

### *Starters*

*Creamy Asparagus Soup*

*8 €*

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

*12 €*

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

*14 €*

*Terrine of Corn Fed Chicken  
with Spring Herbs, Cumberland Sauce  
and an Asparagus Salad*

*15 €*

*Pan Fried Scallops with  
Sautéed Asparagus*

*16 €*

### *Main Courses*

*Tender Braised Ox Cheeks with  
Vegetables and Potatoes au Gratin*

*24 €*

*Pulled Lamb with a Red Wine Sauce,  
Vegetables and Potatoes au Gratin*

*24 €*

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

*25 €*

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

*28 €*

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

*29 €*

*Fillet of Stone Bass with an Asparagus Risotto  
and a Saffron Sauce*

*26 €*

## *Our Set Asparagus Menu*

*Compliment of the Chef*

★ ★ ★

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

★ ★ ★

*Creamy Asparagus Soup*

★ ★ ★

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

★ ★ ★

*Wild Berry Tarte with Mango Sorbet*

**49 €**