

## 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 king prawns 21

### Weiskircher Sausage Salad

fine chive vinaigrette / cheese 15

pickles / crispy fried potatoes



## Culinary selection in our brasserie

<b>Salmon fillet with sesame crust</b> Basil oil / ginger carrot puree / jasmine rice	28
<b>Cod fillet</b> Beurre blanc / romanesco / savoy cabbage roulad	26
<b>Fried Lyon Sausage with Cheese &amp; Chili</b> from our butcher Rudi Schuler / crispy fried potatoes	16
<b>„Holzfällersteak“ (250 g)</b> pork shoulder steak / homemade herb butter fried onions / crispy fried potatoes	18
<b>Rump steak from south american cattle (220 g)</b> pepper sauce or herb butter sautéed green beans / rosemary potatoes	28
<b>„Wiener Schnitzel“ from the veal topside</b> crispy fried potatoes / cowberry jelly	26
<b>Coconut curry (vegan)</b> Water chestnuts / paprika / jasmine rice / baked banana	18
<b>Tagliatelle</b> truffle / parmesan / pink pepper berries	18
<b>Spaghetti</b> King prawns / tomato / basil / garlic	19



**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)



## Autumn Menu Brasserie

<b>Smoked pumpkin soup</b>	9
pumpkin seed oil / roasted pumpkin seeds	
<b>Onion tart</b>	15
white balsamic vinegar / wild herb salad	
<b>Venison goulash</b>	26
sour cream / Spätzle / lamb's lettuce / cranberries	
<b>Pumpkin falafel (vegetarian)</b>	16
mushroom ragout / beet	
<b>Angus Beef rump steak</b>	22
balsamic barolo jus / grilled vegetables / baked potatoes	
<b>Angus Beef Burger</b>	18
BBQ-Sauce / bacon / iceberg lettuce / tomato	
cheddar cheese / cucumber / french fries	
<b>Cheese variation</b>	
fig and moustard Sauce / home baked bread	
Small portion	9
Big portion	15

**Good appetite!**

If you have any allergies or intolerances,  
please contact our Service Team.

(prices in Euro)