

APERITIF RECOMMENDATION

HOMEMADE MULLED WINE 0.2L 5.5

BAKED APPLE SPRITZ

BAKED APPLE SYRUP | APPLE JUICE | PROSECCO | WATER 8.5

ABSOLUT VODKA VANILLA

WITH HOT APPLE JUICE | CREAM | CINNAMON 8.5

LILLET TARTE

LILLET BLANC | HOT APPLE JUICE | LEMON JUICE 8.5

APPLE AND VANILLA SPRITZ WITH CALVADOS. PROSECCO. VANILLA SYRUP 8.5

LIMOCELLO SPRITZ

8

LIMONCELLO. PROSECCO. SPARKLING WATER. MINT

RAMAZOTTI ROSATO

7.5

RAMAZOTTI ROSATO. PROSECCO. BASIL LEAVES

PROSECCO WITH RASPBERRY SORBET (NON-ALCOHOLIC ON REQUEST)

7.5

ROSE SPRITZ

8.5

HOLDERBERRY SYRUP. ROSE. SPARKLING WATER. MINT

LILLET WILD BERRY

7.5

LILLET. WILD BERRY. WILD BERRY

RASPBERRY SPRITZ

7.5

RASPBERRY SYRUP. PROSECCO. SPARKLING WATER. MINT

Tapas (snacks) internationall

- **Small tarte flambée** bacon | onion | 6.5
- **Small tarte flambée** creme fraiche | mushrooms | camembert 8.5

- **Truffled spinach ricotta tortellini** with cream sauce | tomatoes | garlic | onions 5.6
- **Gnocchi** stuffed with cream cheese with cream | spinach 5.6
- **Pumpkin tortellini** in sage butter | goat's cream cheese 5.6
- **Wild ravioli** in cognac cream sauce | parmesan 6.8

- **Lamb shank** marinated with thyme. Rosemary 7.5
- **Mini burger** sesambun. Pork/beef pattie. Avocado. Truffle mayo.
Teriyaki. Red onions. Leaf salad. Tomato. Gouda 6
- **Dates** wrapped in bacon 4.5
- **Chicken escalope** Viennese style 6
- **Spit of young bull** peppers | onions with rouiledip 7
- **Chicken skewer** peanut sauce 6
- **Mini - cevapcici** with Ajvar | onions 5.6

- **Salmon and avocado tartare** 8.5
- **Fried shrimps** in garlic oil 8.5
- **2 Scallops** in sherry cream 9

- **ROUILLE DIP** (POTATOES / PAPRIKA / CHILI / GARLIC / OLIVE OIL) 3
- **AIOLI** (EGG YOLK ONLY) 3
- **CHIVE CREAM** 2 .3
- **TRUFFLE MAYONNAISE** 2.5

choose from several tapas and create your own dish

FISH

SEA BREAM FISH ON TAGLIATELLE. ZUCCHINI. BASIL PESTO 24

FISH VARIATION

SALMON FILLET. RED PERCH FISH. SHRIMPS. FRIED POTATOES 26

PASTA / RISOTTO

TAGLIATELLE TUNA (SPICY) CHERRY TOMATOES. GARLIC. CHEAP CHEESE. ONIONS. PEPPERONI 17

TAGLIATELLE ON EIFEL BEEF ROAST BEEF STRIPS IN TRUFFLED CREAM SAUCE. MUSHROOMS. CHERRY TOMATOES 26

PUMPKIN RISOTTO OF ORGANIC HOKKAIDO PUMPKIN CHERRY TOMATOES & MOZZARELLA | GARLIC | SHRIMP 21

GNOCCHI CHICKEN MUSHROOMS | CREAM SAUCE | 21

SALAD

SALAD CHICKEN WITH 2 SKEWERS 18
LEAF SALADS. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS.
CEASAR DRESSING. ROUILLE DIP

SALAD GOAT CHEESE (VEGETARIAN) 17.5
HONEY. BALSAMIC VINAIGRETTE
LEAF LETTUCE. COLESLAW. TOMATOES.
CUCUMBERS. LETTUCE SEEDS.

