

## Culinary selection in our brasserie

### Soup of the day

served in a cup 7  
served in a big plate 9

### Fish soup

saffron / tomatoes / herbs 14  
served in a big plate

### Mixed salad of the saison

leaf and various raw vegetable salads 7

### Carpaccio from the beef rump

balsamic-onion / parmesan / arugula 16

### Crispy Tarte Flambee „Elsässer Art“

herb sour cream / cheese 16  
leek onions / smoked bacon

### Tarte Flambee „Saarländisch“

herb sour cream / cheese / leek 16  
leek onions / smoked bacon / slices of pork sausage

### Vegetarian Tarte Flambee

herb sour cream / cheese 16  
mediterranean vegetables / olives / rocket salad

### Leaf Salad

yoghurt dressing / crispy fried potatoes / 2 fried eggs 16

### Caesar Salad

parmesan dressing / cos lettuce hearts / garlic croutons 16  
... served with fried turkey breast 21  
... served with fried king prawns 24

### Weiskircher Sausage Salad

fine chive vinaigrette / cheese 16  
pickles / crispy fried potatoes

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|--|----|
| <b>Salmon fillet</b><br>fennel confit / cumquat / dill / citrus potatoes   | 28 |
| <b>Caraage – asian marinated chicken thighs</b><br>rice noodles / wok vegetables   | 25 |
| <b>Fried Lyon Sausage with Cheese &amp; Chili</b><br>from our butcher Rudi Schuler / crispy fried potatoes                     | 18 |
| <b>„Holzfällersteak“ (250 g)</b><br>pork shoulder steak / homemade herb butter<br>fried onions / crispy fried potatoes         | 19 |
| <b>Rump steak from south american cattle (220 g)</b><br>pepper sauce or herb butter<br>sautéed green beans / rosemary potatoes | 32 |
| <b>„Wiener Schnitzel“ from the veal topside</b><br>crispy fried potatoes / cowberry jelly                                      | 28 |
| <b>Agnolotti carciofi – filled pasta (vegan)</b><br>artichokes / wild garlic / tomato  | 18 |
| <b>Tagliatelle</b><br>truffle / parmesan / pink pepper berries   | 18 |
| <b>Spaghetti</b><br>King prawns / tomato / basil / garlic  | 24 |



Please also ask about our changing menus and  
our daily recommendations!

In case of food allergies please contact our service staff.

(prices in Euro)

## Spring Menu Brasserie

|  |          |
|--|----------|
| <b>Cream of dandelion soup</b><br>Wild garlic oil / mangold  | 9        |
| <b>Salmon ceviche</b><br>Leche de tigre / zucchini / frisée  | 16       |
| <b>Rib-Eye-Steak (220 g)</b><br>Bordelaise sauce / green asparagus / potato gratin                             | 29       |
| <b>Dandelion salad</b><br>Bacon dressing / parmesan potatoes<br>... with fried eggs<br>... with fried salmon   | 18<br>28 |
| <b>Steamed cauliflower (vegetarian)</b><br>Sesame / stewed peppers / aubergine puree                           | 18       |
| <b>Beef rump with onion crust</b><br>Port wine jus / root vegetables / mashed potatoes                         | 26       |
| <b>Angus Beef Burger</b><br>Paprika chutney / cheddar cheese / tomato<br>cucumber / fried onion / french fries | 18       |
| <b>Cheese variation</b><br>Fig and moustard sauce / home baked bread<br>Small portion<br>Big portion           | 9<br>16  |

**Good appetite!**

If you have any allergies or intolerances,  
please contact our Service Team.

(prices in Euro)