



WINTER CLASSICS AT 5 JAHRESZEITEN

CRISPY LEG OF GOOSE

SERVED WITH GERMAN NAPKIN DUMPLINGS AND RED CABBAGE

22,50

CRISPY DUCK

SERVED WITH POTATO DUMPLINGS AND RED CABBAGE

22,50

GANS VIEL ENTE

CRISPY LEG OF GOOSE AND CRISPY DUCK WITH POTATO DUMPLING AND RED CABBAGE

29,50



APPETIZERS

APPLE AND TURNIP SOUP

6,-

TRUFFLED SOUR MILK CHEESE TARTAR

WITH TOASTED CIABATTA BREAD

11,50

THINLY SLICED SMOKED SALMON

WITH HOMEMADE POTATO HASH WITH HERB CRÈME FRAÎCHE

13,-

GOAT CHEESE COATED IN SESAME

WITH SALAD AND PLUM REDUCTION

12,50

WITH WINE OR SIMPLY BETWEEN COURSES WE RECOMMEND FOR YOU

MEDITERRANEAN HAM AND CHEESE PLATTER

AIR CURED HAM, QUESO MANCHEGO, FETA CHEESE, OLIVES, GRILLED VEGETABLES, CREMA DI BALSAMICO, & VIRGIN OLIVE OIL

17,50

SALADS

“5 JAHRESZEITEN” SALAD

SEASONAL LEAF AND WILD HERB SALAD, CORN-FED CHICKEN BREAST, CHERRY TOMATO, CUCUMBER, & GRATED PARMESAN. DRESSED IN CHERRY BALSAMIC VINAIGRETTE

12,-

„SEA OF FRUIT“ SALAD

SEASONAL LETTUCE & WILD HERBS WITH MARINATED FRUITS, CARROTS, TOMATOES, CUCUMBERS AND HONEY BALSAMIC DRESSING

15,50

CAESAR SALAD

ROMAINE LETTUCE, CORN-FED CHICKEN BREAST, BACON, CROUTONS, SAUTÉED MUSHROOM, GRATED PARMESAN, & CAESAR DRESSING

13,50

Vegan & Vegetarian

BREAD DUMPLINGS WITH WILD MUSHROOM RAGU

MIXED WILD MUSHROOMS, ONION, GARLIC, & HEAVY CREAM

13,50

VEGETABLE CURRY

WILD RICE, ZUCCHINI, CARROT, ONION, CAULIFLOWER, BROCCOLI,
MUSHROOM, GARLIC, & ROMANESCO BROCCOLI

14,50

TAGLIATELLE "VERDURA"

BROCCOLI, ZUCCHINI, CHERRY TOMATO, GARLIC, ONION, & PARMESAN CHEESE

12,50

WHOLE GRAIN VEGGIE BURGER

WHOLE GRAIN BUN WITH HOMEMADE CHICPEA PATTY, SAUTÉED ONIONS & TOMATO

COMES WITH FRIES, KETCHUP AND MAYONNAISE

12,50

RICOTTA-SPINACH-RAVIOLI

WITH CHERRY TOMATOES , SPINACH LEAVES, OLIVE OIL AND PARMESAN CHEESE

14,50

5 JAHRESZEITEN CLASSICS

WIENER SCHNITZEL

VEAL CUTLET WITH ROASTED POTATOES, CRANBERRIES, WITH A SIDE OF SALAD
24,50

BEEF ROULADE

FILLED WITH BACON, MUSTARD, PICKLE, & ONION. SERVED WITH GERMAN NAPKIN DUMPLINGS & RED CABBAGE
19,50

PORK MEDALLIONS AU GRATIN

WILD MUSHROOM CREAM SAUCE, ROASTED POTATOES & SALAD
20,50

STEAK



ARGENTINEAN RUMP STEAK

BLACK ANGUS, APPROX. 300 GR. *
29,-

RUMPSTEAK WITH PEPPER SAUCE

BLACK ANGUS, APPROX. 300 GR. *
31,-

ARGENTINEAN RIB EYE

BLACK ANGUS, APPROX. 300 GR. *
29,-

PER 100 GRAMM * EXTRA
ARGENTINEAN FILET STEAK
RUMPSTEAK AND RIB EYE

ADD. 10,-

ADD. 9,-

ARGENTINEAN FILET STEAK

BLACK ANGUS, APPROX. 250 GR. *32,-

ARGENTINEAN LADY'S FILET

BLACK ANGUS, APPROX. 160 GR. *
21,50

SURF 'N' TURF

250 GR.* BLACK ANGUS FILET STEAK WITH SHRIMPS
38,-

ALL STEAKS ARE SERVED WITH A CHIMICHURRI SAUCE
ON THE SIDE.

