

## Menu of the month

Aperitif - Aperol Spritz

Beef carpaccio with olive oil, balsamic  
cream and Parmesan

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Small rump steak with fried mushrooms,  
Béarnaise sauce and potato gratin

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Cream brûlée on a fruit bouquet

Including a bottle of mineral water and  
0,5l Pinotage (Red Wine South Africa)

for 2 persons 88,00 €

## Starters

Soup of the day from 6,00 €

Small mixed salad with herb dressing  
and croutons

5.90 €

Mozzarella on a colorful tomato variation with olive  
oil, balsamic cream and basil

7.50 €

Roasted goat's cheese wrapped in ham with salad,  
raspberry dressing

9.50 €

Carpaccio

slices of beef with olive oil, balsamic cream and  
Grana Padano

11,90 €

3 fried king prawns in garlic oil with olives, peppers  
and cherry tomatoes, and a garlic bread

€ 13.90

## Small steak card

All dishes from the steak card included a fresh salad, and herbal butter. The steaks are seasoned with steak peppers.

Chicken breast  
200g 14.50 €

Young porksteak  
200g 13.50 €

South American rump steak  
With small fat edge for succulence, crispy and tender  
200g 19.90 €  
300g 23.90 €

New Zealand Deer Steak  
200g 22.90 €

Rib-Eye Steak  
from the intermediate rib piece, well marbled with small fat eye,  
juicy and tender. Our recommendation !  
250g 24.50 €

### **Please order your inserts separately:**

Garlic bread 2,00 €

Baked Potato with Sour Cream 4,00 €

French fries 3,00 €

Sweet potato fries 3,90 €

Potato gratin 3,90 €

Green butter beans 3,50 €

Fresh fry vegetables 4,90 €

Sauce Béarnaise 2,50 €

## Main courses

### Caesar salad

Crispy iceberg and Roman salad with garlic croutons,  
Parmesan and baked chicken breast strips in crispy  
breadcrumbs

14,90 €

### Vegetables - steak pan

Crisp vegetables from the pan with juicy rumpsteak strips  
and garlic bread

17,90 €

Baked potato with sour cream on a crisp salad with  
fried rumpsteak strips

16,90 €

fried chicken breast strips 14,90€

Strips from deer and wild boar  
with mushrooms, onions and grapes in creamy sauce, plum red  
cabbage and croquettes

19,90€

### Deer Steak

red wine sauce, plum red cabbage and potato gratin

27,90 €

### Mixed Grill

Pork - Chicken breast and Rumpsteak with  
French fries, herb butter and salad

20,90 €

Original Wiener Schnitzel from the veal  
300g with crberries, french fries and salad  
22,90 €

Cod fillet  
on crispy fried fresh vegetables with potato gratin and  
béarnaise sauce  
20.90 €

Srimps  
with garlic & chili, peppers, cherry tomatoes and olives, a  
small salad and garlic bread  
21.90 €

### **Vegetarian food**

Mushroom potato  
Baked potato with sour cream and fried mushrooms on a  
salad bakett  
14,50 €

Large colorful salad with olives and sheep's cheese,  
baguette and herb dressing  
12,90 €

Frieb vegetable from the pan with tofu strips and garlic  
bread  
14,90 €

## Dessert

Warm apple strudel on vanilla sauce and one  
Ball of vanilla ice cream  
7,50 €

Cream brûlée with Caribbean cane sugar flamed on a  
small fruit Bouquett  
6,90€

hot punch cherries on ice cream  
6.90 €

A ball of vanilla ice cream with marzipan liqueur  
3.60 €

Affgato  
A scoop of vanilla ice cream with espresso and  
Frangelico  
(Italian hazelnut liquor)  
5,50 €

The recommendation of the house  
"The 10 course surprise menu"  
for 77 € per person  
Please understand that we can only offer the menu on  
previous orders.