



## **Getting started**

### **Carpaccio of irish beef filet**

*with balsamic vinegar & olive oil on Italian parmesan*

**14,00**

### **Tomate mozzarella salad**

*With rucola, feta and pine nuts*

**12,00**

## **Fresh from the Field**

### **Small mixed salad**

*with balsamic dressing of the house*

**7,50**

### **Salad with corn-fed chicken stripes**

**16,00**

### **Big mixed salad**

*with gratinated goat's cheese and honey with house dressing*

**14,00**

### **Salad with irish beef filet (100g)**

*with balsamic vinegar & olive oil on Italian parmesan*

**21,00**

## **From the soup pot**

### **Hearty beef broth with inlay**

*Garnished with fresh herbs*

**6,00**

### **Tomatoe soup**

**6,00**



### **For the small appetite**

**Tagliatelle with porcini mushroom sauce**  
**18,50**

**Pasta with grilled octopus**  
*Garnished with a hearty tomato sauce*  
**19,50**

### **Out of the Water**

**Grilled swordfish steak**  
*In a boat with potatoes and vegetables with  
white wine and herb sauce*  
**27,00**

**Grilled tuna steak**  
*garnished with ratatouille and Tagliatelle*  
**29,00**

### **From the Land**

**Wiener Schnitzel**  
*From the veal topside with wild cranberries and  
French fries*  
**28,00**

**Roasted Leg of duck**  
*with truffled mashed potatoes and vegetables*  
**28,00**

**Irish Filet of beef (200g) with herb**  
*with beans wrapped in bacon and fried rosemary potatoes*  
**35,00**



## **Traditionally Bavarian**

### **Bavarian cheese noodles**

*with fried onions*

**16,50**

### **Bavarian meatballs**

*with potato salad*

**18,00**

## **The Best for last**

### **Crumble in glass with vanilla- and fruit sauce**

*Garnished with fresh fruits*

**8,00**

### **Apple fritters**

*with vanilla ice cream*

**12,00**

### **Affogato**

**4,00**

## **Children`s dishes**

### **Children`s Schnitzel with pommes frites**

**12,00**

### **Noodles with Sauce**

**8,00**

### **Spätzle with Sauce**

**8,00**