

APERITIVO

PFALZWASSER %	7.0
ROBERT DE NIRO SPRITZ	10.0
ESPRESSO-MARTINI	12.0
APEROL SPRITZ	10.0
CANARD DUCHENE ROSÉ	16.0
BILLECART SALMON BRUT	16.0

SALADS

Our autumn salad & beetroot
lettuce | radicchio
grilled porcini & oyster mushrooms **15.5**

Fit-For-Fun Quinoa Salad
Quinoa | avocado | red chard
colourful turnips | pomegranate seeds **19.5**
.....& the "catch of the day" **34.0**

Meyer's Caesar-Salad
Olive Croutons | Beef fillet paillards
lingonberry sour cream **29.0**

GREEN KITCHEN

**Oven Cauliflower & Butternut
Pumpkin** 
Ducca | Teriyaki | Shiitake-mushrooms **22.5**

CLASSICS

Grandma's braised beef roulade
Grape Sauce | Chive potato mash &
creamed savoy cabbage **27.0**

Poussin from the oven
lemon butter | Mashed Potatoes |
baby carrots **29.0**

Grilled Atlantic cod
Beetroot risotto | French asparagus **34.0**

SIDES

Wild Broccoli	6.0
Smash Potatoe	5.0
Tarragon french fries	5.5
Lettuce & Vinaigrette	10.0

APPETIZER

Beef Carpaccio "Cipriani"
Potato and mustard emulsion
parmesan Salad basket **18.5**

Wild salmon tartare
Edamame | Ponzu | potato chip |
Lime sour cream **19.5**

Pumpkin Ginger Soup
Grilled Tiger Prawn | Crissini **13.0**

Boiled beef essence
Market Vegetables | marjoram **12.0**

WINE-BAR

Château les Crostes, Rosé
Côte de Provence **9.0 | 42 | 88**

Sancerre Domaine Garenne
Godon-Reverdy **10.0 | 49**

Roero Arneis | Piemont
Cantina Bel Colle **8.0 | 39**

Weissburgunder Rheinhessen
Weingut Battenfeld-Spanier **9.0 | 42**

Lugana Classico, Lombardei
Feliciano Felugan **8.0 | 39**

Chateau Les Crostes Rouge Cuvee
Chat. Bartin & Guestier **9.0 | 43**

Bordeaux Thomas Barton Reserve
Chateau Barton & Guestier **8.0 | 38**

GRILL

Dorade Royale on the bone
Orange Fennel Vegetables | Lemon
Thyme Potatoes **38.0**

Arg. Rib Eye 350 g
Pumpkin Potato Mash
primeval carrot **44.0**

Argentinian beef fillet
Stir-Fried Vegetables | French fries
Small-Cut **160 g** **38.0**
Grand-Cut **260 g** **47.0**

"Surf & Turf"
Small-Cut & Black-Tiger-Prawns **49.0**

Grilled Octopus & Lardo
Pumpkin Potato Mash | Edamame **32.0**


VITAL

„Julia Roberts“
Freshly squeezed carrot juice
Orange juice and lemon **5.5**

„Nicole Kidman“
Freshly peeled apple, orange juice, fennel **5.5**

„Paul Newman“
2 country apples, carrot, orange juice
fresh ginger **5.5**

PASTA & RISOTTO

Porcini Linguine 
spring onions | planed Belper Chees
VS **18.5**
HG **28.5**

Homemade ricotta gnocchi 
Hokkaido pumpkin | Nasturtium
VS **19.0**
HG **26.0**

Linguine in parsley gremolata
grilled "Black Tiger Prawns"
sugar snap peas **34.0**

Beetroot risotto
Thai asparagus | Beef fillet paillard
ZG **25.0**
HG **38.0**

DESSERT

„Café Surprise“
Coffee specialty of your choice
with a little surprise from the patisserie **6.0**

Vanille-Creme Brûlée
Cherry Roaster | Pistachio Cream Ice
Cream **12.0**

Mousse au Chocolat & Mango **12.0**

Carpaccio of pineapple
Sour Cream Ice Cream | Red pepper **12.0**

Our cheese variation
Grapel | Apple Slices **16.0**

 vegan  vegetarian

All prices in euros including statutory VAT | Our staff will be happy to help you with information on allergens.