



Dear customers, all of our dishes are made freshly and á la minute. Therefore we excuse a little delay during the rush hours. For the purpose of good quality we hope for your understanding.

Soup

Tangy cream-cheese soup with roasted onions
and rosemary- brioche- dough croutons 5,80 €

Starters and Trifles

Marinated artichokes with smoked juniper flavoured salt
and nut- bread 7,90€

Original Palatine marinated hand cheese with onions
and farmhouse bread 7,90 €

French- Palatine mixed starters 13,90 €
(black pudding, Livarot cheese, Bayonne ham,
amaretto- almond- sausages, liver paté in crust,
mixed bread and butter)

Special French vintage sardines 2015
(Familie Jean-Francois Furic, Port de Saint- Guenole, Penmarc'h-France)
with black bean dip and preserved toatos 14,90 €

Vegan

Homemade falafel cruller served with quinoa- pea salad
and tomatoe salsa 14,90€

Salads

Small side salad with balsamic dressing 5,20 €

Caesar salad with Parmesan- cheese, croutons and
braised chicken breast 15,30 €

Tarte flambé

Alsatian tart flambé (bacon, onions and sour cream) 9,90 €

Italian tart flambé (rocket, tomatoes, parmesan- cheese) 11,40 €

Veggies

3 pieces of Carinthian pasta squares, served with a creamy mushroom sauce, parmesan cheese and hazelnut oil 13,90 €

Kids menue

Spätzle with cream sauce 5,50 €

Pasta with tomato sauce and cheese 6,30 €

Schnitzel with French fries 8,10 €

Fish dishes

Grilled filet from the Arctic char served with fried black pudding a riesling sauce, sauerkraut and mashed potatos 17,20€

Meat dishes

Schnitzel „Vienna style“ with French fries and a small side salad 14,70 €

Lamp stew „provencial style“ with smoked red bell peper- mashed potatoe with lime oil and white bean salad 17,10 €

Palantine beef steak (200g) in a dark gravy with stewed onions and French fries 23,80 €

Dessert

Housemade pumpkin seed Crème -Brûlée with nutmeg pumpkin ice cream	8,50 €
Ice cream bowl „ Nuage Noux “ (mango sorbet, greek yoghurt, mango foam, yoghurt ice cream)	8,90 €
Warm chocolate macaron with balsamic infused cherries and salt- caramel ice cream	8,90 €
Gâteau au Chocolat, (French chocolate pie made of almond flour and dark Valrhona chocolate)	6,50 €

The ice cream specialties we serve in our desserts is
manufactured by a local ice cream manufacturer called
"Fontanella".

Ice cream

vanilla, strawberry, chocolate	à 1, 90 €
Bowl of 3 scoops	4,90 €
Bowl of 3 scoops with whipped cream	5,50 €
Bowl of whipped cream	1,60 €

Please take notice of our daily changing offers
of pies and cakes in the showcase
next to the entrance