




ENGLISH MENUS FROM 2019 APRIL


FINGERFOOD & STARTER

Whole grain crostini with avocado and smoked salmon	5,70
Whole grain crostini with pear and baked goat cheese	5,70
Carpaccio of herbed fillet of beef with marinated arugula and grated Grana Padano	10,50
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

Spinach soup with ginger, chili, coconut and whole grain	 6,00
Red radish soup with chorizo, cresses and pepper oil	6,00
Fish stew with red curry, tomatoes, chili, carrots, celery and potatoes	normal 6,50 big 8,50

SALADS


Small mixed salad	4,90
Tomatoes marinated with pesto made of wild garlic, arugula and mozzarella	small 10,80 normal 14,80
Salad variation with Mediterranean vegetables and baked goat cheese	small 10,80 normal 14,80
Salad with bulgur, asparagus, strawberries, avocado and whole grain chips	 small 12,80 normal 16,80
Caesar salad "Asian style" with tomatoes, cucumber and red radish together with smoked tofu or chicken stripes	small 10,80 normal 14,80

PASTA

Chili spaghetti with pesto, asparagus, strawberries and grana padano	small 10,80 normal 13,80
Pan-fried gnocchis and vegetables with seitan chili, spring leek and cilantro	 small 11,80 normal 14,80
Tagliatelle with green asparagus, white wine, cream and salmon	small 12,80 normal 15,80
Fettuccine with fried poultry liver, thyme jus, spring leek and tomatoes	small 11,80 normal 14,80
Spaghetti with broccoli, pepper, cashews, chili, cilantro and chicken stripes	small 11,80 normal 14,80
One serving grated grana padano	1,00


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

MAIN COURSE

Risotto of peas and wild garlic with baked cauliflower and marinated herbs	15,90
Glazed seitan with asparagus and vegetable curry and citrus potatoes	 18,90
Fillet of Zander with spinach, melted tomatoes and purée with chives	18,90
Codfish fillet with miso, glazed asparagus and purée of sweet potatoes	20,90
Roast beef with broccoli, carrots and smashed potatoes with wild garlic	17,90
Chicken stripes tossed in the wok with pan-fried vegetables, chili, Thai basil and basmati rice	18,90
Lamb shank pink roasted with celery in three ways - as purée, "roesti" and salad	21,90

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

DESSERTS

Strawberry sorbet with prosecco		6,00
Crumble of asparagus and rhubarb together with beetroot and raspberry ice cream		6,00
Parfait of white chocolate with marinated strawberries and basil lemon sugar		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,-