

## Appetizers

<b>Home baked wholemeal bread</b> (A, G) plus alioli and Majorcan olives	2.20 €
<b>Chanterelles essence</b> (G) lightly bonded	6.90 €
<b>Beef Tea</b> (L) strong beef broth with fillet strips, vegetables and a dash of Jack Daniel's	9.90 €
<b>Summer salad</b> (A, M) with warm chanterelles	14.90 €
<b>Salad Caprese</b> (G, M) Cherry tomatoes, basil and mozzarella	7.90 €
<b>Herb Salad</b> (G) green salad leaves, fresh herbs, yoghurt-cream dressing	8.90 €
<b>Prawn Cocktail</b> (B, C, G, M, O) with romaine lettuce and cocktail sauce	9.90 €
<b>Steak Tartar</b> (A, C, M, G) hand minced with home-made bread	17.90 €
<b>Small Beetroot-Carpaccio</b> (G, M) with goat's cheese and truffle vinaigrette	7.90 €
<b>½ doz. Escargots</b> (R, G, A, O) with herb butter and white wine au gratin and wholemeal bread	7.90 €

## Children's Menu

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

## Vegetarian dishes

<b>Fried chanterelles</b> (G) with small unpeeled rosemary potatoes	17.90 €
<b>Spaghetti Funghi</b> (A, C, G) with mushroom-cream sauce	11.90 €

## Extra dishes

Fried chanterelles (G)	8.90 €
Viennese Schnitzel (A, C, G)	16.90 €
Chicken Schnitzel (A, C, G)	10.90 €
Medallions of Iberico pork tenderloin (G)	16.90 €
Tuna steak (D)	18.90 €

## Please choose your sides:

Small unpeeled rosemary potatoes (G)	4.50 €
Pan fried potatoes (G)	4.50 €
Chips hand sliced (A)	3.50 €
Baked potato with Sour Cream (G)	4.50 €
fried chanterelles (G)	8.90 €
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 €
Veal jus (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

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

### USA Black Angus

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

### Spain

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

## **Desserts**

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

## **Our range of ice creams:**

**Homemade to a classic recipe, only with natural ingredients**

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

## **Our Sorbet Assortment:**

**Homemade to a classic recipe, only with natural ingredients**

<b>Lemon</b> (C)	3.50 €
<b>Champagne Mango</b> (C)	4.50 €
<b>Apple</b> (C)	4.00 €