

Starters

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

Main courses *traditionell & international*

Grilled pike perch filet on herb cream sauce with parsley-mashed potatoes and ratatouille	42.50
Organic salmon from Ireland on chickpeas with mediterranean vegetables and herb oil	44.50
Grilled king prawns on red Thai curry sauce with jasmine rice, pok choy, coco beans, coconut and coriander	44.50
Finely sliced veal filet rump on mushroom sauce served with buttered rösti	43.50
Sliced veal liver with herbs and onions on portwine sauce served with buttered rösti	38.50
„Cajun New Orleans“ sliced Swiss chicken breast and king prawns on cajun cream sauce with tagliatelle and coco beans	38.50
200 g beef filet burger in corn-bun with cocktail sauce, lettuce, roasted onions, bacon and cheese served with french fries	35.50
Beef tenderloin with Café de Paris served with french fries and spinach	300 g 62.50 200 g 52.50
Surf & Turf we serve 3 grilled king prawns to your steak	+ 8.50

Specials of poultry & beef from the demeter farm frohwies

“Ravioli al Ragù” Organic “Pomodori secci” mascarpone ravioli with beef bolognese, sage-dried tomato-butter and parmesan	35.50
Organic beef braised in redwine with tagliatelle and spinach	42.50
Duo of organic chicken with parsley mashed potatoes and ratatouille	42.50

Starters

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

Main courses vegan & vegetarian

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

Desserts

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