

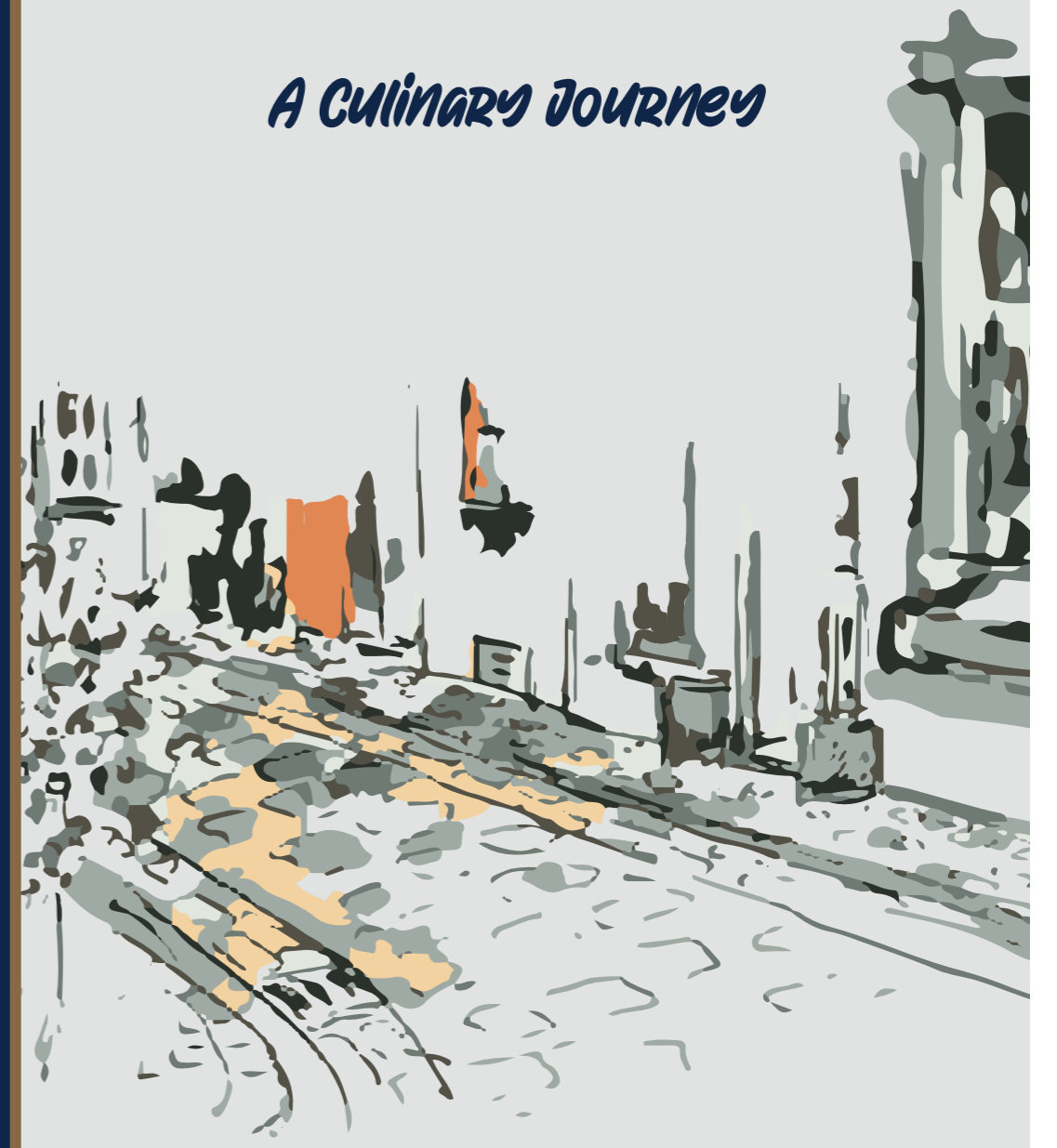


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A CULINARY JOURNEY



A Small Beginning

Mixed Salad – 11,90

Fresh mixed salad with house dressing, cucumber, tomatoes, bell peppers and red onions
Allergens: 10, 12

Tuna Tataki – 17,90

Seared tuna in a sesame crust with ponzu dressing, ginger, and wakame salad
Allergens: 1.1, 4, 6, 11, 12

Shrimp Pan – 16,90

Shrimp sautéed in olive oil with garlic, chili, and mushrooms
Allergens: 2

Burrata – 12,90

Buffalo-burrata with sun-dried tomato pesto, arugula, fresh and grilled tomatoes, and leek powder
Allergens: 7, 8, 12

