MENU

BREAD AND DIP

SOUPS

CARROT CREAM SOUP CURRY, COCONUT FOAM	7,50
FISH SOUP «FRENCH STYLE» CROÛTONS, ROUILLE, PECORINO	11,50
POTATO AND LEEK SOUP BACON, HERB CROUTONS	6,50

STARTERS / SALADS / INTERMEDIATE COURSE

KALAMATA JORDAN OLIVES WITHOUT SEEDS, JORDAN-OLIVE OIL, ROCKET CRÈME	4,50 / 8,50
SALAD "LIEBEVOLL!" MIXED SALAD, TOMATO, CUCUMBER, SPROUTS, LIEBEVOLL! DRESSING HONEY-MUSTARD OPTIONALLY WITH: - ADDED CHICKEN, GLACED ONIONS, CHAMPIGNONS - ADDED GOAT CHEESE - ADDED HALF GOAT CHEESE / HALF CHICKEN	SMALL LARGE 10,50 / 14,50 9,50 / 13,50 10,00 / 14,00

SMALL LARGE

12,00

CORN SALAD WITH WALNUT VINAIGRETTE BACON CUBES, CROUTONS, HOMEMADE BRIOCHE

BEETROOT CARPACCIO	VEGETARIAN	13,50
GRATINATED GOAT CHEESE, ROASTED PINE NUTS, (WITHOUT GO	AT CHEESE VEGA	M)
ORANGE FILLETS, FRIEZES		

RUSTIC BREAD SLICES WITH CHICKPEA CREAM	VEGAN	12,50
FRIED KING OYSTER MUSHROOM, FRESH FIG, WALNUTS		

MENU

HOME MADE PASTA / VEGETARIAN / VEGAN

SPAGHETTI AL GIORGIO À LA CRÈME, BACON CUBES, RED ONIONS, FRESH GARLIC, C	CHILLI	13,50
PENNE WITH WILD MUSHROOMS IN CREAM SAUCE - WITH FILLET TIPS	PLUS	13,50 5,50
PORCINI RAVIOLI CABBAGE À LA CRÈME, WILD HERB SALAD, HOMEMADE POTATO CHIPS, CASHEW NUTS	VEGETARIAN	16,00
MEAT		
DÜSSELDORF MUSTARD ROAST ONION-ABBMUSTARD-CRUST, FRENCH FRIES, SALAD		26,00
"SAUERBRATEN" (MARINATED AND BRAISED BEEF) HEARTY SAUCE, BOILED RED CABBAGE, GLAZED PARSLEY POTATOES, ALMONDS, RAISINS		18,50
PORK CHOP FROM THE EIFEL PIG RED WINE SAUCE, BROAD BEANS, MASHED POTATOES, FRIE	ED ONIONS	23,00
HERBAL CORN CHICKEN BREAST JUS, 3 KINDS OF PARSLEY ROOT: PUREE, BRAISED, CHIPS		19,50

MENU

FISH

SKREIFILET CHORIZO JAM, PAPRIKA BROTH, LENTILS	22,50
FRIED PIKEPERCH FILLET BEETROOT FOAM, CREAMY SAUERKRAUT, DILL POTATOES	19,00
DESSERT	
PASSION FRUIT CHOCOLATE TARTS BOILED QUINCE, CALLEBAUT CHOCOLATE, BISCUIT, MOUSSE	8,00
CITRUS RAGOUT (BLOOD ORANGE, ORANGE, LIME, KUMQUATS) QUARK MOUSSE, PISTACHIO CRUMBLE, SESAME	7,50