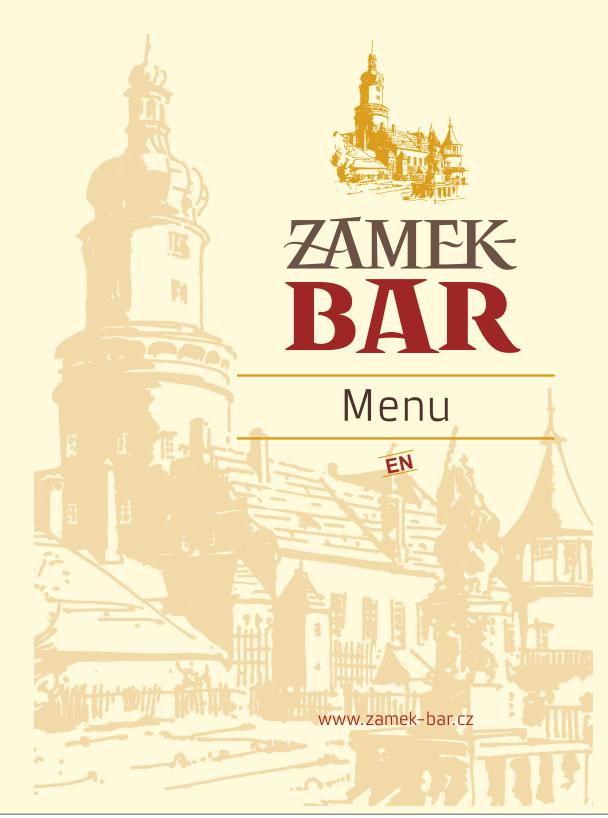
Side Dish

1 pc	pc Baked potato with Herb cream					
200 g	Boiled potatoes with Butter					
200 g	g Spicy sautéed potatoes					
200 g	Baked potato slices					
	with Thyme and Butter					
1 pc	36,-					
1 pc Grilled corn on the cob						
200 g	• • • • • • • • • • • • • • • • • • •					
100 g	oo g Grilled Aubergine					
1 pc	42,-					
120 g Bread						
1 pc	Toast					
	Dresing & Sauces per daily offer	25,-				
	Afters					
	Home-made Chocolate cake with raspberry sauce	68,-				
Hot raspberries with Vanilla ice cream						
	and whipped cream	75,-				
Greek yoghurt with honey and wallnuts						
	G. Co., 108	48,-				
	Further items per daily offer.					
	Snacks					
	Chips	32,-				
	Peanuts	28,-				
	Nachos chips with spicy/cheese salsa	59,-				
	Bake Rolls	35,-				
	Almonds	42,-				
	Green olives	42,-				



Starters

80 g	Toasted bread with juicy pork medaillons	79,-	200 g	Chicken steak with basil sauce	145,-
	with onion jam and creamy horseradish		150 g / 200 g	Chicken steak in herb marinade	115,-/129,-
80 g	Home made duck pate	85,-	150 g / 200 g	Marinated Pork Neck with Garlic	115,-/135,-
	with cranberries sauce and toast		150 g / 200 g	Grilled Pork Neck with onion jam	129,-/149,-
200 g	Grilled Bell pepper with cheese variation filling	85,-		and creamy horseradish	
80 g	Beef Tenderloin Carpaccio BESTSELL	125,-	200 g	Pork Tenderlion filled with plums and nuts	185,-
	with dried tomatoes, Parmesan cheese and Arugula	3		with cinnamon sauce	TIP_
1/2 persons	Assorted Cheese Platter	5,-/180,-	200 g	Grilled Pork Tenderloin served over the Ruc	ola 175,-
				salad with onion and cherry tomatoes	
	Fish		200 g / 300 g	Beefsteak with Pepper sauce	269,/375,-
			100 g / 150 g	Beef Tartare	160,-/239,-
200 g	Griled norwegian Salmon steak	169,-		with 2/3 slices of toasted bread	
			200 g	Grilled Camembert-type Cheese with cranbe	erries 129,-
200 g	Salmon steak in sesame crust BESTSELL	175,-		-	VEGETARIAN 129,
200 g	Salmon steak filled with Feta cheese and basil	189,-	100 g	Hamburger & Tortilla chips	119,-
			100 g	Chicken burger with vegetable	129,-
	Venision				
180 g	Wild-board goullash with speck dumpling	159,-		Steaks can be prepared to your taste:	
	and softly grated horseradish			Raw, Rare, Medium, Well done	
200 g	Venision tournedo in nut crust TIP	229,-	Preparation time for grilled dishes is between 30 - 45 minutes.		
	with stewed apples and pears			Larger steaks can be prepared upon request.	
200 g	Venision steak with mushrooms sauce	219,-		We charge 70 % of the price for half portion	
200 g	Venision steak served over the plum sauce	215,-		The energe for a cy and price for many per aich	
	with cranberries and juniper BESTSELLEI BESTSELLEI			6 1 1	
200 g	Venision steak with glazed shallot served	265,-		Salads	
	over groats risotto with mushrooms		100 g	Garden Salad with Grilled chicken, pears,	129,-
200 g	Venision steak with chilli butter served	249,-	100 8		TIP 129,
	with red-beet purée		100 g	Pieces of Salmon with variation of salads	149,-
			100 8	basil, ollive and dried tomatoes	149,
Grilled Meat and other Specialities				Cucumber Salad with Walnuts,	89,-
	•			yoghurt, garlic and grapes	09,-
200 g	Duck breast Barberie	195,-		Rucola Salad with Onion	89,-
	with tasty raspberrie sauce			with Cherry tomatoes and Croutons	09,
200 g	Grilled Flank steak gratinated with parmesan	275,-		Caesar Salad with grilled pancetta	119,-
	and cherry sauce			dresing and garlic croutons	119,-
				are sing and garile croatons	