

Appetizers

Home baked wholemeal bread <small>(A, G)</small> Aioli and Majorcan olives	2.20 €
Beef Tea <small>(L)</small> strong beef broth with fillet strips, vegetables and Jack Daniel's	9.90 €
Pumpkin Cream Soup <small>(L)</small> with roasted pumpkin seeds	5.90 €
Dumpling Carpaccio <small>(A, C, M)</small> with salad and grapeseed vinaigrette	7.90 €
Beef fillet-Carpaccio <small>(G, M)</small> with parmesan and lemon fillets	14.90 €
Small colorful salad <small>(G, M)</small> with herbal vinaigrette	5.90 €
Kale salad <small>(A, C, D, G, M, O)</small> with black pudding and goat cheese pralines and warm bacon onion vinaigrette	11.90 €
Corn salad <small>(A)</small> with mushrooms, roasted duck liver and Cassis reduction	13.90 €
Steak Tatar <small>(A, C, M, G)</small> hand minced with home-made bread	17.90 €
Roasted beetroot <small>(A, E)</small> with nuts and orange fillets	8.90 €

Vegetarian dishes

Trilogy of baked potato <small>(C, G)</small> with mixed salad	14.90 €
Spaghetti herbal cream sauce <small>(A, C, G)</small> Parmesan cheese and toasted almonds	13.90 €
Tuna steak approx. 200 g <small>(D)</small>	19.90 €

Extra dishes

Wiener Schnitzel (A, C, G, M, O)	24.90 €
Veal schnitzel, chips and mixed salad	
Barbarie duck breast (A, C, L, G)	25.90 €
with rosemary potatoes and cream savoy cabbage	
Beef roulade (A, C, M, G)	17.90 €
potato dumplings and red cabbage	
Confit goose leg (A, C, G)	24.90 €
potato dumplings and red cabbage	
Confit goose breast (A, C, G)	26.90 €
baked potato with Sour Cream and red cabbage	
Wild meatballs (A, C, M, G, O)	15.90 €
with rosemary potatoes and cream savoy cabbage	
On pre-order:	
Roasted goose for 4 persons (A, C, G)	159.00 €
a whole organic outdoor goose, potato dumplings and gravy, Cranberries and red cabbage	

Please choose your sides:

Small unpeeled rosemary potatoes	4.50 €
Pan fried potatoes (G)	4.50 €
Chips hand sliced (A)	3.50 €
Potato dumplings (A, C, G)	4.50 €
Baked potato with Sour Cream (G)	4.50 €
Cream savoy cabbage (G)	4.50 €
Green beans, bacon and onions (G)	3.50 €
Red cabbage (G)	4.50 €
Mixed salad (M)	4.50 €
Home-baked whole meal bread (A)	3.50 €

Choose your sauce:

Pepper corn sauce (G)	3.50 €	Cafe de Paris Sauce (A, G, M)	3,50 €
Béarnaise sauce (C, G)	3.50 €	Chili dip (A)	1.50 €
BBQ sauce (A, M, F)	1.50 €	Sour Cream (C, G)	3.50 €

From our 800 ° C American Broiler

Wagyu, Rib-Eye steak, Australia (G)	each 100 g	5-6 marbled	33.50 €
Calf Sirloin steak, Germany (G)	approx. 200 g		19.90 €
	approx. 250 g		24.50 €
Tuna steak (J)	approx. 200 g		19.90 €

New Zealand beef Reserve (grass fed)

Sirloin steak (G)	approx. 200 g		20.90 €
	approx. 300 g		30.90 €
Fillet of Beef (G)	approx. 180 g		23.90 €
	approx. 250 g		31.90 €
Chateaubriand (G) head fillet of beef	approx. 550 g	for 1-2 pers.	64.90 €

USA Greater Omaha Black Angus (corn fed)

Sirloin steak (G)	approx. 250 g		28.50 €
	approx. 300 g		33.90 €
	approx. 400 g		44.90 €
Rib-eye steak (G)	approx. 300 g		33.90 €
	approx. 350 g		38.90 €
	approx. 450 g		48.90 €
Fillet of beef (G)	approx. 180 g		29.90 €
	approx. 250 g		40.90 €
2 Filets Mignon (G)	each approx. 100 g		32.50 €
Chateaubriand (G) from the fillet head of beef	approx. 600 g	for 1-2 pers.	89.90 €
Grill platter (G) USA Black Angus	approx. 800 g	for 1-2 pers.	84.90 €
	Sirloin steak, 2 Filets Mignon, Rib-Eye Steak		

Desserts

Compote of the Soller Orange (A, C, G) with speculoos crispy and hazelnut-caramel ice cream	7,90 €
Mallorcan almond cake (A, C, G, H) with vanilla ice cream	8,90 €
Choco-Pecan-Brownie (A, C, G) with pistachio ice cream	8,90 €
Turrón ice cream (C, G) with apricots and raspberry sauce	6,90 €
Christmassy New York Cheesecake (A, C, G) with eggnog on mulled wine sauce	7,90 €
Kaiserschmarrn (A, C, G) kind of pancake with plum compote and vanilla ice cream (approx. 15 min.)	11,90 €
Ice and hot (C, G) hot cherries and Bourbon vanilla ice cream	6,90 €
Apple crumble (A, C, G) apple, caramelized walnuts and vanilla ice cream	7,90 €
French fries red and white (A, C, G) Sweet potato fries with raspberry and vanilla sauce	6,90 €

Our range of ice creams:

Homemade to a classic recipe, only with natural ingredients

Bourbon-Vanilla (C, G)	4,50 €
Chocolate-Tonka bean (C, G)	4,00 €
Pistachio (C, G)	4,50 €
Malaga rum-raisins (C, G)	4,50 €
Kinder-chocolate-Smarties (A, C, G)	4,00 €
Hazelnut-caramel (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 €