

Starters...

Velvet soup of cauliflower and lemongrass

€ 5,50

With thyme and honey grated goat cheese served on lamb's salad with herb dressing

Starter € 9,00

Main dish € 13,00

Fancy side salad

€ 4,00

Vegetarian....

Vegetarian Curry with goat cheese doughnut

€ 12,50

Regional dishes...

Schnitzel „Local Style “

Breaded pork escalope with braised onions, fried egg, baked potatoes and side salad

€ 14,50

„Düsseldorfer Senfrostbraten “

Grilled Argentinean Rump steak coated with a Mustard- Onion crust
served with salad and fried Potatoes

€ 23,00

Braised beef "Rhineland style" with raisins, almonds,
red cabbage and potato dumpling

€ 17,00

Beef roulade with parsley- mashed -potatoes and king oyster mushrooms

€ 18,50

Entrecote with roasted vegetables and herb doughnut

€ 24,50

With herb farce filled breast of Guinea fowl served with celery puree and carrots

€ 18,50

„Club Burger “
App. 225g Beef burger with Cheese, homemade Chilli dip,
red onions and salad garnish
Served with French fries and BBQ sauce
€ 12,00

Fish...

Salmon steak with pearl barley risotto and fennel
€ 17,50

Linguine with fish-Bolognese
€ 12,50

Sweet finish...

Small Pumpkin-Nougat cake with a compote of seasoned oranges
€ 6,50

Creme Brulee a compote of berries and vanilla ice cream
€ 6,00

"Raspberry dream"
Mascarpone-curd cream with raspberry sauce, meringue and amarettini biscuit crush
layered in a glass
€ 5,50

Ice cream (Strawberry, vanilla and schocolate) per scoop
€ 1,50

Dear guest,

**in case you have any questions regarding the ingredients or food additives,
please don't hesitate to ask us
We are at your disposal to assist you**