

meat

*Liver of veal in sage butter
Swiss chard & mashed potatoes*

21.50

*Calf kidney agrodolce
Leek ragout & basmati rice*

21.50

*Ossobuco "Provincial"
Spinach & red risotto*

21.50

*Oven fresh poussin
Rust Polenta & Peperonata*

21.50

*Filet of Charolais bull
to cheese salse
Curly weed & rosemary potatoes*

26.50

*Lamb saddle from the Rhön meadows
in herbal coat, for 2 persons
savoy ragout & rosemary potatoes*

44.00

fish

*Monkfish, Loup de Meer, Turbot,
& after shopping*

26.50

sole
27.50

Fish in salt dough
for two
36.- per person

*The fish is served with boiled potatoes and a variety of
fresh vegetables or salad as a side dish*

Our fish is only wild caught

We only cook with our own cold pressed natural olive oil