

Starters

Crustacean soup ^{AL1a,2,3,4,7,9,12}

lobster | tarragon € 14,00

Pointed cabbage roulade ^{AL1a,3,6,7,8c,9,11,12}

peach walnut cream | celery | tofu | caraway chips € 20,00

Baked praline of deer ^{AL1a,3,7,9,10,12}

pumpkin bread salad | cernel oil ice cream
bech wood mushroom | quince jelly € 23,00

Main course

Roasted red mullet ^{AL1a,3,4,7,9,12,13}

black salsify | apple | chickpea | wild emmer corn | chorizo € 38,00

Lemon olive tortelloni ^{AL1a,3,7,9,12}

parmesan | majoram | cranberries | spiced milk foam € 25,00

Braised ox cheek ^{AL1a,3,7,9,12,13}

maize flan | potato espuma | perigord truffle
brioche | black forest miso € 37,00

From our grill

Filet Mignon

Lady's Cut 180 g € 47,00

Original Cut 320 g € 68,00

Striploinsteak

Lady's Cut 250 g € 42,00

Original Cut 350 g € 60,00

Rib Eye Steak

Lady's Cut 250 g € 49,00

Original Cut 450 g € 78,00

Prime Rib

Original Cut 600 g € 98,00

Half Canadian lobster

baked onion rings ^{AL1a,7} | homemade steak sauce ^{AL1a,6,9,12}

homemade french fries ^{AL1a} € 5,50

baked potato | sour cream ^{AL7} € 5,50

risoni | grilled bell pepper ^{AL1a,7,9,12} € 6,50

market vegetables ^{AL7,9} € 6,50

small Caesar Salad ^{2,3 AL1a,3,4,7,9,10,12} € 8,50

salt lemon leaf spinach ^{AL7,9,12} € 5,50

sauce bearnaise ^{AL3,7,12} € 4,00