

Culinary selection in our Brasserie

Soup of the day	9
Herb foam soup with tomato croutons	9
Colourful seasonal salad plate Leaf and various raw vegetable salads	7
Tomato and buffalo mozzarella Basil / fig vinegar	12
Carpaccio of beef rump Balsamic onions / parmesan / rocket	19
Crispy tarte flambée 'Alsatian style' Herb sour cream / onion / bacon	16
Saarland tarte flambée Herb sour cream / cheese / spring onion potatoes / Lyonnaise	16
Vegetarian tarte flambée Herb sour cream / green asparagus / cherry tomatoes onion / fresh goat's cheese	16
Crisp lettuce Yoghurt dressing / crispy fried potatoes / 2 fried eggs	18
Caesar Salad Romaine lettuce / parmesan dressing / garlic croutons with fried chicken fillets with 5 fried king prawns	18 22 26
'Weiskircher sausage salad' Chive vinaigrette / cheese / gherkins crispy fried potatoes	16
Vesper bread topped with butter, raw ham, cooked ham and Emmental cheese	16



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Grilled tuna fillet Basil pesto / mediterranean vegetables / polenta slice	28
Corn poulard breast Linguine / herb seedlings / wild broccoli	26
Saarland „Kartoffel-Stippchen“ Creamy bacon sauce / leaf salad	16
Fried Lyonnaise sausage with cheese & chilli from our village butcher Rudi Schuler, with crispy fried potatoes	21
„Saarländischer Schwenker“ (250 g) from our village butcher Rudi Schuler, marinated pork neck / herb butter fried onions / crispy fried potatoes	21
Entrecôte of Simmental beef (250 g) Herb butter or fried onions green beans / rosemary potatoes	34
Wiener schnitzel from veal topside Cranberries / crispy fried potatoes	28
Angus Beef Burger (200 g) Chipotle-Mayonnaise / Raclette-Käse / Tomato Gurke / Bacon Rucola / Chips	24
Veggie burger (vegan) Falafel / tomato / cucumber / rocket salad / herb mayonnaise sweet potato fries	18
Linguine Cherry tomato / chilli / garlic / spring onions Parmesan	18
with 5 king prawns	28



Please also ask for our changing menus and
our daily recommendation!

If you have any allergies or intolerances, please
contact our service team.

(Prices in Euro)



Desserts for gourmets

Classics

Warm apple strudel with vanilla sauce	8
Crème brûlée with mangosorbet	11

Our ice cream flavours

per ball 2

Bourbon vanilla, chocolate, strawberry, walnut, hazelnut, stracciatella, lemon sorbet

We also recommend the following toppings:

Whipped cream	1
Hot cherries, vanilla sauce or hot chocolate sauce	3

Specials

Raspberry panna cotta	12
Mirabell sorbet / vanilla tart	

Chocolate mousse	14
70% Callebaut chocolate Cherry fruit gel caramel and salted butter ice cream	

Cheese variation	12
3 types of raw milk cheese Fig and mustard sauce home-baked bread	

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