with Sherry Dressing and Pan Fried
Goat Cheese Medallions coated with Bacon*

12 €

*„Vitello Tonnato“ - Thin Slices of Veal with a
cold Tuna Sauce, Capers and Parmesan*

14 €

*Our Homemade Marinated Salmon with a
Honey & Mustard Sauce and a Salad Bouquet*

14 €

Pan Fried Scallops with sautéed Asparagus

16 €

Main Courses

*Tender Iberian Pork Cheeks with Braised
Vegetables and Pan Fried Bread Dumplings*

22 €

*Supreme of Guinea Fowl with a Morrel Sauce,
Vegetables and Potatoes au Gratin*

23 €

*Pulled Leg of Lamb with
Green Beans and Fine Herbs Potatoes*

23 €

*Fillet of Beef with a Pepper Corn Sauce,
Vegetables and Potatoes au Gratin*

26 €

*Veal Steak with a Watercress Sauce and
White Asparagus wrapped in a Pancake*

28 €

*Pan Fried Monk Fish Medallions with a
Tomato Ragout and Fine Herbs Potatoes*

26 €

*Fillet of Atlantic Hake with a
Saffron Sauce and an Asparagus Risotto*

26 €