

100g	Appetizers: 100g Beef tenderloin tartare with toast, garlic and hot peppers	230,	
100g	Grilled king prawns on a skewer with citrus, dried tomatoes, balsamic syrup, arugula	and	
	baguette	195,	
80g	Real Italian beef tenderloin carpaccio with homemade pesto, arugula, parmesan, su tomatoes, balsamic reduction and ciabatta	195,	
<b>120</b> g	Cheddar nuggets with jalapeno and sour cream dip	135,	
	Soups:		
	Strong beef broth with root vegetables, meat and noodles	65,	
	Garlic with ham, cheese, freshly mashed garlic and toasted bread	65,	
For the little ones:			
100 g	Fried chicken strips with fries and ketchup	135,	
100 g	Grilled chicken breast with rice/fries	135,	
	Vegetarian and vegan dishes:		
250 g	Homemade wholemeal patties on sautéed vegetables with herb dip	195,	
180 g	Roasted smoked tofu served on crispy leaf salads with fresh vegetables, lemon juice virgin olive oil, roasted sunflower seeds and beetroot, creamy balsamic and pita bre		
	Main courses :		
200g	Grilled chicken breast marinated in gyros spices with tzatziki on ice salad, black oliver onion	es and 195,	
200g	Grilled chicken pocket stuffed with basil, Tyrolean dried ham and mozzarella	255,	
200g	Grilled turkey medallions in green pepper sauce with cream	265,	
200g	Grilled turkey steak on green beans with sautéed fresh mushrooms	275,	
200g	Grilled steak from a young bull with herb butte	279,	
200g	Grilled young bull steak with sauteed fresh mushrooms and quail fried egg, demi gla	ce	

309,--

200g Grilled beef steak with devilish homemade chili salsa, slices of roasted jalapeño peppers and sour cream 309,--



200g	Pfeffersteak from real beef tenderloin	445,		
200g	Beef tenderloin steak with fresh sautéed mushrooms, roasted pancetta and herb bit	ter 475,		
200g	Lumberjack steak from pork cutlet with fried egg and fried bacon	255,		
200g	Grilled pork loin medallions, interspersed with toasted camembert with homemade marmalade	onion 265,		
200g	Grilled pork tenderloin on mushroom cream	275,		
300g	Grill mix - roast beef, chicken breast and pork loin from the grill with herb butter and types of cold sauces	free 285,		
300g	300g Argentine Angus- steak in steak seasoning with herb butter and jalapeno and so cream dip, demi glace	our 435,		
Specialities :				
600g	Meat platter for two people - grilled medallions of chicken breast, pork loin and beef grilled with fried bacon and fried eggs, a bouquet of fresh vegetables and two types considered as side dish of your choice			
200g	Grilled pike perch fillet with lemon juice on roasted potatoes with buckwheat, pumpl corn and homemade sun-dried tomato pesto	kin, 335,		
600g	Chateubriand – filleted piece of beef tenderloin from the grill, served on a plate with roasted vegetables, salads and two types of sauces 1490,	ı		
	Sauces:			
	Creamy with green pepper	39,		
	Cream of mushroom	45,		
	Tartar, devil's, garlic	29,		
	Jalapeño pepper and sour cream dip	35,		



## Vegetable salads :

	Small vegetable salad	85,
300g	Torn summer salad leaves with fresh garden vegetables and homemade dressing w	ith:
	- grilled chicken nobles	255,
	- with grilled poultry gyros, tzatziki and pita bread	265,
	- with grilled beef nobles	275,
	- grilled camembert and cranberries	265,
	- grilled shrimps	285,
	Salads are served with crispy toast and butter.	
	Side dishes :	
200g	French fries	55,
200g	croquettes	55,
200g	boiled potatoes	42,
200g	American potato	55,
200g	of rice according to the daily offer	39,
200g	Roasted potato with jalapeno peppers and cheddar	85,
200g	Roasted peasant potatoes with onion and bacon	55,
200g	Mashed potato with butter, leafy spinach and parmesan	55,
200g	Roasted green beans with bacon	55,
300g	Fresh sautéed vegetables in virgin olive oil	85

Ciabatta with garlic butter or homemade herb pesto	45,
2 pcs Toast	20,



## **Desserts:**

Chocolate fondant with sour cream and blackcurrant mixture and creme de cassis	125,
Pancakes with caramelized blueberries, vanilla ice cream and fresh whipped cream	125,
A scoop of ice cream with whipped cream (can be ordered with eggnog)	30,