

# Dinner

# MENU

## STARTER

✓ MINISTRONE <sup>a, c, i, l</sup> 6,50 €  
*with mussel noodles*

PRAWNS <sup>b, d</sup> 8,50 €  
*in chili garlic oil*

RED LENTIL SOUP <sup>g</sup> 8,50 €  
*with merguez and yoghurt dip*

TAPAS VARIATION 10,50 €  
*choose three of your favorite tapas*

*marinated feta cubes, aioli,  
kalamata olives, serrano ham  
plums wrapped in bacon, chorizo,  
manchego, stuffed peppers*

## MENU

How about  
with a 3-course menu?  
Choose an appetizer,  
a main course and a dessert  
from our evening menu.

for 35,- € each

## MAIN COURSE FISH & MEAT

VEAL OSSOBUCO <sup>a, g, l, i</sup> 26,50 €  
*with parmesan polenta, braised  
vegetables and gremolata*

CHICKEN TOPSIDE-<sup>g</sup>  
STEAKS 24,50 €  
*with harissa, oven vegetables  
and yogurt dip*

SEABASS FILLET <sup>a, d, j, l</sup> 24,50 €  
*on risotto with olives and lemon*

## MAIN COURSE PASTA & VEGETARIAN

OVEN VEGETABLES <sup>g</sup> 22,50 €  
AND POTATOES  
*with hummus and herb dip in  
parchment*

✓ TRUFFLE PASTA <sup>a, c</sup> 22,50 €  
*from the parmesan loaf*

BLACK TAGLIATELLE <sup>a, c, b, d</sup> 25,50 €  
*from the parmesan loaf with  
cherry tomato ragout and  
prawns*

A service charge of 1,50 € per dish will be charged for changes to the side dishes. Our prices include the statutory value added tax.

a) Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybrid strains) b) Crustaceans c) Eggs d) Fish e) Peanuts  
f) Soybeans g) Milk including lactose h) Nuts (almond, walnut, hazelnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut,  
Queenland nut) i) Celery j) Mustard k) Sesame seeds l) Sulphur dioxide and sulphites m) Lupins n) Molluscs

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## DESSERT

TIRAMISU <sup>a, g</sup> <i>with boiled cherries</i>	8,50 €
CREME CATALANA <sup>g</sup> <i>with orange compote</i>	8,50 €
LEMON TARTE <sup>a, g</sup> <i>with chocolate gel and carambola</i>	8,50 €

## WOULD YOU LIKE TO ORDER A BREAD BASKET?

Our bread basket is served with wholemeal root bread and a homemade herb dip for 4.50 €.

If you opt for our menu offer, this is included in the price.

## OUR RECOMENDATION

Our drinks package for two  
for 39 Euro

Waterkant 0,75l  
Sturmflut oder Ebbe

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2022 Weißburgunder, dry 0,75l  
Winery Manz, Rheinhessen

oder

2022 Black Hole, dry 0,75l  
Winery Manz, Rheinhessen

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Hot drinks  
without limit

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