

## Bill of Fare In Restaurant

### Bill Of Fare

#### Cold Starter

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

#### Hot Starter

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

#### Soups

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



**Main Course**

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

## Fish

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

## Side Dishes

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

## Desserts

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

## Sweet Dishes

<b>Pineapple cake</b>	...	2,30 €
<b>Apple tart</b>	...	2,10 €
<b>Fruit sorbet</b>	...	1,90 €

Enjoy your meal!