Baked Feta – 10,90

Feta wrapped in filo pastry with sesame and honey
Allergens: 1.1, 7, 11

Calamari Fritti – 11,90

Crispy fried calamari with lemon and aioli
Allergens: 1.1, 3, 14

Alsatian Snail Pan – 15,90

With homemade herb butter, 6 pieces
Allergens: 7, 14

Perfect for Sharing

Antipasti – 16,90

Grilled Mediterranean vegetables with olives, melon, mozzarella, and Serrano ham
Allergens: 1.1, 7, 12

Vitello Tonnato – 15,90

Thinly sliced veal with homemade tuna and caper sauce
Allergens: 3, 4, 10, 12

Beef Carpaccio – 16,90

Thinly sliced beef fillet with arugula and Grana Padano
Allergens: 7

Comfort in a Bowl

Marseille Fish Soup – 15,90

A fine composition of premium fish and shellfish, served with aioli and toasted bread
Allergens: 1.1, 2, 3, 4, 9

Soup of the Day – 9,90

Freshly prepared with seasonal market ingredients
Allergens: Please ask our service team

Vegetarian Adventures

Grilled Cauliflower – 19,90

With oyster mushrooms and celery-fennel purée
Allergens: 9

Linguine in Tomato Sauce & Burrata – 21,90

Served with Parmesan and fresh basil
Allergens: 1.1, 7

Linguine Puttanesca – 19,90

With capers, tomatoes, olives, and chili + Prawns (per piece) 3,90
Allergens: 1.1, 12, (2)

Creations from the Sea

Pappardelle with Salmon – 26,90

Ribbon pasta with spinach, salmon, and creamy tomato sauce
Allergens: 1.1, 4, 7, 12

Grilled North Sea Plaice – 33,90

With bacon, boiled potatoes, and cucumber salad
Allergens: 4, 7

Grilled Pike Perch – 34,90

With porcini mushroom sauce, green asparagus, and potato gnocchi
Allergens: 1.1, 3, 4, 7, 9

Grilled Salmon Fillet – 33,90

With two types of carrot and sweet potato-orange purée
Allergens: 4, 7

Delicacies from The Land

Rump Steak (approx. 300g) – 37,90

Served with roasted potatoes, pepper sauce, and bacon green beans
Allergens: 7, 9, 12

Veal Liver – 33,90

With caramelized onions and apple, served with mashed potatoes
Allergens: 7, 9

Wiener Schnitzel (Veal) – 33,90

Accompanied by boiled potatoes, cucumber salad, and cranberries
Allergens: 1, 3, 7, 10

Pan-seared Duck Breast – 29,90

Served on curry coconut risotto, pak choi, and teriyaki sauce
Allergens: 1.1, 6, 7, 9, 12

Kätzchen-Café Classics

Surf & Turf – 39,90

Beef tenderloin (approx. 200g) with two shrimp, potato truffle purée, and green asparagus
Allergens: 2, 7, 9, 12

Lamb Shank – 32,90

With mashed potatoes, pickled onions, and truffle jus
Allergens: 7, 9, 12

Beef Cheeks – 33,90

Served on potato leek purée, green asparagus, mushrooms, caramelized onions, and jus
Allergens: 7, 9, 12

Normandy Pot – 28,90

Tender pork fillet tips with mushrooms in Riesling pepper sauce, served with potato gratin
Allergens: 7, 9, 12

Sweet Endings!

Baked Alaska – 11,90

Vanilla ice cream on a cake base, covered with caramelized meringue, refined with passion fruit
Allergens: 1.1, 3, 7

Tiramisu – 10,90

Ladyfinger biscuits with Amaretto, mascarpone, and cream cheese
Allergens: 1.1, 3, 7, 12

Mousse au Chocolat - 11,90

With Bourbon-Vanillesauce
Allergens: 3, 7, 8

Crème Brûlée - 11,90

Classic vanilla dessert with a delicate caramelized crust
Allergens: 3, 7

Basque Cheesecake – 10,90

Creamy Basque-style cheesecake with fresh fruits and whipped cream
Allergens: 1.1, 3, 7

Apple Strudel – 10,90

Crispy pastry with apple filling and a hint of cinnamon
Allergens: 1.1, 3, 7, 8

Ice Cream Sundae – 9,90

Three scoops of ice cream with whipped cream and seasonal fruits
Allergens: Please ask our service team

Notes:

1.1. Cereals containing gluten (e.g., wheat) – Wheat, 1.2. Cereals containing gluten (e.g., rye) – Rye, 1.3. Cereals containing gluten (e.g., barley) – Barley, 2. Crustaceans, 3. Eggs, 4. Fish, 5. Peanuts, 6. Soy, 7. Milk (including lactose), 8. Tree nuts (e.g., almonds, hazelnuts, walnuts), 9. Celery, 10. Mustard, 11. Sesame, 12. Sulphur dioxide / Sulphites, 13. Lupin, 14. Molluscs

Please inform our service staff or the chef about any possible allergies or special dietary requests before placing your order.