ALL SALAD DRESSINGS ARE HOMEMADE & LACTOSE FREE

TARTE FLAMBEE / PINSA

TARTE FLAMBEE BACON. SPRING ONIONS. GOUDA 12.5

TARTE FLAMBEE ZUCCHINI. SPRING ONIONS. CHERRY TOMATOES.
FETA CHEESE (VEGETARIAN) 13.5

TARTE FLAMBÉE

CREME FRAICHE | PUMPKIN SLICES | WALNUTS | RED ONIONS | FETA 16

TARTE FLAMBÉE

CREME FRAICHE | SALMON | BASIL PESTO | GOUDA CHEESE | CHERRY TOMATOES 16

Tapas (snacks) internationall

- **OLIVES GREEN AND PURPLE** 4

- **TRUFFLED CREAM OF POTATO SOUP** WITH DICED SALMON 6.5
- **CREAM OF PUMPKIN SOUP** OF ORGANIC HOKKAIDO PUMPKIN 5.6

- **CAPRESE CHERRY TOMATOES** | MOZZARELLA BALLS | BASIL PESTO 7
- **GREEN BEAN SALAD** WITH SUN-DRIED TOMATOES | OLIVES | FETA 7
- **CHERRY TOMATO SALAD** | ONION 5
- **LEAF SALAD** VINAIGRETTE 4

- **ANTIPASTI TOMATOES** | ONIONS | MUSHROOMS EGGPLANT | ZUCCHINI | CHIVE CREAM 6.8
- **BEETROOT CARPACCIO** WITH FRESH GOAT CHEESE & PISTACHIO BRITTLE 7
- **ROASTED PUMPKIN** | GARLIC | PUMPKIN SEEDS | PUMPKIN SEED OIL | FETA CHEESE | 6
- **STUFFED MUSHROOMS** WITH CREAM CHEESE 6
- **BREADED SHEEP CHEESE** CRANBERRIES 4.5
- **SMALL GOAT CHEESE** AU GRATIN WITH WALNUT & HONEY 4.5
- **SPINACH** WITH PINE NUTS & ONIONS 6

CHOOSE FROM SEVERAL TAPAS AND CREATE YOUR OWN DISH
FOR ALL TAPAS WE SERVE BREAD

MAIN COURSE

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LYE BURGER

BRIOCHE BURGER BUN LYE I PATTIE WITH BEEF & PORK I SALAD
CAMEMBERT I ONION CONFIT I BURGER SAUCE I POTATO FRIES 16

ZÜRCHER GESCHNETZELTES OF VEAL FILLET MUSHROOM CREAM SAUCE - TAGLIATELLE 26

MEDALLIONS OF EIFEL PORK TENDERLOIN

PEPPER AND COGNAC CREAM SAUCE - RÖSTI - BACON BEANS 28

BURGER DRY AGED - BEEF

BRIOCHE BUN I GOUDA I ONIONS I BBQ SAUCE I LETTUCE I
TOMATOES I POTATO FRIES

17.5

WIENERSCHNITZEL VEAL

FRIED POTATOES. CRANBERRIES 26.5
- WITH MUSHROOM CREAM SAUCE 28

GRILL PLATE PORK LOIN STEAK - PORK NECK SKEWER - 2 CEVAPCICI

POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) 22

SCHNITZEL VIENNESE STYLE OF PORK LOIN POTATO FRIES

- WITH MUSHROOM CREAM SAUCE 18

CEVAPCICI (MINCED MEAT ROLLS PORK + BEEF)

POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) 18

RAZNJICI (2 MEAT SKEWERS OF PORK NECK)

POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) 16.5

PLJESKAVICA (MINCED PORK + BEEF STEAK)

POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) STUFFED WITH FETA CHEESE 19

CORDON BLEU PORK LOIN

STUFFED WITH SERRANO HAM. GOUDA. POTATO FRIES 18.5

WE GET OUR EGGS FOR BREADING AND DRESSINGS FROM THE LOCAL POULTRY
FARM MAKEIN. OUR BREADINGS ARE MADE FROM EGGS AND PANKO PAPRIKA FLOUR.

