

# Sylvester 2025

**Aperitif suggestion:**

Champaigne Pol Roger	0,11	18
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**appetizer:**

Shrimps salad with Cocktail sauce and Hawaii pineapple	18
Roast beef with steamed vegetables and sauce Tartar	19

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**soup**

Cream of lobster soup with fennel strudel	12
Consommé double with cheese biscuit	10

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**main**

Veal Goulash in creamy sauce with spatzle	28
Saddle of lamb on Ratatouille vegetables with gratinated potatoes	39
Tipps from beef fillet „Stroganoff“ with Rösti	29
Roasted fillet Char with lemon-capers cream and parsley potatoes	32
<b>vegetarian:</b>	
Lasagna of pumpkin in hoccado crem with lettuce	23

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**dessert**

Cappuccino mousse on caramel cream	13
Mango-Yoghurt Terrine on berry stew	13

3 course Menu	55
4 course Menu	65

Couvert	5
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**Dear guests**

**We close our restaurant at 11.00 pm.  
We wish you a happy new year 2026**