

Bill of Fare In Restaurant

Bill Of Fare

Cold Starter

200 g	Springtime salad with mushrooms rissoles	...	3,40 €
250 g	Poultry parfait with lamb's lettuce salad	...	3,20 €
150 g	Small leek quiche with chive sauce	...	2,10 €
150 g	Salmon tartare with sour cream	...	3,90 €
90 g	Roll of sucking pig ham with asperges cream	...	2,20 €

Hot Starter

150 g	Couscous with fish	...	3,30 €
150 g	Appetizing gratin with broccoli and salmon	...	3,50 €
200 g	Fried rice dumplings on tomato sauce	...	3,10 €
200 g	Stuffed buckwheat quenelles	...	2,90 €
150 g	Green and yellow noodles with salmon strips	...	3,90 €
250 g	Potato gnocchi with sage	...	3,60 €
200 g	Beetroots dumplings with melted gray cheese	...	2,80 €

Soups

200 ml	Liver dumpling soup	...	2,10 €
200 ml	Cream of courgettes soup	...	2,30 €
250 ml	Peasant-style soup with brown bread croutons	...	2,70 €
200 ml	Consommé with herb quenelles	...	2,30 €
200 ml	Cream of garlic soup with croutons	...	2,20 €

Main Course

130 g Fillet of local cerf sauté rosa	...	5,10 €
130 g Fillet goulash of beef and veal	...	5,10 €
130 g Fillet tips in creamed yellow boletus mushrooms sauce	...	5,20 €
130 g Fillet of deer en lard with pumpkin gnocchi and tarragon sauce	...	4,90 €
130 g Fillet steak of beef in thyme au gratin on Port wine sauce	...	5,20 €
150 g Cerf goulash with red cabbage and pilaf rice	...	5,30 €
150 g Venison cutlet with caramelized cranberries	...	4,80 €
150 g Venison in salmi with red cabbage strudel	...	4,80 €
130 g Chicken breast in cheese and mushrooms crust	...	4,70 €
130 g Chicken fricassee with tarragon	...	4,90 €
130 g Stuffed chicken breast in ricotta cheese and vegetable crust	...	5,20 €
130 g Stuffed chicken breast with ham, rocket and cheese on sauteed vegetables	...	5,00 €
130 g Stuffed chicken breast in ricotta cheese	...	4,80 €
150 g Guinea fowl breast in smoked ham perfumed with chives	...	4,70 €
130 g Roast breast of guinea fowl in mustard sauce	...	4,90 €
130 g Roast veal and sucking pig, oven-cooked	...	5,10 €
130 g Roast leg of sucking pig	...	5,10 €
130 g Roast shoulder of local veal	...	4,70 €
150 g Roast lamb with olives	...	5,20 €
130 g Roast veal with rosemary sauce	...	5,10 €
150 g Roast saddle of lamb with aubergines sauce	...	5,40 €
130 g Roast duck breast in apple sauce	...	5,20 €
150 g Roast chicken breast with asparagus tips	...	5,50 €
150 g Roast chicken breast in mustard sauce	...	5,10 €
130 g Rolled roast veal filled with eggs and mushrooms	...	5,30 €
130 g Veal stew with mushrooms and pearl onions	...	5,20 €

Fish

110 g	Oysters mornay	...	5,30 €
120 g	Fillets of trout in nettle sauce	...	5,50 €
120 g	Lobster in saffron sauce with black noodles	...	5,30 €
130 g	Fillet of salmon trout on vegetable julienne	...	5,30 €
130 g	Poached fillet of salmon in tarragon sauce	...	5,10 €
110 g	Grilled pike-perch with fennel julienne	...	5,20 €
110 g	Braised tuna in red wine	...	5,30 €

Side Dishes

200 g	Rice with parsley	...	1,30 €
200 g	Brown rice	...	1,40 €
200 g	Pumpkin rice	...	1,40 €
200 g	Boiled potatoes	...	1,40 €
200 g	French fried potatoes	...	1,50 €
200 g	Roast potatoes	...	1,50 €
200 g	Mousseline potatoes	...	1,50 €
200 g	Potato cakes	...	1,50 €
200 g	Potato salad	...	1,60 €

Desserts

70 g	Apple dumpling	...	1,90 €
70 g	Apple tureen on cinnamon mousse	...	1,80 €
90 g	Banana mousse with blackberry sauce	...	2,10 €
70 g	Pear mousse with fruit sauce	...	1,80 €
70 g	Pear tartlet with chocolate on anise mousse	...	1,80 €

Sweet Dishes

Pineapple cake	...	2,30 €
Apple tart	...	2,10 €
Fruit sorbet	...	1,90 €

Enjoy your meal!