

## *Tender Lamb*

Pan-fried lamb fillet (7, 12) 19  
port wine- rosemary jus | bean salad | arugula | tomato vinaigrette



Potato-leaksoup (1, 4, 5, 7, 9, 12) 12  
lamb praline | pea puree | semi-dried tomatoes



Bone-in lamb saddle (4, 5, 7, 12) for 2 people 75  
lamb jus | carrots | potato terrine | mashed vitelotte potato

Saddle of lamb (4, 5, 7, 12) 34  
rosemary jus | braised zucchini | herbed mashed potato

Braised leg of lamb (4, 5, 7, 12) 29  
gravy | bean cassoulet | baby potatoes

### **Our wine recommendation:**

**2017      Blaufränkisch Reserve, Eisenberg DAC      39**  
Groszer Wein, Burgenland, Austria

#### Incompatibilities that could cause allergies:

1 eggs 2 fish 3 crustaceans 4 dairy products 5 celery 6 sesame seeds 7 sulphur dioxide  
8 peanuts 9 grains containing glutens 10 Lupins 11 nuts 12 mustars 13 Soya beans 14 molluscs

#### Additives:

a) Flavour enhancer b) Colourants c) Preservatives d) Nitrate salting mix  
e) Nitrate f) Antioxidant g) sulphurised h) blackened i) waxed k) phosphate  
l) sweetener m) source of phenylalanine

*AZ*

*Menu*

Caramelized goat's cheese (4/7/12)  
pickled vegetable | meadow herbs



Cream of asparagus soup (2/4/7/9/12)  
stremel salmon | asparagus | chervil oil



Beef tenderloin (4/5/7/12)  
port wine jus | braised leek | celery puree | potato terrine

or

Cod fish fried on the skin  
parsley butter | rutabaga puree | braised cabbage  
baby potatoes



Chilled strawberry soup (1/4/7/11)  
basil-mint sorbet | chocolate mousse with elderflower

4 courses 66

Wine flight 19

3 courses 55

Wine flight 15

Incompatibilities that could cause allergies:

1 eggs 2 fish 3 crustaceans 4 dairy products 5 celery 6 sesame seeds 7 sulphur dioxide  
8 peanuts 9 grains containing glutens 10 Lupins 11 nuts 12 mustars 13 Soya beans 14 molluscs

Additives:

a) Flavour enhancer b) Colourants c) Preservatives d) Nitrate salting mix  
e) Nitrate f) Antioxidant g) sulphurised h) blackened i) waxed k) phosphate  
l) sweetener m) source of phenylalanine

## *Starters*

Home cured salmon (2/4/12) beetroot   mustard   horseradish   dill sour cream   apple	18
Beef carpaccio (4/7/12) Sour cream   capers crème   BIO-hay milk cheese   meadow herbs	18
Caramelized goat's cheese (4/7/12) pickled vegetable   meadow herbs	17

## *Soups*

Cream of celery soup (4/5/7/14) scallop   truffle	12
Cream of asparagus soup (2/4/7/9/12) stremel salmon   asparagus   chervil oil	13
Beef broth (1/4/5/7/12) boiled beef   julienne vegetables   egg custard	13

Incompatibilities that could cause allergies:

1 eggs 2 fish 3 crustaceans 4 dairy products 5 celery 6 sesame seeds 7 sulphur dioxide  
8 peanuts 9 grains containing glutens 10 Lupins 11 nuts 12 mustars 13 Soya beans 14 molluscs

Additives:

a) Flavour enhancer b) Colourants c) Preservatives d) Nitrate salting mix  
e) Nitrate f) Antioxidant g) sulphurised h) blackened i) waxed k) phosphate  
l) sweetener m) source of phenylalanine

## *Fish Dishes*

“Exquisite fish platter 1896“ (2/3/4/9) white halibut fillet   cutlets of turbot   monkfish cheeks fried king prawns   seasonal vegetables parsley potatoes   romana salad in sour cream	for 2 people	79
Cod fish fried on the skin (2/4/7/9) parsley butter   rutabaga puree   braised cabbage baby potatoes		29
Fried Turbotfillet (2/4/5/7/9/12) celery puree   mushrooms   chateaux potatoes		40
Fried monkfish (2/3/4/5/7/12) riesling sauce   roasted cabbage   two kind of vitelotte potato		34

## *Meat Dishes*

Dry-aged Steak (4/7/9) scotch butter   two kinds of beans   potato thaler		34
Pink roasted duck breast (1/4/5/7/9/12) apricot jus   cabbage   blueberry puree   pommes dauphines		28
Beef tenderloin (4/5/7/12) port wine jus   braised leek   celery puree   potato terrine		34

Incompatibilities that could cause allergies:

1 eggs 2 fish 3 crustaceans 4 dairy products 5 celery 6 sesame seeds 7 sulphur dioxide  
8 peanuts 9 grains containing glutens 10 Lupins 11 nuts 12 mustars 13 Soya beans 14 molluscs

Additives:

a) Flavour enhancer b) Colourants c) Preservatives d) Nitrate salting mix  
e) Nitrate f) Antioxidant g) sulphurised h) blackened i) waxed k) phosphate  
l) sweetener m) source of phenylalanine

## *Vegetarian Dishes*

Tagliatelle (1/4/7/9) cream   three kind of cabbage	21
Potato noodles & asparagus (1/4/7/9) white & green asparagus   semi-dried tomatoes	23

## *Desserts*

“Tarte tatin” (1/4/9) apple & pear   yogurt ice cream	12
Coffee creme brulee   foam   mocca ice cream (1/4/7/11)	12
Chilled strawberry soup (1/4/7/9) basil-mint sorbet   chocolate mousse with elderflower	12

## *Kids Menu*

Including a small ball of ice cream with ice lolly as a dessert

Fish & Chips (1/2/4/9) fried fish fillet   french fries   sour cream dip	12
Pork schnitzel   peas and carrots   mashed potato (1/4/5/9/12)	12
Pasta & Sauce (4/5/9) tagliatelle   tomato sauce   Grana Padano	10

Incompatibilities that could cause allergies:

1 eggs 2 fish 3 crustaceans 4 dairy products 5 celery 6 sesame seeds 7 sulphur dioxide  
8 peanuts 9 grains containing glutens 10 Lupins 11 nuts 12 mustars 13 Soya beans 14 molluscs

Additives:

a) Flavour enhancer b) Colourants c) Preservatives d) Nitrate salting mix  
e) Nitrate f) Antioxidant g) sulphurised h) blackened i) waxed k) phosphate  
l) sweetener m) source of phenylalanine