

Soups

Potato cream soup with fried Lyoner	€ 8,50
Fish soup "Bosen style"	€ 12,00
Beef bouillon with marrow dumplings	€ 10,50
Soup of the day	€ 9,50

Appetizers

Vitello Tonnato with tuna sauce, capers and fried arugula	€ 18,50
Baked goat cheese with salabouquet with fig- mustard- sauce	€ 15,00
Stuffed aubergine rolls filled with ricotta and dried tomatoes on fruity tomato sauce with fresh mint with walnut pesto	€ 16,50
Mediterranean antipasti platter (also available vegan with smoked tofu) with grilled zucchinis, peppers and eggplants, pickled olives, baked sheep's cheese Primo-Sale and small pulp salad	€ 19,50

Salads

Colorful salad plate with croutons	€ 15,50
• with fried fish (2 x fillets)	€ 28,00
• with fried chicken	€ 22,50

Vegan

Vegan stuffed dumpling with portobello and leek on mediterranean vegetables	€ 18,50
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Tarte flambée with

- bacon and onions € 14,50
- grilled vegetables and rocket salad € 18,00
- salmon, onions and rocket salad (also vegan possible)
€ 16,50

Pasta

Spaghetti with king prawns and pesto served with fried arugula and pecorino	€ 32,50
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Ricotta pasta Fresh wholemeal spelt pasta with ricotta cream sauce with green asparagus, cherry tomatoes and baby spinach	€ 24,00
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„Äpler Magronen“ Macaroni with potatoes in creamy cheese sauce, grated mountain cheese, roasted onions and applesauce	€ 22,50
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From the region

Saarland sausage salad with cheese strips and fried potatoes € 16,50

Saarland Lyoner pan
Lyoner with fried potatoes, onions, peppers,
pickles and fried egg € 23,50

Hoorische optionally with bacon or leek sauce € 16,50

Vension ragout with red wine pear, cranberries,
vegetables, spaetzle € 31,50

Fish

Pan-fried scallops
with pea and lobster risotto
with pancetta chips and marinated lamb's lettuce florets € 32,00

Grilled pulpo in garlic-chilli oil
with braised olives, tomatoes and roasted green asparagus,
served with fresh pasta € 29,00

Trout Meunière with lemon butter
served with boiled potatoes and a salad plate € 29,00

Meat

Veal liver in apple Calvados sauce
on mashed potatoes, with a salad plate € 29,00

Pork schnitzel with mushroom cream sauce
with french fries and a salad plate € 21,00

Tagliata di Manzo
Beef steak strips with a honey-pomegranate vinaigrette
with arugula, parmesan and rosemary potatoes € 28,50

Veal involtini
Veal saddle steak stuffed with scamorza cheese, tomato slices
Parma ham and arugula, with herb cream sauce
served with grilled bell pepper
and onion vegetables and pasta € 34,00

Argentinian rump steak
optionally with two types of herb butter or pepper sauce
with French fries and a salad plate € 32,00,

Veal escalope with cranberries
with fried potatoes salad plate € 34,00

Beef roulade „Saarland Style“
filled with mustard, pickles, ham bacon and onion
with caramelised apple red cabbage and mashed potatoes € 27,50

Dessert

Vanilla ice cream with cream optionally with:	€ 8,50
<ul style="list-style-type: none">• hot raspberries• Chocolate sauce	
<ul style="list-style-type: none">• fresh strawberries	€ 10,50
Duo of crème brûlée Crème brûlée and chocolate crème brûlée with cassis sorbet	€ 12,00
Rhubarb and strawberry pavlova with mint and green pepper	€ 12,50
Apple strudel served with vanilla ice cream and whipped cream	€ 11,00
Sorbet Plate with fresh fruits	€ 11,00
Cheese variation	€ 15,00