




ENGLISH MENUS FROM 2019 JANUARY

FINGERFOOD & STARTER

Whole grain crostini with avocado and smoked salmon	5,70
Whole grain crostini with pear and baked goat cheese	5,70
Antipasti with grilled vegetable, dried tomatoes, air-dried salami, Italian country ham and grana padano	small 6,90 normal 8,90
Asian finger food plate with spring roll, wan tan steamed or baked, chicken saté and Asian salad	small 6,90 normal 8,90
Goat's cream cheese baked in filo pastry with cranberry and lettuce	9,50


SOUPS

Brussels sprout and curry soup with chili and baked wan tan filled with vegetables	 6,00
Celery soup with pickled mustard and whole grain bread chips	6,00
Aromatic chicken broth with vegetables, chili, lime, cilantro and wan tan filled with beef	normal 6,50 big 8,50

SALADS


Small mixed salad	4,90
Salad variation with beetroot, walnuts and baked goat cheese	small 10,80 normal 14,80
Salat variation with celery, blood orange, shrimps and bread chips	small 10,80 normal 14,80
Salad variation with fried fillet stripes of Iberico with balsamic	small 12,80 normal 16,80

PASTA

Chili spaghetti with fried vegetables, tomatoes, roasted pine nuts and grana padano	small 10,80 normal 13,80
Rigatoni with seitan, brussels sprout, sun dried tomatoes, walnuts and herbs	 small 11,80 normal 14,80
Spaghetti with ragout made of squid and vegetables, seasoned with chili, garlic and spring leek	small 11,80 normal 14,80
Linguine with fillet of salmon, passe-pierre and a sauce of tomato and white wine	small 12,80 normal 15,80
Garganelli with fennel salami, cabbage, tomatoes, spring leek and grana padano	small 11,80 normal 14,80
Gnocchi with chicken stripes, king oyster mushrooms and rosemary jus	small 12,80 normal 15,90
One serving grated grana padano	1,00


** All pasta dishes can be served with gluten-free pasta.

MAIN COURSE

Risotto of Gorgonzola with baked beetroot, walnuts and herbs	16,90
Savoy cabbage filled with vegetable-quinoa comes together with glazed seitan, red curry and chili	 18,90
Fillet of cod with beetroot baked on salt, horseradish and mashed savoy cabbage	20,90
Sea bass fillet with braised romaine lettuce and purée of potatoes and chorizo	20,90
Ox cheek "dry aged" with broccoli, baby carrots and homemade dumplings	19,90
Fillet of Iberico with spinach and mushroom risotto	20,90
Steak of the Argentinian beef with fried mediterranean vegetables and roasted potatoes	21,90

All main courses can be served „low carb“ with a little salad.

DESSERTS

Mango sorbet with prosecco		6,00
Crumble with apple and nuts together with nougat ice cream		6,00
Coconut parfait with vanilla ananas and brittle chips		6,00
Homemade tiramisu		4,50




Ice cream? ... Turn the page, please. →



ORGANIC ICE-CREAM FROM THE LEIPZIG ICE-CREAM MANUFACTURING

Exclusively purely natural and organically grown ingredients are used for the composition of traditionally handmade ice-creams by TONIS. The harmony between pure fruits and often a hint of spices increase the taste experience. All types of ice-cream are organic, without egg, gluten-free and a big number of types are lactose-free and vegan. For more information: www.bioeisladen.de.

ICECREAM **Bio**

Bourbon vanilla fresh whole milk (at least 67% milk content), fresh cream, skimmed milk powder, cane sugar, glucose, inulin, ground Bourbon vanilla, carob gum, salt		2,-
Chocolate fresh whole milk (at least 66% milk content), cane sugar, fresh cream, cacao, skimmed milk powder, glucose, inulin, carob gum, salt		2,-
Salt caramel whole milk (at least 69 % milk content), salted caramel sauce, cane sugar, skimmed milk powder, inulin, glucose, carob gum, salt		2,-
Raspberry Beetroot Raspberries, beetroot, cane sugar, glucose, inulin, carob gum, fresh lemon juice		2,-
Mango Mango puree (at least 37 % fruit content), water, cane sugar, fructose, inulin, fresh lemon juice, carob gum		2,-
Blackberry goat's milk yogurt goat yoghurt (at least 47% goat yoghurt content), goat milk, cane sugar, fructose, inulin, blackberry variegato, carob gum, salt		2,-
Nougat Praliné soy milk (at least 50% milk content), nut nougat (vegan), cane sugar, dextrose, glucose, inulin, hazelnuts, dark chocolate, carob gum, salt, soy margarine, canola oil		2,-

COMES WITH ...

baked waffle		2,50
crêpe		2,-
raspberry sauce, chocolate sauce, caramel sauce	Bio	1,-