

### *Starters*

*White Asparagus Cream Soup*

*9 €*

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

*12 €*

*Our Marinated Salmon*

*with a Honey & Mustard Sauce and a Salad*

*15 €*

*Warm Marinated Asparagus with  
Fine Herbs, Pinenuts and  
Smoked Black Forest Ham*

*15 €*

*Pan Fried Scallops with sautéed  
asparagus and mushrooms*

*19 €*

### *Main Courses*

*Tender Braised Ox Cheeks with a  
Red Wine Sauce, Vegetables and  
Potatoes au Gratin*

*24 €*

*Pulled Lamb with Green Beans and  
Fine Herbs Potatoes*

*24 €*

*Supreme of Guinea Fowl with an  
Asparagus Ragout and Potatoes au Gratin*

*27 €*

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

*30 €*

*Veal Steak with Pancake filled with White  
Asparagus and served with a Fine Herbs Sauce*

*32 €*

*Salmon Trout Fillets from Aragon with an  
Asparagus Risotto and a White Wine Sauce*

*27 €*