

## MENUS

Our chef has put together a selection of starters, main courses and desserts for you, which you can combine yourself individually as a unified menu (vegetarians will of course be considered separately). We will be happy to help you with the perusal – please do not hesitate to contact us.

### Starters

Mixed leaf salad with balsamic vinaigrette,  
smoked breast of duck and apricot chutney  
€ 11.00

Marinated leaf salad with guinea fowl breast satay sticks,  
lemongrass and soy, honey and sesame sauce  
€ 12.00

Antipasti plate with marinated vegetables,  
mozzarella balls and cherry tomatoes  
€ 9.00

### Soups

Carrot and ginger soup  
€ 6.00

Tomato soup  
€ 6.00

Bremen “Wedding Soup”  
(chicken broth with vegetables, meatballs and dumplings)  
€ 6.00

Lemongrass and coconut soup  
€ 7.00

### Vegetarian

Stuffed oven-baked tomatoes au gratin  
with vegetable couscous and home-made chutney  
€ 12.00

Tagliatelle with a ragout of wild mushrooms,  
rocket and grated grana padano  
€ 14.00

**Main courses**

**Médailles of pork fillet wrapped in serrano ham**  
with courgette vegetables and roast potatoes  
€ 20.00

**Beef fillet steak with port wine sauce,**  
mixed vegetables and Mediterranean baked potatoes  
€ 32.00

**Roasted corn-fed chicken breast with herb jus,**  
mashed potatoes and pepper and onion vegetables  
€ 19.00

**Pan-fried salmon fillet with saffron and lime sauce,**  
sugar snaps and tomato vegetables and basmati rice  
€ 23.00

**Crispy pan-fried zander**  
with home-made mango and chilli chutney,  
carrot and leek vegetables and chilli gnocchi  
€ 22.00

**Desserts**

Panna Cotta with raspberry puree  
€ 7.00

Duet of white and dark mousse au chocolat  
with mango compote  
€ 8.00

Mascarpone quark cream in a glass  
with curried mango ragout  
€ 7.00

*The prices for the menu is calculated of the individual prices.  
The prices indicated all include applicable VAT.*

*Status: 1 April 2022. Prices are subject to change.*