

HOME-MADE SOUP'S

Vegetable cream soup of the day 7.50

Lemon grass soup 8.50

FRESH SALADS

Green leaf salad * 7.80

Mixed salad * 9.80

Lamb's lettuce salad * with egg's 14.50
with mushrooms 15.50

salad with iceberg lettuce «Caesar-Style»
with croûtons and cesar dressing with bacon 20.50
with chicken 23.50

leaf salad «Florida» *
with fresh fruit, served with chicken 23.50
shrimps 25.50
cottage chesse 19.50

Mixed leafy salads with panfried goat's cheese and grapes
Served with a homemade walnut-vegetable vinaigrette 18.50

Sicilian vegetable salad
Freshly sliced mediterranean vegetables with artichoke hearts, black olives and saffron 16.50

Fried pike perch nuggets and seasonal leaf salad *
served with tartar sauce 23.50

** These salads are served with a dressing of your choice: Italian, French or Yoghurt*

X-TRA CLASSIC'S

Beefsteak Tatar

Finely sliced raw beef, served with toast and butter. 26.50
Seasoned according to your liking ½ portion 19.50

Smoked salmon Tatar

Finely diced smoked Norwegian salmon with cottage cheese, 25.50
served with onions capers and chives. Served with toasted bread and butter ½ portion 19.50

Asian Pot with noodles

Thai noodles with Asian vegetables with chicken 24.50
with shrimps 26.50

Burrito Pollo

Mixed Mexican vegetables with a spicy tomato salsa served in a tortilla
gratinated with cheddar cheese, with pilaf rice and a small mixed salad 26.50

X-TRA Burger

with beef burger, breast of chicken 23.50
with French Fries and Coleslaw with cheese 24.50

Viennese Schnitzel

Pan-fried, breaded veal escalope, served with French fries and seasonal vegetables 38.50

FISH & MEAT SPECIALS

Red Snapper

Pan-fried fillet of Red Snapper on a refreshing lime-white wine sauce served with buttered rice and our vegetables of the day

25.50

Tagliatelle «al Salmone»

Pasta in a cream sauce with smoked salmon

23.50

½ portion 19.50

Risotto «al Pomodoro»

Tomato risotto with pan-fried chicken breast diced mozzarella and zucchini

23.50

½ portion 19.50

Pouletbrust «Toscana»

Sliced breast of chicken, layered with fried slices of zucchini, eggplant and tomatoes. served on a thyme gravy with buttered noodles

24.50

Saltimbocca «a la romana»

Escalope of veal, pan-fried with sage and prosciutto served with a champagne risotto.

38.50

Ostrich fan-filet

lightly marinated served with vegetables and potatoes

34.50

VEGETARIAN

puff pastry

sauteed wild mushrooms on a creamy herb sauce, served on puff pastry

16.50

vegetable plate

with potatoe and sour cream

17.50

Tagliatelle «al aglio e peperoncino»

with garlic, herbs, Peperoni and black olives

17.50

Champagne risotto

with vegetable and parmesan

20.50

Asian Pot with noodles

Thai noodles with Asian vegetables

21.50

Burrito «Verdura»

Mexican vegetables with a spicy tomato salsa, served in a tortilla
gratinated with cheddar cheese, with pilaf rice and a small mixed salad

24.50

Vegetarian-Burger

served with French Fries and coleslaw

23.50

with cheese

24.50

DESSERTS

Ananas carpaccio

with raspberry-sorbet and minze

10.50

Crème caramel

whipped cream

7.50

Apple Fritters

with cinnamon sugar and vanilla ice-cream

12.50

Plum-compote

with cinnamon ice-cream

11.50

Chocolate Cake

served luke warm with vanilla ice-cream

13.50

Coupe Baileys

Vanilla ice cream, mocca ice cream and whipped cream

11.50

Our choice of ice cream flavours:

Vanilla, chocolate, strawberry, stracciatella, banane
lemon-, raspberry- or mango sorbet

per scoop

3.00

with whipped cream

1.50