

## Culinary Brasserie Selection

### Soups

|                                             |    |
|---------------------------------------------|----|
| Soup of the day                             | 9  |
| Kohlrabi and apple soup with hazelnut pesto | 11 |
| Fish soup according to our house recipe     | 14 |
| Saffron / tomato / pan-fried fish           |    |

### Appetizers

|                                                  |    |
|--------------------------------------------------|----|
| Side salad                                       | 6  |
| with various raw vegetable salads                |    |
| 9                                                |    |
| Carpaccio of beef rump                           | 19 |
| Balsamic onions / Parmesan / arugula             |    |
| Vitello Tonnato                                  | 18 |
| Veal / tuna sauce / caper berries / frisée salad |    |

### Salads

|                                                              |    |
|--------------------------------------------------------------|----|
| Crisp leaf salads                                            | 18 |
| Yogurt dressing / fried potatoes / 2 fried eggs              |    |
| Caesar Salad                                                 | 18 |
| Romaine lettuce / Parmesan dressing / garlic croutons        |    |
| with fried chicken fillets                                   | 24 |
| with 5 fried king prawns                                     | 28 |
| Weiskircher sausage salad                                    | 16 |
| chive vinaigrette / Emmental cheese / pickles fried potatoes |    |

### Tarte flambée

|                                                     |    |
|-----------------------------------------------------|----|
| Tarte flambée "Alsatian style"                      | 16 |
| Herb sour cream / cheese / onion / bacon            |    |
| Saarland-style tarte flambée                        | 16 |
| Herb sour cream / cheese / onion                    |    |
| spring onion Lyoner sausage / bacon                 |    |
| Vegetarian tarte flambée                            | 16 |
| Herb sour cream / green asparagus / cherry tomatoes |    |
| Onion / goat cream cheese                           |    |

# Culinary Brasserie Selection

## Fish

**Salmon fillet from Norway** 29  
Beurre blanc / zucchini / black tagliatelle

**Pan-fried Arctic char fillet** 34  
Asparagus ragout / gnocchi / tomato

**Linguine** 18  
tomato / basil / garlic 28  
with 5 fried king prawns

## Meat

**Viennese schnitzel from veal top round** 28  
Lingonberries / fried potatoes

**Rump steak, Argentine grass-fed beef (250 g)** 36  
sliced green beans Rosemary potatoes 3  
with herb butter 4  
with Cognac-Pepper sauce

**„Saarland Schwenker“ (250 g)** 23  
from our village butcher Rudi Schuler; marinated pork neck  
herb butter / fried onions / fried potatoes

**Fried Lyoner sausage with cheese & chili** 21  
from our village butcher Rudi Schuler; fried potatoes

**Angus Beef Burger (200 g)** 24  
Burger sauce / bacon / romaine lettuce / tomato  
Pickles / cheddar cheese / French fries

**Quail–chanterelle ravioli** 22  
summer mushrooms / semi-dried tomatoes / sage

## Vegetarian and vegan

**Beyond Meat Burger** 24  
Sriracha Mayo / braised onions / romaine lettuce / tomato / pickled  
cucumber / cheddar cheese / French fries

**Massam Curry (vegan)** 18  
Eggplant purée / coconut jasmine rice





## Desserts for gourmets

|                                                                                 |                |
|---------------------------------------------------------------------------------|----------------|
| <b>Piña Colada</b>                                                              | 12             |
| Coconut parfait / caramelized pineapple<br>Don Papa Baroko rum jam / mint cream |                |
| <b>Crème brûlée</b>                                                             | 11             |
| Bourbon vanilla / raspberry sorbet                                              |                |
| <b>Chocolate cake</b>                                                           | 12             |
| Molten center / marinated strawberries<br>almond milk ice cream                 |                |
| <b>Warm apple strudel</b>                                                       | 8              |
| Whipped cream / bourbon vanilla sauce                                           |                |
| <b>Ice cream</b>                                                                | per scoop 2,50 |
| Bourbon vanilla, Valrhona chocolate<br>Strawberry, walnut, hazelnut             |                |
| <b>Sorbets</b>                                                                  |                |
| Lemon                                                                           | 2,50           |
| Raspberry                                                                       | 2,50           |
| Mango                                                                           | 2,50           |
| <b>Toppings</b>                                                                 |                |
| Whipped cream                                                                   | 1              |
| Bourbon vanilla sauce                                                           | 2              |
| Marinated strawberries                                                          | 4              |
| Valrhona chocolate sauce                                                        | 3              |

For allergies or intolerances please contact our service team.

(Prices in euros)