

## SEASONAL FOOD AND TO-GO MENU

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### SOUPS

Tomato soup with Croûtons (e,1)	8,70
Coconut-lime soup with shrimp, vegetables and chili (k,1,i,f)	9,50

### SALADS

Side salad(v)	7,70
Arugula salad with buffalo mozzarella, pine nuts, tomatoes and pesto(v,k,u,1)	15,60
Honeydew melon, Parma ham with walnuts, feta and olives(6,v,r)	16,80
Quarter salad with roasted beef strips, radishes and Parmesan(1,v,u,k)	16,90
Beef carpaccio with oyster mushrooms, pine nuts, Parmesan-lime oil(1,v,k)	17,00

### EBBES-REGIONAL-TRADITIONAL-CREATIVE

Maultaschen fried with egg-cherry tomatoes, onions salad-bouquete(1,g,e,v)	14,20
Cheese spaetzle with braised cherry tomatoes, onions and small salad(1,g,e,v)	16,80
Spinach dumplings with Parmesan, cherry tomato, and sage butter(k,g,e)	16,90

### PIZZA

MARGHERITA with tomatoes and mozzarella (k,e,1)	10.90
MEDITERRANEAN with mozzarella, ham, salami, and mushrooms (k,1,e)	12.00
VERDURE with tomatoes, mozzarella, vegetables, and mushrooms (k,1,e)	12.80
ARUGULA & PARMA with tomatoes, mozzarella, arugula, and mushrooms (k,e,1)	13.50

### TARTE FLAMBEE

ALSATIAN STYLE Crème fraîche, bacon, onions (k, e, 1)	11.90
VEGETARIAN Crème fraîche, zucchini, peppers, mushrooms, and leeks (1, k, e)	12.50
SALMON Crème fraîche, smoked salmon, leeks, zucchini and peppers (1, k, h, e)	13.20
FETA Capers, olive crème fraîche, feta, tomatoes and spring onions (1,k,e,6)	13,60

### PASTA

Spaghetti alla Carbonara with bacon, egg yolk, pepper, and cream (1, k, e, g)	13.60
Gnocchi with pine nuts, basil and buffalo mozzarella in tomato sauce(e,k,i)	13,80
Penne with turkey strips, pineapple, vegetables in curry cream sauce(k,1,e,)	16.90
Pasta with beef strips, mushrooms, tomatoes and sprouts(e,k,g)	17,70
Tagliatelle with asparagus and cherry tomatoes, Parmesan and arugula(e,g,k)	18,50

### MEAT

Breaded pork schnitzel with port wine sauce and spaetzle (1,e,g)	19.80
Quarter-fried pork fillet baked in creamy mushroom sauce with spaetzle (e,k,1,g)	20.30
Roast beef with onion drippings, port wine sauce, and spaetzle (12,g,e)	28.70
Veal loin steaks with braised vegetables, balsamic sauce and potato gratin(k,1)	29,90
Roasted beef steak, grilled vegetables, rosemary potatoes and herb butter(k)	32,60

### FISH

Fried sea bream fillet on Mediterranean fennel vegetables with saffron sauce(k,u,h)	27,50
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### DESSERT

Mixed sorbet with fresh fruits(k,1,l)	8,50
Chocolate soufflé with liquid center, vanilla ice cream and mango mirror (g,k,1,e)	9,20

If you change the side dish, we charge a fee of €2.50 per change.

We are happy to accept your take-out order.

Telefonisch 0711 23085038 oder per Email: kontakt@restaurant-viertel.de entgegen.

Information on ingredients and allergens is listed separately. Just ask us.

All prices in euros include applicable taxes and service charges.

**Additives that must be declared:**

Contains phenylalanine source:

- 1 with preservatives
- 2 with antioxidants
- 3 with sweetener saccharin
- 4 with sweetener acesulfame
- 5 with phosphate
- 6 blackened
- 7 with flavor enhancer
- 8 contains caffeine
- 9 with coloring
- 10 contains quinine
- 11 with sweetener aspartame
- 12 sulfur dioxide sulfites

**Allergens:**

Cereals containing gluten:

- A) Oats
  - B) Barley
  - C) Rye
  - D) Spelt
  - E) Wheat
  - F) Crustaceans
  - G) Eggs and egg products
  - H) Fish
  - I) Nuts
  - J) Soy and soy products
  - K) Milk and milk products - lactose
- Tree nuts:
- L) Almonds
  - M) Macadamia nuts
  - N) Queensland nuts
  - O) Brazil nuts
  - P) Pecan nuts
  - Q) Cashew nuts
  - R) Walnuts
  - S) Hazelnuts
  - U) Pine nuts
  - T) Celery and celery products
  - V) Mustard and mustard products
  - W) Sesame seeds
  - X) Lupine seeds
  - Y) Molluscs