

Culinary selection in our Brasserie

Soup of the day	9
Wild garlic soup (vegan)	9
Fish soup made to our own recipe Saffron / tomatoes / selected herbs	14
Colourful seasonal salad plate Leaf and various raw vegetable salads	7
Burrata Cherry tomato salad / basil / rocket	14
Carpaccio of beef rump Balsamic onions / parmesan / rocket salad	19
Crispy tarte flambée 'Alsatian style' Herb sour cream / cheese / onion / bacon	16
Saarland tarte flambée Herb sour cream / cheese / spring onion / Lyoner sausage	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
'Bettsäächer' Salad Bacon 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
Veal with tuna sauce Capers / frisee salad	16

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Salmon fillet	27
Lemon-butter sauce / green asparagus / black tagliatelle	
Veal cheeks	28
dark, chunky mustard sauce / sherry peas / Purple mashed potatoes	
'Hoorische' (vegetarian)	16
cream sauce / Sauerkraut	
Fried Lyoner sausage with cheese & chilli	21
from our village butcher Rudi Schuler, with crispy fried potatoes	
„Saarländischer Schwenker“ (250 g)	21
from our village butcher Rudi Schuler, marinated pork neck / herb butter fried onions / crispy fried potatoes	
Argentinian pasture-raised beef rump steak (250 g)	36
Pepper sauce or herb butter / sautéed chopped beans Rosemary potatoes	
Wiener Schnitzel from veal topside	28
Cranberries / crispy fried potatoes	
Angus Beef Burger (200 g)	24
House dip / Bacon / romaine lettuce / tomato Gherkin / cheddar cheese / french fries	
Massaman Curry (vegan)	18
Eggplant purée / Coconut jasmine rice	
Tagliatelle	19
Truffle / parmesan / hazelnut	
Spaghetti	26
5 king prawns / tomato / basil / garlic	



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, March 2026)



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	3
or hot chocolate sauce	3

Specials

Puff pastry filled	12
Chocolate cream / Strawberry ice cream	

Chocolate cake with liquid center	12
Light nougat ice cream / coffee sauce	

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

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