WHITEWINE

	0,1L/	0,2L/	0,75L
ORGANIC-RIVANER MOSEL DRY FRAGRANT DELICATE NUTTY AROMAS. UNCOMPLICATED AND FRESH	4.2	7.5	24
RIESLING BROGSITTER RHEINHESSEN - MEDIUM DRY DIGESTIVE AND INVIGORATING	4	7	
RIESLING WINERY ANSELMANN - DRY FULL-BODIED AND DIGESTIBLE	3.8	6.5	
WEISSBURGUNDER HEGER BADEN -DRY FRESH. ANIMATING WINE WITH A RACY STRUCTURE	4.5	7.5	
WEISSBURGUNDER DREISSIGACKER RHEINHESSEN - DRY 100% ORGANICALLY FARMED VINEYARDS FLORAL NOSE OF RIPE YELLOW FRUIT. LIGHT NUTTY NOTES. DELICATE MELT AND SPICY FINISH.			32
WEISSBURGUNDER BROGSITTER RHEINHESSEN - SWEET ELEGANT AND FINE - FRUITY WINE	4	7	
LUGANA DOGANA VENETA CANTINE VITEVIS - DRY LIGHT YELLOW. AROMA OF CHAMOMILE. ALMOND BLOSSOM & YELLOW APPLE	4	7	25
GRAUBURGUNDER ELLERMANN SPIEGEL - PFALZ - DRY POSSESSES A CLEAR COLOR WITH PLATINUM REFLECTIONS. TYPICAL BUT CONCENTRATED BURGUNDY AROMAS	4.5	7.5	26
BLANC DE NOIR SPÄTBURGUNDER WEINHAUS KLEIN - HAINFELD PFALZ - DRY PINK GRAPERUITS. RIPE POMEGRANATE DELICATE AND PLAYFUL	4.8	8	29
CHARDONNAY BOUCHARD AINÉ FRANCE - DRY EXCELLENT. HARMONIOUS STRUCTURE AND A RICH. GOLDEN YELLOW COLOR. FULL-BODIED AND FRUITY	3.8	6.5	23
SAUVIGNON BLANC AUFWIND PFALZ - DRY WINERY THOMAS HENSEL GRASSY ACIDITY. BLACKCURRANT BERRIES. CURRANT LEAVES	4.8	8	29
GRÜNER VELTINER LEO HILLINGER AUSTRIA- DRY FRESH AROMAS OF PEAR. LEMONS. THYME. SPICY	3.8	6.5	

DESSERT	€
CHOCOLATE SOUFFLE (DURATION MIN. 15 MIN) WITH HAZELNUTS. VANILLA ICE CREAM & CREAM	12.5
CINNAMON PLUMS TIRAMISU	8.5
PALATSCHINKE (CREPES)	5
BERRIES	2.5
CHERRIES	2.5
CREAM	1.5
VANILLA ICE CREAM	2
CHOCOLATE SAUCE	1
HOMEMADE WAFFLE	5
BERRIES	2.5
CHERRIES	2.5
CREAM	1.5
VANILLA ICE CREAM	2
CHOCOLATE SAUCE	1
SCOOP OF ICE CREAM/SORBET	
VANILLA	2
CHOCOLATE	2
MANGO SORBET	4.5
LEMON SORBET	3.5
RASPBERRY SORBET	4.5
MARACUJA SORBET	4.5
ICED COFFEE	
VANILLA ICE CREAM. CREAM. COLD COFFEE	6.5
ICED CHOCOLATE	
VANILLA ICE CREAM. CREAM. COLD CHOCOLATE	6.5

REDWINE

	0,1L/	0,2L/	0,75L
URSPRUNG WINERY MARKUS SCHNEIDER - PALATINATE. DRY GRAPE VARIETY CABARNET SAUVIGNON. MERLOT. PORTUGIESER TASTES OF RED BERRIES. CASSIS. HERBS. CHOCOLATE	4.8	8	27
AHR-PINOT NOIR WINERY BROGSITTER AHRWEILER KLOSTERBERG.DRY JUICY ROUND. STRONG PITHY BOUQUET. VERY HARMONIOUS	4.5	7.5	
DORNFELDER WINERY ANSELMANN PFALZ - MEDIUM-DRY STRONG TASTE. FULL-BODIED. FRUITY	4.8	8	
SCHOPPEN ROTSPON WINERY BROGSITTER SANCT PETER - SWEET ROUND. BALANCED AND MILD NOT TOO HEAVY AND EAILY DIGESTIBLE	4	7	
PLAVAC STON CROATIA - DRY CRYSTAL RED COLOR. RIPE FRUIT. CHERRIES, DRIED PLUMS, REFRESHING ACIDITY. SOFT TANNINS. FINELY BALANCED	4	7	26
MALBEC I.P. MENDOZA-ARGENTINA BODEGA SOTTANO S.A. - DRY VARIED AROMAS SUCH AS CHOCOLATE, RIPE CHERRIES AND PLUMS. THROUGH THE AGING IN WOODEN BARRELS FIND THEMSELVES LIGHT VANILLA TONES. VELVETY	4.8	8	27
HENSEL & GRETEL PFALZ WINERY THOMAS HENSEL & MARKUS SCHNEIDER - DRY CUVÉE FROM CABERNET SAUVIGNON. BLAUFRÄNKISCH UND MERLOT. THE WINE SMELLS OF COCOA. VANILLA. BLACKBERRY. CASSIS AND DARK CHERRIES. THE PALATE IS ELEGANT AND ROUND. THE POWERDUL SPICY WINE FINDS A FRUIT FINISH ON THE PALATE.	5.5	9.5	35
INFINITUS TEMPRANILLO - CABARNET SAUVIGNON VINO DE LA TIERRA DE CASTILLA IGP - DRY RICH EXPRESSIVE AROMAS OF RED AND BLACK BERRIES. VERY RICH CHARACTER AND GREAT VELVETY	4.8	8	27

