

## **Appetizers:** Italian crispy bruschetta with tomatoes, garlic and basil 150g 145,--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, sun-dried tomatoes, balsamic reduction and ciabatta 195,--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,--Grilled chicken breast with rice/fries 135,--100 g Vegetarian and vegan dishes: Homemade wholemeal patties on sautéed vegetables with herb dip 250 g 195,--180 g Roasted smoked tofu served on crispy leaf salads with fresh vegetables, lemon juice, extra virgin olive oil, roasted sunflower seeds and beetroot, creamy balsamic and pita bread 225,--Main courses: 200g Grilled chicken breast marinated in gyros spices with tzatziki on ice salad, black olives and onion 195,--200g Grilled chicken pocket stuffed with basil, Tyrolean dried ham and mozzarella 245,--Grilled turkey medallions in green pepper sauce with cream 200g 265,--200g Grilled turkey steak on green beans with sautéed fresh mushrooms 275,--200g Grilled steak from a young bull with herb butte 279,--Grilled young bull steak with sauteed fresh mushrooms and quail fried egg, demi glace 200g 309,--200g Grilled beef steak with devilish homemade chili salsa, slices of roasted jalapeño peppers

309,--

and sour cream



200g	Pfeffersteak from real beef tenderloin	445,
200g	Beef tenderloin steak with fresh sautéed mushrooms, roasted pancetta and herb bi	tter 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	e 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	d free 285,
300g	300g Argentine Angus- Top side steak in steak seasoning with herb butter and jalape sour cream dip, demi glace	eno and 435,
	Specialities :	
600~		
600g	Meat platter for two people - grilled medallions of chicken breast, pork loin and bee grilled with fried bacon and fried eggs, a bouquet of fresh vegetables and two types saces and a side dish of your choice	
200g	grilled with fried bacon and fried eggs, a bouquet of fresh vegetables and two types	of 795,
_	grilled with fried bacon and fried eggs, a bouquet of fresh vegetables and two types saces and a side dish of your choice  Grilled pike perch fillet with lemon juice on roasted potatoes with buckwheat, pump	of 795, okin, 335,
200g	grilled with fried bacon and fried eggs, a bouquet of fresh vegetables and two types saces and a side dish of your choice  Grilled pike perch fillet with lemon juice on roasted potatoes with buckwheat, pump corn and homemade sun-dried tomato pesto  Chateubriand – filleted piece of beef tenderloin from the grill, served on a plate with the same of the s	of 795, okin, 335,
200g	grilled with fried bacon and fried eggs, a bouquet of fresh vegetables and two types saces and a side dish of your choice  Grilled pike perch fillet with lemon juice on roasted potatoes with buckwheat, pump corn and homemade sun-dried tomato pesto  Chateubriand – filleted piece of beef tenderloin from the grill, served on a plate wit roasted vegetables, salads and two types of sauces	of 795, okin, 335,
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200g	grilled with fried bacon and fried eggs, a bouquet of fresh vegetables and two types saces and a side dish of your choice  Grilled pike perch fillet with lemon juice on roasted potatoes with buckwheat, pump corn and homemade sun-dried tomato pesto  Chateubriand – filleted piece of beef tenderloin from the grill, served on a plate wit roasted vegetables, salads and two types of sauces  Sauces:  Creamy with green pepper	of 795, okin, 335, h 1490,



## Vegetable salads :

	Small vegetable salad	85,
300g	Torn summer salad leaves with fresh garden vegetables and homemade dressing wi	th:
	- 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	45,
<b>200</b> g	croquettes	45,
200g	boiled potatoes	39,
200g	American potato	45,
200g	of rice according to the daily offer	39,
200g	Roasted potato with jalapeno peppers and cheddar	75,
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**:

Pancakes with hot raspberries, vanilla ice cream and fresh whipped cream	125,
Chocolate fondant with sour cream and blackcurrant mixture and creme de cassis	125,
Orange creme brûlée with fresh fruit	145,
A scoop of ice cream with whipped cream (can be ordered with eggnog)	30,