

STARTERS

TUNA TATAKI

Marinated raw filet of tuna accompanied with a sauce made from mango and red peppers, served on a bed of seaweed salad.

SMOKED DUCK BREAST + €2.00 *egg - mustard*

Sliced duck breast presented with mesclun, honey-mustard sauce together with small Amorene-Cherries and crispy dried mango bits.

CARPACCIO PIÉMONT + €2.00 *lactose*

Thinly slice draw beef tenderloin topped with Parmesan cheese flakes, sunflower seeds combined with truffle sauce and mixed greens.

MEDITERENNEAN COUSCOUS SALAD *wheat - gluten - lactose*

Colorfull salad made of durum wheat, tossed with almonds, raisins, fresh mint complimented with grilled vegetables and Feta cheese.

CAESAR SALAD *wheat - gluten - lactose*

Hand tossed Romaine lettuce, mixed with anchovy dressing, Parmesan shavings topped with crispy croutons and a boiled egg.

THE CRUNCH *sesam - soja - tarwe - gluten*

Luke-warm crispy sliced Uramaki roll on a bed of marinated seaweed and yellow pickled cabbage finished with a veggie crisp and Wasabi mayonnaise.

SOUPS

TOMATOES *celery - lactose - gluten*

Classic soup made from fresh tomatoes and basil served with our without meat balls.

MUSTARD *lactose - mustard*

Creamy soup prepared from regional mustard, and sprinkled with fresh chives.

CONSOMMÉ

Clear broth from poultry flavored with black truffle, served chicken breast and forest mushrooms.

MAIN DISHES

NORTH-AFRICAN FALAFEL *sesame - soja - wheat - gluten*

Deep fried Garbanzo bean balls, tossed with a spicy Harissa sauce made from red pepper, cilantro, cumin, garlic and tomatoes accompanied with couscous and vegetables.

CURRY MADRAS *vegetarian*

Baked root celery combined with a blend of Indian spices, served with steamed Basmati rice and small pickled cauliflower florets.

TUSCAN RAVIOLI *gluten - lactose*

With mushroom stuffed ravioli's accompanied with sauteed forest mushrooms, and finished with crispy truffle chips and sprinkled with truffle oil.

TRADITIONAL CATCH OF THE DAY *lactose*

Catch served with a butter sauce, chopped parsley, served with potatoes, and mixed vegetables.

SCHNITZEL *gluten - egg*

Thin breaded fried pork cutlet served the traditional way with lemon, potato wedges and vegetables. served plain or with a choice of mushroom sauce or pepper sauce.

PICCATA *lactose*

Sauteed cornfed chicken breast covered with a sauce of tomatoes, onion, capers, lemon on a soft mousseline potato mash.

FRENCH SIRLOIN + €10.00 *lactose - egg*

Grilled sirloin steak served with Roseval potatoes, mixed vegetables and Bearnaise sauce.

DISH OF THE DAY

Ask our employees about today's daily dish.

DESSERTS

DAME BLANCHE *lactose - nuts*

Our vanilla ice cream classic in a modern twist of hot chocolate sauce topped off with green tea-scented white chocolate shots.

DUTCH DELIGHT *lactose - nuts - gluten*

Light creamy caramelised waffle ice cream with whipped cream and a crunchy chunky biscuit.

BLACK HAWAI SORBET *lactose - nuts*

Catchy presentation of black coconut ice-cream with a Piña Colada sauce and Pineapple bits.

FRIANDISES *lactose - nuts*

With a delicious cup of coffee or tea.

RANGE OF CHEESES + €6.00 *lactose - nuts*

Five types of cheese presented with traditional garnishes such as walnuts, grapes and Kletzen bread.

Do you have an allergy? Please let us know!

 vegetarian