

Culinary selection in our brasserie

Soup of the day

served in a cup 6
served in a big plate 9

Fish soup

saffron / tomatoes / herbs 12
served in a big plate

Mixed salad of the saison

leaf and various raw vegetable salads 7

Carpaccio from the beef rump

balsamic-onion / parmesan / arugula 14

Crispy Tarte Flambee „Elsässer Art“

herb sour cream / cheese 15
leek onions / smoked bacon

Tarte Flambee „Saarländisch“

herb sour cream / cheese / leek 15
leek onions / smoked bacon / slices of pork sausage

Vegetarian Tarte Flambee

herb sour cream / cheese 15
mediterranean vegetables / olives / rocket salad

Leaf Salad

yoghurt dressing / crispy fried potatoes / 2 fried eggs 15

Caesar Salad

parmesan dressing / cos lettuce hearts / garlic croutons 13
... served with fried turkey breast 17
... served with fried shrimps 19

Weiskircher Sausage Salad

fine chive vinaigrette / cheese 15
pickles / crispy fried potatoes

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Grilled Salmon filet stir-fried vegetables / rosemary potatoes	26
Fried Lyon Sausage with Cheese & Chili from our butcher Rudi Schuler / crispy fried potatoes	16
„Holzfällersteak“ (250 g) pork shoulder steak / homemade herb butter fried onions / crispy fried potatoes	16
Rump steak from south american cattle (220 g) pepper sauce or herb butter sautéed green beans / rosemary potatoes	28
„Wiener Schnitzel“ from the veal topside crispy fried potatoes / cowberry jelly	24
Potatoe Dumplings (vegan) cabbage / parsley broth / vegetable chips	18
Beetroot (vegan) lentil ragout / basil oil / flatbread	18
Rigatoni eggplant / mozzarella / tomatoes / basil	16
Spaghetti shrimp / tomato / basil / garlic	17



On request, we hand fresh parmesan cheese to our pasta dishes.
Let yourself be surprised from our daily changing menus!

In case of food allergies please contact our service staff.

(prices in Euro)