

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

Culinary selection in our brasserie

Salmon fillet parsley foam / baked cauliflower / black risotto	28
Duck breast cassis-jus / corn patty / turnip puree	28
Fried Lyon Sausage with Cheese & Chili from our butcher Rudi Schuler / crispy fried potatoes	18
„Holzfällersteak“ (250 g) pork shoulder steak / homemade herb butter fried onions / crispy fried potatoes	19
Rump steak from south american cattle (220 g) pepper sauce or herb butter sautéed green beans / rosemary potatoes	32
„Wiener Schnitzel“ from the veal topside crispy fried potatoes / cowberry jelly	28
Quinoa-Chili (vegan) black beans / parsnip	18
Tagliatelle truffle / parmesan / pink pepper berries	18
Spaghetti King prawns / tomato / basil / garlic	22



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

In case of food allergies please contact our service staff.

(prices in Euro)