

# Starters

<b>Tuna- and Scottish salmon sashimi</b> on ponzu sauce, wasabi-mayonnaise and sansho pepper served with apple-lentil salad	25.50
<b>Ceviche – pike perch filet cold marinated with “Leche de Tigre”</b> with mashed sweet potatoes, red onions and “cancha” – roasted corn	24.50
<b>Organic salmon smoked with spruce</b> with horseradish butter, capers, onions and toast	25.50
<b>Burrata</b> on cherry tomatoes with tomato salsa, basil and balsamico pearls	18.50
<b>Crispy organic Tofu in tempura batter</b> on apple-lentil salad with mango-espuma, coconut and chili dip	17.50
<b>Beef tatare</b> with whisky served with cress, pickled vegetables and herb-dip with mustard butter and toast	23.50 / 33.50
<b>Candela salad bowl</b> with salad leaves, fruits, vegetables, roasted seeds and nuts on balsamico- or housedressing	14.50
<b>Indian curry soup</b> with mango espuma, apple-lentils and coriander	14.50
<b>with king prawn cubes</b>	18.50
<b>Gazpacho – cold soup from Spain</b> with cucumber-gin sherbet and balsamico pearls	15.50
<b>Consommé of demeter chicken</b> with herb pancake strips	13.50
<b>Organic Lemon-thyme Ravioli on prosecco sauce</b> served with ratatouille, herb oil and parmesan	21.50

# Main courses *traditionell & International*

<b>Grilled pike perch filet on herb cream sauce</b> with parsley-mashed potatoes and ratatouille	42.50
<b>Organic salmon from Ireland</b> on chickpeas with mediterranean vegetables and herb oil	44.50
<b>Grilled king prawns on red Thai curry sauce</b> with jasmine rice, pok choy, coco beans, coconut and coriander	44.50
<b>Finely sliced veal rump</b> on mushroom sauce served with buttered rösti	43.50
<b>Sliced veal liver</b> with herbs and onions on portwine sauce served with buttered rösti	38.50
<b>„Cajun New Orleans“ sliced Swiss chicken breast and king prawns</b> on Cajun cream sauce with Tagliatelle and coco beans	38.50
<b>Angus beef tenderloin with Café de Paris</b> served with french fries and spinach	300 g 62.50    200 g 52.50
<b>Surf &amp; Turf</b> we serve 3 grilled king prawns to your steak	+ 8.50

## *Specials of poultry & beef from the demeter farm frohwies*

<b>“Ravioli al Ragù”</b> Organic “Pomodori secci” mascarpone ravioli with beef bolognese, sage-dried tomato-butter and parmesan	35.50
<b>Organic beef braised in redwine</b> with tagliatelle and spinach	42.50
<b>Duo of organic chicken</b> with parsley mashed potatoes and ratatouille	42.50
<b>200 g organic beef filet burger in corn-bun</b> with cocktail sauce, lettuce, roasted onions, bacon and cheese served with french fries	35.50

# Starters

<b>Candela salad bowl</b> with salad leaves, fruits, vegetables, roasted seeds and nuts on house dressing on balsamico dressing <small>vegan</small>	14.50
<b>Burrata</b> on cherry tomatoes with tomato sauce, basil and balsamico pearls	17.50
<b>Organic apple lentil salad</b> <small>vegan</small> with mango espuma, coconut and chili dip	13.50
<b>Crispy Organic Tofu in tempura batter</b> <small>vegan</small> with apple-lentil salad with coconut, mango espuma and chili dip	17.50
<b>Tomato salad on balsamico dressing</b> <small>vegan</small> with basil cream cheese from cashew nuts and basil	15.50
<b>Indian curry soup</b> <small>vegan</small> with mango espuma, apple-lentil and coriander	14.50
<b>Gazpacho – cold soup from Spain</b> with cucumber-gin sherbet and balsamico pearls	15.50
<b>Organic Lemon-thyme Ravioli on prosecco sauce</b> served with ratatouille, herbs oil and parmesan	21.50

# Main courses vegan & vegetarian

<b>Organic Lemon-thyme Ravioli on prosecco sauce</b> <small>vegan or vegetarian</small> served with ratatouille, herb oil and parmesan	28.50
<b>Tagliatelle „New Orleans“</b> with spicy Cajun-cream sauce and coco beans	26.50
<b>Crispy organic Tofu in tempura batter</b> <small>vegan</small> on red Thai curry sauce with jasmin rice, pok choi, coco beans, coconut and coriander	31.50
<b>Mediterranean chickpea ragoût</b> <small>vegan</small> with vegetables, basil cream cheese from cashew nuts and herb oil	28.50

# Desserts

<b>Currant-banana cake</b> <small>vegan</small> with raspberry sherbet and currant coulis	13.50
<b>Vanilla crème brûlée</b> with marinated strawberries and vanilla ice cream	14.50
<b>Chocolate-walnut brownie</b> with marinated strawberries and pineapple ice cream	15.50
<b>Marinated strawberries</b> with vanilla ice cream	13.50
<b>Home made iced coffee</b> with whipped cream	10.50
Served with Baileys	13.50
<b>Tavolata dessert</b> serves 2 persons	per person 14.50
<b>Lemon sherbet</b> <small>vegan</small> with Cîroc Vodka from France	9.00 16.00
<b>Calamansi sherbet</b> <small>vegan</small> with Louis Roederer Champagne brut Premier	9.00 16.00
<b>Raspberry sherbet</b> <small>vegan</small> with Bobby's Schiedam Dry Gin from Holland	9.00 16.00
<b>Pineapple ice cream</b> with Malteco 15y Rum from Guatemala	9.00 16.00
<b>Cheeseplate with cow &amp; buffalo</b>	15.50
<b>Cheeseplate with goat &amp; sheep</b>	15.50
<b>Cheeseplate mixed</b>	19.50
<b>1 piece of cheese</b>	8.00
We serve our cheese with pear-bread and apricot-mustard	