

# 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

- Colorful seasonal salad plate** 7  
Leaf salads and various raw vegetable salads
- Carpaccio of beef rump** 19  
Balsamic onions / Parmesan / arugula
- Vitello Tonnato** 16  
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 22  
with 5 fried king prawns 26
- 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

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## Fish

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

**Pan-fried Arctic char fillet** 28  
Asparagus ragout / gnocchi / tomato

**Linguine** 26  
5 king prawns / tomato / basil / garlic

## Meat

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

**Rump steak, Argentine grass-fed beef (250 g)** 36  
Pepper sauce or herb butter / sliced green beans Rosemary potatoes

**„Saarland Schwenker“ (250 g)** 21  
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** 21  
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



Feel free to also ask about our changing menus & our daily recommendation!

In case of allergies or intolerances, please contact our service team..

(Prices in euros, June 2026)

## Desserts for gourmets

<b>Piña Colada</b>	12
Coconut parfait / caramelized pineapple 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 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 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

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