

Appetizers

Home baked wholemeal bread (A, G) plus alioli and Majorcan olives	2.20 €
Small asparagus cream soup (G)	4.90 €
Beef Tea (L) strong beef broth with fillet strips, vegetables and a dash of Jack Daniel's	9.90 €
Asparagus Salad (M) leave salad with strawberries, asparagus and orange vinaigrette	9.90 €
Salad Caprese (G, M) Cherry tomatoes, basil and mozzarella	7.90 €
Herb Salad (G) green salad leaves, fresh herbs, yoghurt-cream dressing	8.90 €
Prawn Cocktail (B, C, G, M, O) with romaine lettuce and cocktail sauce	9.90 €
Steak Tartar (A, C, M, G) hand minced with home-made bread	17.90 €
Small Beetroot-Carpaccio (G, M) with goat's cheese and truffle vinaigrette	7.90 €
½ doz. Escargots (R, G, A, O) with herb butter and white wine au gratin and wholemeal bread	7.90 €

Children's Menu

Fish fingers with chips (A, D, G, O)	4.90 €
German sausage with chips (C, D, M, O)	5.90 €
Spaghetti Tomato saucee (A, L, G, O)	4.90 €
Chicken Nuggets with chips (A, G, C)	5.90 €

Vegetarian dishes

Thym semolina porridge "Vegan" (A, G, C, L) with fried mediteranean vegetables	14.90 €
Spaghetti Arrabiata (A, C, G) with Chili-tomato sauce	11.90 €

Extra dishes

250 g white asparagus (G)	7.50 €
500 g white asparagus (G)	13.90 €
Smoked Black Forest ham (A, F)	7.90 €
Viennese Schnitzel (A, C, G)	16.90 €
Chicken Schnitzel (A, C, G)	10.90 €
Medaillons of Iberico pork tenderloin	16.90 €
Tuna steak (D)	18.90 €

Please choose your sides:

Boiled potatoes (G)	3.50 €
Pan fried potatoes (G)	4.50 €
Chips hand sliced (A)	3.50 €
Baked potato with Sour Cream (G)	4.50 €

250 g white asparagus (G)	7.50 €
500 g white asparagus (G)	13.90 €
Corn on the cob, buttered (G)	4.00 €
Green beans, bacon and onions (G)	3.50 €
Broccoli with roasted almonds (G)	3.50 €
Mixed salad (M)	4.50 €
Home-baked rye wholemeal bread (A)	3.50 €

Choose your Sauce:

Pepper sauce (G)	3.50 €	Gorgonzola sauce (G)	3.50 €
Hollandaise sauce (C, G)	3.50 €	Mushroom sauce (G)	3.50 €
Béarnaise sauce (C, G)	3.50 €	Chilli dip (A)	1.50 €
BBQ sauce (A, M, F)	1.50 €	Sour Cream (C, G)	3.50 €

From our 800 ° C American Broiler

Argentinian Beef

Sirloin steak (G)	approx. 200 g		16.90 €
	approx. 300 g		24.90 €
Fillet of Beef (G)	approx. 180 g		19.90 €
	approx. 250 g		26.90 €
Chateaubriand (G)	approx. 600 g	for 2 pers.	59.90 €
from the head fillet of beef			

USA Black Angus

Sirloin steak (G)	approx. 250 g		21.90 €
	approx. 300 g		25.90 €
	approx. 400 g		33.90 €
Rib-Eye steak (G)	approx. 300 g		26.90 €
	approx. 350 g		30.90 €
	approx. 450 g		39.90 €
Fillet of Beef (G)	approx. 180 g		26.90 €
	approx. 250 g		36.90 €
Chateaubriand (G)	approx. 600 g	for 2 pers.	76.90 €
from the fillet head of beef			

Spain

Milk-calf Sirloin Steak (G)	approx. 200 g		18.90 €
	approx. 250 g		22.90 €
Porterhouse Steak (G)	approx. 1200 g	for 3-4 pers.	79.90 €
Grilled platter USA (G)	approx. 800g	for 2 pers.	69.90 €
USA	sirloin steak, beef tenderloin, rib-eye steak		
Spain	milk-calf sirloin steak		

Desserts

Strawberries (C, G) with vanilla ice-cream and whipped cream	7.90 €
Apple crumble (C, G) apple, caramelized walnuts and vanilla ice-cream	7.90 €
White Chocolate Mousse (C, G) with mixed berries	7.90 €
Chocolate cake with a liquid center (A, C, G) with orange filets in Cointreau and whipped cream	8.90 €
Ice and hot (C, G) hot cherries and Bourbon-vanilla ice-cream	6.90 €
1 dozen mini pancakes (A, C, G) blueberry jam and whipped cream	8.90 €

(Our jams are also available to take away)

Our range of ice creams:

Homemade to a classic recipe, only with natural ingredients

Wild Strawberry (C, G)	4.50 €
Raspberries (C, G)	4.50 €
Bourbon-Vanilla (C, G)	4.50 €
Chocolate-Tonka bean (C, G)	3.50 €
Elderflower-Mint (C, G)	4.00 €
Malaga, rum raisins (C, G)	4.50 €
Kinder chocolate-Smarties (A, C, G)	4.00 €

Our Sorbet Assortment:

Homemade to a classic recipe, only with natural ingredients

Lemon (C)	3.50 €
Champagne Mango (C)	4.50 €