

Soups

Potato cream soup with fried Lyoner	€ 8,50
Fish soup "Bosen style"	€ 11,50
Pumpkin soup with beetroot chips and pomegranate seeds	€ 9,50
Soup of the day	€ 8,50

as main course

Pumpkin stew with Brussels sprouts - crispy skewer with potatoes, fennel, zucchini and onions (vegan)	€ 14,50
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Appetizers

Vitello Tonnato with tuna sauce, capers and fried rucola	€ 16,50
Courgette Carpaccio (vegan) of yellow and green courgettes with rocket salad and balsamic shallot chutney	€ 12,50
Baked goat cheese with salabouquet with fig- mustard- sauce	€ 12,50
Stuffed aubergine rolls filled with ricotta and dried tomatoes on fruity tomato sauce with fresh mint with walnut pesto	€ 14,50
Bosner snail pan With white wine-cream-sauce and fresh toast	€ 14,50

Salads

Colorful salad plate with croutons	€ 13,50
• with fried fish (2 x fillets)	€ 23,50
• with fried chicken	€ 18,50

Tarte flambée with

• bacon and onions	€ 13,00
• grilled vegetables	€ 14,50
• salmon and onions	€ 16,00

Pasta

Spaghetti with king prawns and pesto served with fried rocket and pecorino	€ 29,00
Fresh pasta with tomato cream sauce with burrata, fried rocket and cheese	€ 18,50
„Äpler Magronen“ Macaroni with potatoes in creamy cheese sauce, grated mountain cheese, roasted onions and applesauce	€ 18,50

Meat

Veal liver in apple Calvados sauce on mashed potatoes, with a salad plate	€ 26,00
Pork schnitzel with mushroom cream sauce With french fries and a salad plate	€ 18,50
Veal cordon bleu with lemon sauce with croquettes and vegetables	€ 32,00
Crispy fried chicken breast fillet with tomato sauce with fine noodles and a salad plate	€ 18,50
Rumpsteak optionally with two types of herb butter or pepper sauce with French fries and a salad plate	€ 28,50
Veal escalope with cranberries with fried potatoes salad plate	€ 28,50
Beef roulade „Saarland Stlye“ filled with mustard, pickled gherkin, bacon and onion with caramelised apple red cabbage and mashed potatoes	€ 24,50
Pork cheeks with onions in red wine balsamic vinegar, with pea and mashed potatoes	€ 26,00

Fish

Salmon and zander duo with white wine sauce
with vegetable Risotto € 29,00

Dorade Fillet Mediterranean style
on tomato balsamic sauce
with vegetables and sepia tagliatelle € 29,00

Trout Meunière with lemon butter
served with boiled potatoes and a salad plate € 26,00

From the region

Saarland sausage salad with cheese strips and fried potatoes € 13,50

Filled dumplings with bacon sauce and roasted onions € 16,00

Hoorische optionally with bacon or leek sauce € 13,50

Wild game meat ragout with red wine pear with cranberries,
vegetables and spaetzle € 28,00

Dessert

Vanilla ice cream with whipped cream optionally with hot raspberries or chocolate sauce	€ 7,50
Creme brulee	€ 9,50
Amarettini tiramisu	€ 9,50
Apple strudel served with vanilla ice cream and whipped cream	€ 9,50
Sorbet Plate with fresh fruits	€ 9,50
Cheese variation	€ 13,50