Lunch

available by 12:00–17:00

BEETROOT SALAD WITH FETA (V) — 12,90
Fresh beetroot with tangy feta cheese
Allergens: 7, 10, 12

CREAM OF PUMPKIN SOUP (VE) — 8,90
Smooth, delicately seasoned pumpkin soup
Allergens: 1.1, 9

PORK SCHNITZEL — 15,90
Crispy breaded pork schnitzel with French fries and cucumber salad
Allergens: 1.1, 3, 7, 10, 12

BREMEN-STYLE KALE — 19,90
Hearty kale with smoked pork loin, bacon, cooked sausage,
Pinkel sausage and fried potatoes
Allergens: 1.4, 10

CHICKEN FRICASSEE — 15,90
Tender chicken in a creamy sauce with mushrooms,
carrots and peas, served with boiled potatoes
Allergens: 1.1, 7, 9

BREMEN-STYLE PAN-FRIED FISH — 18,90
Pan-fried fish with spinach, fried potatoes and mustard sauce
Allergens: 1.1, 4, 7, 10

LINGUINE AL POMODORO — 13,90
In an aromatic tomato sauce with freshly grated Parmesan
+ two prawns (2) — 4,90
Allergens: 1.1, 3 , 7

TIRAMISU — 6,90
Classic Italian dessert with mascarpone and coffee
Allergens: 1.1, 3, 7

A little **opener**

MIXED SALAD (V, VE) — 11,90
Fresh mixed leaves with house dressing, cucumber, tomatoes, peppers and red onions
Allergens: 10, 12

TUNA TATAKI — 18,90
Lightly seared tuna in a sesame crust with ponzu dressing, ginger and wakame salad
Allergens: 1, 4, 6, 11, 12

SIZZLING PRAWNS — 17,90
Prawns in olive oil with garlic, chilli and mushrooms
Allergens: 2

BAKED FETA (V) — 11,90
Feta in filo pastry with sesame and honey
Allergens: 1, 7, 11

CALAMARI FRITTI — 12,90
Crispy fried calamari with lemon and aioli
Allergens: 1, 3, 7, 14

ALSATIAN-STYLE SNAILS — 15,90
6 snails with homemade herb butter
Allergens: 1, 7, 14

ANTIPASTI 16,90
Grilled Mediterranean vegetables with olives, melon, mozzarella and Serrano ham
Allergens: 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 wild herb salad and Grana Padano
Allergens: 7

Comfort in a **Bowl**

MARSEILLE-STYLE FISH SOUP 15,90
A fine selection of fish and shellfish with aioli and toasted bread
Allergens: 1.1, 2, 3, 4, 9

SOUP OF THE DAY 9,90
Freshly made soup inspired by the season and market produce
llergens: Please ask our service team

The **Classics**

NORMANDY-STYLE PORK — 28,90
Tender pork fillet strips with mushrooms in a Riesling and pepper sauce, served with potato gratin
Allergens: 7, 9, 12

GRILLED CAULIFLOWER (VE) — 19,90
With oyster mushrooms and celeriac and fennel purée
Allergens: 9

LINGUINE IN TOMATO SAUCE & BURRATA (V) — 21,90
With Parmesan and fresh basil
Allergens: 1, 7

LAMB SHANK — 32,90
On mashed potatoes with broccolini and truffle jus
Allergens: 7, 9, 12

BEEF CHEEKS — 33,90
With potato and leek purée, green asparagus, king oyster mushrooms, caramelised onions and jus
Allergens: 7, 9, 12

Seafood **creations**

PAPPARDELLE WITH SALMON 26,90
Ribbon pasta with salmon and spinach in a creamy tomato sauce
Allergens: 1.1, 3, 4, 7, 12

GRILLED NORTH SEA PLAICE 32,90
With bacon, boiled potatoes and cucumber salad
Allergens: 1.1, 4, 7

GRILLED PIKE-PERCH 34,90
On potato gnocchi in a creamy porcini sauce
with sautéed green asparagus
Allergens: 1.1, 3, 4, 7, 9

GRILLED SALMON FILLET 33,90
With carrots prepared two ways and sweet potato and orange purée
Allergens: 4, 7

LINGUINE WITH PRAWNS 24,90
In an aromatic tomato sauce with chilli and Grana Padano
Allergens: 1, 2, 3, 7, 12



From the Butcher

RUMP STEAK (CA. 250 G) 31,90
With fried potatoes, pepper sauce and green beans with bacon
Allergens: 7, 9, 12

CALF'S LIVER 29,50
With mashed potatoes, caramelised onions and apple wedges
Allergens: 7, 9

WIENER SCHNITZEL OF VEAL 32,90
With fried potatoes, cucumber salad and lingonberries
Allergens: 1, 3, 7, 10

HALF A DUCK 36,90
With red cabbage and apple, and potato dumplings
Allergens: 1, 3, 7, 9, 10, 12

SURF & TURF 39,90
Beef fillet (approx. 200 g) with two prawns, potato
and truffle purée and green asparagus
Allergens: 2, 7, 9, 12



A sweet **farewell**

But no tears, **please!**

BAKED ALASKA — 11,90
Vanilla ice cream on a cake base, coated in caramelised meringue, finished with passion fruit
Allergens: 1.1, 3, 7

MOUSSE AU CHOCOLAT — 9,90
Creamy chocolate mousse with Bourbon vanilla sauce
Allergens: 3, 7, 8

CRÈME BRÛLÉE — 10,90
Classic vanilla custard with a delicate caramelised sugar crust
Allergens: 3, 7

BASKISCHER KÄSEKUCHEN — 10,90
Creamy Basque-style cheesecake with fresh fruit and a delicate cream topping
Allergens: 1.1, 3, 7

APFELSTRUDEL — 9,90
Crispy strudel with a fruity apple filling and a hint of cinnamon
Allergens: 1.1, 3, 7, 8

EISBECHER — 9,90
Three scoops of ice cream with whipped cream and seasonal fruit
Allergens: Please ask our service team

KAISERSCHMARRN (FÜR 2 PERSONEN) — 19,90
Shredded fluffy pancake with apple compote and vanilla sauce
Allergens: 1.1, 3, 7

V = VEGETARIAN VE = VEGAN

ALLERGENS

1 Cereals containing gluten (1.1 Wheat, 1.2 Rye, 1.3 Barley, 1.4 Oats)
2 Crustaceans · 3 Eggs · 4 Fich · 5 Peanuts · 6 Soya · 7 Milk (incl.. Laktose)
8 Nuts · 9 Celery · 10 Mustard · 11 Sesame · 12 Sulphur dioxide/sulphites
13 Lupins · 14 Molluscs · 15 Colouring · 16 Caffeine · 17 Quinine
Alle prices in euros