

Sylvester 2025

Aperitif suggestion:

Champaigne Pol Roger	0,11	16,-
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appetizer:

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

soup

Cream of lobster soup with fennel strudel	12,-
Consommé double with cheese biscuit	9,80

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,-

vegetarian:

Lasagna of pumpkin in hoccado crem with lettuce	23,-
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dessert

Cappuccino mousse on caramel cream	12,-
Mango-Yoghurt Terrine on berry stew	12,-

3 course Menu € 55,-

4 course Menu € 65,-

couvert € 3,50

Dear guests

We close our restaurant at 11.00 pm.

We wish you a happy new year 2026