ROSEWINE

	0,1L/	0,2L/	0,75L
PORTUGIESER WEISSHERBST ROSALINDE WINERY ELLERMANN SPIEGEL - PFALZ - MEDIUM-DRY FRESH AND PLEASANTLY MILD IN ACIDITY. FINE FRUIT AROMA. VERY BALANCED ON THE PALATE	4	7	
WHISPERING ANGEL COTES DE PROVENCE - DRY CUVEE GRENACHE. ROLLE (VERMENTINO). CINSULT UND SYRAH WEINGUT CHATEAU D'ESCLANS - DRY NOTES OF STRAWBERRIES. LEMON. CHERRY AND JASMINE. ON THE PALATE WITH BEAUTIFUL MINERALITY AND ELEGANCE. FRUITY AND FRESH	9	16	60
WINDROSÉ WINERY ELLERMANN SPIEGEL - PFALZ - DRY FINE FRUITY BOUQUET. RASPBERRIES AND WILD BERRIES. DELICATE AND HARMONIOUS	4.8	8	27
MIRAVAL COTES DE PROVENCE AOC WINERY JOLIE-PITT & PERRIN - DRY SCENT OF WHITE FLOWERS AND FRESH STRAWBERRIES. NOTE OF RIPE SOUR CHERRIES.	8	14	48
SHIRAZ ROSE GOEDVERWACHT ROBERTSON VALLEY SÜDAFRIKA - DRY SALMONE COLOR. LIVELY. WITH NOTES OF RED BERRIES. FRUITY FRESH AROMAS - CURRANTS AND RASPBERRIES	4	7	24
CABARNET SAUVIGNON ROSE VALE CENTRAL - CHILE VINA VALDIVIESO - DRY COLORFUL. INTENSE FRUIT AROMAS. STIMULATING ACID PLAY.	4.5	8	28
WHITE WINE SPRITZER/ RED WINE SPRITZER / ROSE WINE SPRITZER			4.5
PROSECCO	0,1L		0,75L
CATERINA DEL VENETO GLERA DRYLY CORNARO FRIZZANTE BAINCO	4.5		24
PROSECCO MIT RASPBERRYSORBET	8.5		
SPARKLING WINE NON-ALCOHOLIC	0,1L		
FREIXENET	5.5		

NON-ALCOHOLIC

	0,35L	0,5L	0,75L
PUREZZA TABLE WATER SPARKLING	3.1		6.5
PUREZZA TABLE WATER MEDIUM	3.1		6.5
PUREZZA TABLE WATER STILL	3.1		6.5
TAUNUSQUELLE MEDIUM		5	
	0,3L	0,4L	0,5L
COCA COLA	3.1	4.1	5.1
FANTA	3.1	4.1	5.1
MEZZO MIX	3.1	4.1	5.1
COCA COLA LIGHT	3.1	4.1	5.1
SPRITE	3.1	4.1	5.1
COCA COLA ZERO	3.1	4.1	5.1
APPLE SPRITZER	3.5	4.3	5.2
RHUBARB SPRITZER	3.5	4.3	5.2
PASSION FRUIT SPRITZER	3.5	4.3	5.2
CHERRY SPRITZER	3.5	4.3	5.2
ORANGE SPRITZER	3.5	4.3	5.2
	0,2L		
BITTER LEMON	3.5		
TONIC WATER	3.5		
GINGER ALE	3.5		
WILD BERRY	3.5		
	0,3	0,4L	0,5L
ORANGE JUICE	3.6	5.1	6.1
APPLE JUICE	3.6	5.1	6.1
CHERRY-BANANA JUICE	3.6	5.1	6.1
BANANA JUICE	3.6	5.1	6.1
CHERRY JUICE	3.6	5.1	6.1
RHUBARB JUICE	3.6	5.1	6.1
PASSION FRUIT JUICE	3.6	5.1	6.1

