

APERITIF

HOUSE COCKTAIL

If you are looking for something special, here you have found it:
Ginger and lemongrass - the refreshing complement
Champagner on top 8,00 €

Champagner

Premier Cru Brochet-Hervieux Rosé 0,1l 9,50 €

Crémant d'Alsace Brut, France 0,1l 6,50 €

Crémant d'Alsace Brut, France, Rosé 0,1l 7,50 €

COLD HORS-D'OEUVRES

BRASSERIE SALAD

colorful green salads with Corsican Feta cheese,
olives and tomatoes 9,50 €

DUTCH DUPLICATE MATJESFILET

with apple-onion salad and potatoes 9,50 €

CARPACCIO OF THE OX'S FILLET

as in Harry's New York Bar
with fresh mushrooms
and lemon vinaigrette 13,50 €

MOZZARELLA FROM BUFFALO MILK

on tomato basil and Tuscan olive oil 12,00 €

VITELLO TONNATO

thin sliced veal with tuna cream
and capers 11,00 €

SASHIMI

of blue fine tuna with sesam - soy marinade
and wasabi - alga salad 13.50 €

FROM PARIS

“RUNGIS” OYSTERS FINE DE CLAIRE

6 pieces on ice and lemon 18,00 €

SOUPS

FOAMY CARROTS - GINGER SOUP

with coriander 5,50 €

BOUILLABAISSE

of lemongrass and saffron with marine fish
and baked prawn 12,50 €

SUSHI PLATE SURPRISE FOR 2 PEOPLE

You get a little insight into the world of Asia and they can be spoiled by our sushi specialties

Except Sunday

SCALLOPS „ASIAN”

and shrimp in the Wantan-pastry, stir-fried vegetables 17,50 €

NATIVE OF ALSACE SNAIL FRYING PAN

spicy herb-flavoured butter 1 dz. 11,50 €

PASTA

SINGAPORE FRIED NOODLES

Tandoori grilled chicken with lemon grass 13,50 €

SPAGHETTI WITH SAUCE ARRABBIATA

8.00 € / with grilled king prawns 14.50 €

ALWAYS A STEP AHEAD !

“SEARED AND CHILLI SPICED” TUNA STEAK

with roasted mashed potatoes, Thai leeks,
Shi take mushrooms and Teriyaki sauce

Daily rate

MEAT DISHES

NORMANDY POT

fillet tips with fresh mushrooms in a white
wine-green pepper-sauce and gratinated potatoes 17,50 €

MEDALLIONS OF PORK

with fresh vegetables and gratinated potatoes 16,50 €

WIENER SCHNITZEL OF THE CALF

with potato cucumber salad 18,50 €

SHARP LAMB CURRY

basmati rice with mint & yoghurt 18,50 €

**ARGENTINE BEEF FROM PASTURE BEEF
MARBLED LIGHT, BLACK ANGUS BEEF**

GRILLED SIRLOIN STEAK

pak choi vegetables, Teriyaki sauce
and gratinated potatoes 24,00 €

IRISH BEEF CUTLET

roasted on the bone around 600g for 2 persons
with forest gnomes, vegetables and potato
p. pers. 24,50 €

FISH DISHES

FRESHLY FROM THE FISH MARKET!

WHOLE GRILLED FISH

with lemon, potatoes and herb pesto, spinach
and orange-olive-vinaigrette 21,50 €

COD FILET

in coconut palm lime marinade, jasmine rice,
pak choi vegetables and sake foam 19,50 €

LARGE PAN-FRIED

plaice in butter or bacon
and potato cucumber salad 16,50 €

NORWEGIAN SALMON

on saffron cream, fresh vegetables
and jasmine rice 16,50 €

DESSERT

FRESH SWEET PINEAPPLE

with bourbon vanilla ice cream
and Brussels chocolate sauce 8,50 €

CREME BRULEÉ

roasted lemongrass cream 6,50 €

MOUSSE

in different variations 6,50 €

ESPRESSO CHARLOTTE

Bourbon vanilla ice cream, Grand Marnier,
Espresso and milk foam 6,50 €

NATURAL GOAT CHEESE +

NATURAL ARTICHOKE HEARTS

with balsamico cream and baguette 9.50 €