

### Suppen / Soups

**Klare Rinderkraftbrühe** , Eierstich, Grießnocken, Gemüse 5 €  
*Bouillon of beef, egg, semolina dumplings and vegetables*

**Erbсен-Kartoffelcremesuppe**, Schinken-Trüffel-Raviolo 7 €  
*Creamy soup of peas and potato, ham-truffle-ravioli*

### Vorspeisen/ Appetizer

**Heringsfilet in Sherry**, Knäckebrot, Gurke, Meerrettich, Preiselbeere, Salat 12€  
*Fillet of herring in sherry with crispbread, cucumber, horseradish, cranberries, salad*

**Gemischter Salat** ,Hausdressing 4 €  
*Small mixed salad,homemade dressing*

### Hauptgerichte / main course

**Brust vom französischen Schwarzfederhuhn**, Kräuterseitlinge, Risotto 20 €  
*Breast of black feather chicken,mushrooms and risotto*

**US-Beef Gulasch**, Bourbonsauce, Süßkartoffelpüree, Spitzkohl 19 €  
*Goulash of US-Beef, bourbon-sauce mashed sweet potatoes and pointed cabbage*

**Züricher Kalbsgeschnetzeltes**, Champignons, Berner Rösti 19 €  
*Zurich sclices of veal, white mushrooms and Berne fried grated potatoes*

**Kabeljaufilet**, bunte Beete, Salzkartoffeln 21 €  
*Braised fillet of cod, colourful beet, potatoes*

**Wiener Schnitzel vom Kalb**, Butterkartoffeln, Karotten, Preiselbeeren 19 €  
*Escalope of veal braised in clarified butter,buttered potatoes, carrots and cranberries*

**Schweinefilet**, Blumenkohl, Kartoffelgratin 16 €  
*Fillet of pork, califlower, potato gratin*

**Rinderfiletspitzen „Stroganoff“**, Champignons, Essiggurke, Roter Beete, Gemüse, Kartoffelpüree 23 €  
*Beef fillet tips "Stroganoff", white mushrooms, pickles, beetroot, vegetables, mashed potatoes*

**Kalbsleber**, Steckrübenpüree, Speck, Röstzwiebeln, Gemüse 20€  
*Veal liver, puree of turnip, bacon, fried onions, vegetables*

## Steaks

### **Rumpsteak –Neuseeland-**

Ladies cut – 150g - 18 €

Mens cut – 250g - 26 €

### **Rinderfilet -Argentinisch**

Ladies cut – 150g - 20 €

Mens cut – 250g - 31 €

### **Chuck Flap US Beef**

ca 200g 18€

## Steak - Beilagen

Speckbohnen/ *bacon beans* 3€

Buntes Gemüse / *vegetables* 3€

Blattspinat / *leaf spinach* 4€

Süßkartoffelpommes / *sweet potato fries* 4€

Home Style Fries 3€

aMAISing Fries 4€

Pfeffersauce / *pepper sauce* 4€

Kräuterbutter / *herbal butter* 2€

## Vegetarisch & Salate / Vegetarian dishes & salads

**Süßkartoffel-Gnocchi**, Kernöl-Pesto, Gemüse, Ziegenkäse 15 €  
*Sweet-potato-Gnocchi, core-oil-pesto, braised vegetables, goat cheese*

**Großer gemischter Blattsalat**, Hausdressing, Kirschtomaten, Paprika 7 €  
*Mixed salad, homemade dressing, cherry tomatoes, bellpepper*

mit Zanderfilet 16€  
*with fillet of pike perch*

mit Riesengarnelen 19€  
*with king prawns*

mit Hühnchenbrust 12€  
*with chicken breast 12€*

## Burger / Hot Dog

**“The Egg”** US-Beefburger Patty (ca. 220g Rohgewicht),

Käse, Spiegelei, Röstzwiebeln, Paprika-Relish, Smokey-Honey-BBQ-Sauce

CrissCut Kartoffeln

*“The Egg” US-Beef-patty(220g gross weight), cheese, fried egg, fried onions, bellpepper relish, smokey-honey-BBQ-sauce, CrissCut potatoes*

18 €

**The „Blue Chees“**, Iberico-Patty, Blauschimmel-Käse,

Feigen-Senf-Sauce, Tomaten, Trauben, Kartoffel-Rösti-Fritten

*The “Blue Cheese”, patty of iberico pork, blue mould cheese, fig-mustard.sauce, tomatoes, grapes. fried grated potato fries*

17 €

**The „Pulled Beef“ Hot Dog**, Schweine- oder Geflügelwurst,

Pulled beef, Chili Cheese, Farmersalat, Baked Beans, Home Style Fries

*Sausage of pork and chicken , pulled beef, chilicheese, farmer salad, baked Beans, Home Style Fries*

17€

## Desserts

**Dreierlei von der Schokolade** Mousse, Küchlein, Schokoladeneiscreme 7 €  
*Three kinds of chocolate: mousse, tartlet, chocolate ice cream*

**Nougat-Parfait**, Baumkuchen 7 €  
*Nougat parfait in a pyramid cake*

**Hausgemachtes Eis** 5 €

*Homemade ice cream*