BEER

BEER FROM THE BARREL	0,25L	0,4L	0,5L
KÖNIG PILSENER	2.9	4.3	5.5
GAFFEL KÖLSCH	2.9	4.3	5.5
PILS/KÖLSCH WITH SPRITE	3.1	4.5	5.6
PILS/KÖLSCH WITH FANTA	3.1	4.5	5.6
PILS/KÖLSCH WITH MALT BEER	3.1	4.5	5.6
PILS/KÖLSCH WITH COLA	3.1	4.5	5.6

BEER FROM THE BOTTLE	0,5L
PAULANER HEFE NATURAL	5.5
HEFE WITH BANANA JUICE	6.5
HEFE WITH COCA COLA	6.5
PAULANER KRISTALL	5.5
PAULANER DARK	5.5

NON-ALCOHOLIC BEER	0,33L	0,5L
ERDINGER		5.5
KÖNIG PILSENER	3.9	
MALT BEER	3.9	

HOT DRINKS

HOT CHOCOLATE WITH MILK	3.5
HOT CHOCOLATE WITH WIPPED CREAM	4.5
CHOCHIATO WITH WIPPED CREAM (CHOCOLATE WITH ESPRESSO)	5.5
HOT MILK WITH HONEY	4.5
HOT LEMON	5
IRISH COFFEE (COFFEE. WIPPED CREAM. IRISH WHISKEY)	7.5

COFFEE SPECIALITIES

ICED LATTE MACCHIATO	4
CAPPUCCINO WITH MILK FOAM	3
CAPPUCCINO WITH WIPPED CREAM	3.5
MILK COFFEE	4
LATTE MACCHIATO	4.5
ESPRESSO	2.5
DOUBLE ESPRESSO	5
ESPRESSO MACCHIATO	3.5
COFFEE CREAM BEAN COFFEE	3

TEA SPECIALITIES FROM KEO

HERBAL TEA APPLE	3.8
DARJEELING	3.8
EARL GREY	3.8
PEPPERMINT TEA WITH FRESH MINT	4.5
CAMOMILE TEA	3.8
GREEN TEE	3.8
STRAWBERRY LEMON GRASS	3.8
PLUM CINNAMON	3.8
FRUIT TEA PINEAPPLE COCONUT	3.8
ORANGE-ALMOND-CINNAMON	3.8
GINGER-LEMON-MINT WITH HONEY	5.5

SPIRITS

APERITIF		5CL
	CINAZNO BIANCO	5
	CAMPARI	5
	SHERRY MEDIUM DRY	5
	SHERRY DRY	5
DIGESTIV		2CL
	RAMAZOTTI	4
	AVERNA	4
	FERNET BRANCA	4
	MALTESER	4
	JUBILÄUMS AQUAVIT	4
	NORDHÄUSER KORN	4
	SLJIVOVIC	4
	VODKA ABSOLUT	4
	JÄGERMEISTER	4
GRAPPA		2CL
	LE PAGURE (WEISS)	4
	BARBERA BERTA (GELB)	5
WHISKEY		2CL
	BALLENTINES FINEST	6
	JACK DANIELS	6
COGNAC		2CL
	ASBACH URALT	6
	REMY MARTIN	6
	HENNESSEY	6
LIQUEUR		
	AMARETTO	2CL 3
	SAMBUCA MOLINARI	2CL 3
	BAILEYS	4CL 5
	JULISKA	2CL 4
LONGDRINK	0,2L MIT 4CL ALKOHOL (OR NON-ALCOHOLIC SEKT)	
	LILLET WILD BERRY	7.5
	APEROL SPRITZ	7.5
	HUGO	7.5
	GIN TONIC	6.5
	VODKA LEMON	6.5
	VODKA TONIC	6.5
	CAMPARI ORANGE	6.5
	BACARDI COLA	6.5
	WHISKEY COLA	6.5