

Menu votre plaisir

**BLACK HUGO** <sup>6</sup> 7,60  
sparkling wine, cassis syrup, lime and mint

**ASPARAGUS CREAM SOUP** <sup>7,13</sup> 5,90  
with wild garlic pesto

**FLAMED GOAT CHEESE** <sup>13</sup> 12,20  
with rocket in raspberry vinaigrette, italian country ham

**MARINATED VEAL SADDLE  
- MEDIUM ROASTED -** <sup>13</sup>  
with bittercaramelsauce, Brussels sprouts  
and rosemary potatoes

**23,80**

**FRESH ASPARAGUS** <sup>9,13</sup> 15,80  
with Sauce Hollandaise or melted brown butter and new potatoes, served with

**small pork escalope "Viennese Style"** <sup>7,9,13</sup> 22,20  
or

**roasted fillet of salmon** <sup>7,9,10,13</sup> 23,60

**KING PRAWNS** <sup>8</sup> 18,90  
over Spaghetti with roasted garlic, chilli, cherry tomatoes and olive oil

**CRÈME BRÛLÉE** <sup>9,13</sup> 6,10  
with rum fruits

We recommend

**CHÂTEAU HAUTE BRANDE FLEUR DE VITRAC** <sup>6</sup>

Cuvée, dry, AOC, France

0,1 l Glass ... **4,20**

0,75 l Bottle ... **28,00**

**2016 PINOT GRIS** <sup>6</sup>

dry, QbA, Germany

0,1 l Glass ... **4,50**

0,75 l Bottle ... **30,00**