

MENU

STARTERS & INTERMEDIATE COURSES

Soup of cherry tomatoes with pesto	6,50
Fried herbal prawns with home-made aioli & bread	8,90
Gratinated goat's cheese with apples & honey on lentil salad	8,90
Tarte Tartin of tomatoes with burrata & pesto	8,90
Home-made flat bread with dip	5,50
Small pastry with pulled beef & quince, side salad	8,50

MAIN COURSES

Bopparder Hamm Burger with minced meat of Boppardian wild boar	17,90
Chicken Burger with avocado & aioli (also veg. poss.)	17,90
Veggie Burger with home-made pickels	17,90

We serve all our burgers with a home-baked sesam bun with fries and a small portion of coleslaw
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Fried fish fillet alla Saltimboca with Fregola Sarda & greens	24,90
Rose fried sirloin steak - 180 g gross weight - with home-made herbal butter, fries & side salad - or with potatoes & fried vegetables	29,90
Wiener Schnitzel (of veal), with fried potatoes & mixed salad	24,90
Veggie Bowl Schakschuka Style with quinoa, fried vegetables, tomatoe sauce, backed egg	17,90
Tender beef cheeks with potatoe parsnip puree & glazed onions	24,90

M E N U

CHILDREN´S MENU

Small schnitzel of chicken with fries	8,90
Spaghetti with bolognaise sauce	5,50

DESSERTS

Vanilla ice cream with hot cherries & chocolate sauce	5,90
Crème brûlée with fresh fruits	6,90

COFFEE & CO

Espresso (also decaff.)	1,80
Milky coffee (also decaff.)	3,80
Cappuccino (also decaff.)	3,40
Chococcino - Hot chocolate with espresso (also decaff.)	4,90
Hot Chocolate (also with whipped cream poss.)	3,40
Irish Coffee (or with Amaretto, Bailey´s, Grand Marnier, Licor 43)	6,90
Mug of tea (Black, green, peppermint, camomile, fennel, sage, roibos)	3,00
Americano (also decaff.)	2,40
Latte Macchiato (also decaff.)	3,80
Affogato - Espresso with vanilla ice cream (also decaff.)	4,00

Order changes: plus 1,00, fries as side dish plus 2,00

If you do have any allergies or intolerances – please ask our staff!

We accept Giro, Maestro & VPay < 20 € – **no credit cards!**