ADDITIONAL SIDE DISHES

| ROASTED POTATOES 3,- | ROASTED POTATOES WITH BACON AND ONION 3,50 | HERB BUTTER 1,- | PEPPER-SAUCE 2,50
GRILLED VEGETABLES 3,50 | SAUTÉED ONIONS 2,5- | SMALL CAESAR SALAD (BACON) 5,50 | SIDE SALAD 4,5- | FRIES 3,50

* (NET WEIGHT)

FRISCH AUS DEM MEER



HERB CRUSTED SALMON FILLET

WITH SQUID INK-TAGLIOLINI WITH LOBSTER CREAM SAUCE

20,50

TAGLIATELLE WITH SALMON & SPINACH

IN LOBSTER CREAM SAUCE

15,50

GRILLED OCTOPUS

SERVED WITH GREEN SALAD WITH TOMATOES, CUCUMBERS, CARROTS, OLIVE OIL & PARMESAN CHEESE

18,50

NERI TAGLIOLINI

SQUID INK-TAGLIOLINI WITH SHRIMP UND TOMATOES IN LOBSTER CREAM SAUCE

16,50

Pasta

RICOTTA-SPINACH-RAVIOLI

WITH CHERRY TOMATOES , SPINACH LEAVES, OLIVE OIL AND PARMESAN CHEESE
14,50

TAGLIATELLE WITH SALMON & SPINACH

IN LOBSTER CREAM SAUCE
15,50

TAGLIATELLE WITH BEEF TENDERLOIN STRIPS

TRUFFLED TAGLIATELLE WITH BEEF TENDERLOIN STRIPS, ONION, GARLIC, & CREAM SAUCE
17,50

NERI TAGLIOLINI

SQUID INK TAGLIOLINI WITH SHRIMP UND TOMATOES IN LOBSTER CREAM SAUCE
16,50

TAGLIATELLE "VERDURA"

BROCCOLI, ZUCCHINI, CHERRY TOMATO, GARLIC, ONION, & PARMESAN CHEESE
12,50

BURGER & TARTE FLAMBEE

WHOLE GRAIN VEGGIE BURGER

WHOLE GRAIN BUN WITH HOMEMADE CHICPEA PATTY, SAUTÉED ONIONS & TOMATO,
COMES WITH FRIES, KETCHUP, AND MAYONNAISE
12,50

BURGER „5 JAHRESZEITEN“

BRIOCHE BUN WITH 200 GR.* IRISH DRY-AGED BEEF-PATTY, LETTUCE, CHEDDAR CHEESE, SAUTÉED ONIONS, PICKLES & TOMATO,
COMES WITH FRIES KETCHUP AND MAYONNAISE
13,50

DOUBLE BURGER

WITH 2X 200 GR.* IRISH DRY-AGED BEEF-PATTY
20,50

*Raw Weight

ALSATIAN TARTE FLAMBEE

BACON, ONION, & CRÈME FRAÎCHE 1,3
11,-

“GOAT CHEESE” TARTE FLAMBEE

DATES, CHERRY TOMATOES, RED ONION, HONEY & CRÈME FRAÎCHE 1,3
12,-

Desserts & Waffles

FRESHLY BAKED CHOCOLATE CAKE

6,50

CHEESECAKE-CREAM WITH SALTY CARAMEL CRUMBLE

7,-

RASPBERRY-PARFAIT IN PYRAMID CAKE

8,50

SATURDAYS AND SUNDAYS FROM 12:00 UNTIL 18:00 HOUR

FRESH HOMEMADE WAFFLES WITH HOT CHERRIES

5,-



ALLERGENE

FÜR ALLERGIKER HALTEN WIR EINE SEPARATE LISTE DER
ALLERGENE IN UNSEREN SPEISEN UND ZUTATEN BEREIT.
BITTE FRAGEN SIE DANACH!

ZUSATZSTOFFE

1 MIT KONSERVIERUNGSMITTEL, 2 MIT FARBSTOFF, 3 MIT ANTIOXIDATIONSMITTEL, 4 MIT SÜSSUNGSMITTEL SACCHARIN,
5 MIT SÜSSUNGSMITTEL CYCLAMAT, 6 MIT SÜSSUNGSMITTEL ASPARTAM, ENTH. PHENYLALANINQUELLE,
7 MIT SÜSSUNGSMITTEL ACESULFAM, 8 MIT PHOSPHAT, 9 GESCHWEFELT,
10 CHININHALTIG, 11 COFFEINHALTIG 12 MIT GESCHMACKSVERSTÄRKER, 13 GESCHWÄRZT, 14 GEWACHST,
15 GENTECHNISCH VERÄNDERT

ALLE PREISE SIND IN EURO UND INKLUSIVE DER GESETZLICHEN MEHRWERTSTEUER