

Culinary Brasserie Selection

Soups

Soup of the day	9
Pumpkin-Coconut-Soup with Styrian Pumpkin Seed Oil	11
Fish soup according to our house recipe Saffron / tomato / pan-fried fish	14

Appetizers

Side salad with various raw vegetable salads	6 9
Hummus marinated artichoke / tomato confit	14
Carpaccio of beef rump Balsamic onions / Parmesan / arugula	19
Vitello Tonnato Veal / tuna sauce / caper berries / frisée salad	18

Salads

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

Tarte flambée

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

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Fish

North Atlantic Cod Fillet 29
Pointed cabbage / mashed potatoes / mustard sauce

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

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
with herb butter 3
with Cognac-pepper sauce 4

Venison ragout 32
Lingonberry jus / Spätzle / lamb's lettuce / yogurt dressing

„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

Vegetarian and vegan

Pumpkin Ravioli 22
roasted seeds / Orange-pepper sauce

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

Baked Eggplant 18
Chili / rice noodles / soy / sesame





Desserts for gourmets

Tartlet lemon meringue	12
Caramel salted butter ice cream / pear compote	
Crème brûlée	11
Bourbon vanilla / raspberry sorbet	
Chocolate cake	12
Molten center / marinated cherries almond milk ice cream	
Warm apple strudel	8
Whipped cream / bourbon vanilla sauce	
Ice cream	per scoop 3
Bourbon vanilla, Valrhona chocolate Strawberry, walnut, hazelnut	
Sorbets	
Lemon	3
Raspberry	3
Mango	3
Toppings	
Whipped cream	1
Bourbon vanilla sauce	2
Marinated cherries	4
Valrhona chocolate sauce	3

For allergies or intolerances please contact our service team.

(09/2026, Prices in euros)