

Home made soup's

TOMATOSOUP WITH GIN 8.50

SOUP OF THE DAY 7.50

Appetizers

GREEN LEAF SALAD 7.80

MIXED SALAD SALAD 9.80

SALAD WITH ICEBERG LETTUCE „CAESAR STYLE“
WITH CROUTONS AND CEASER DRESSING 14.50

WITH BACON 20.50

WITH CHICKEN 23.50

MIXED LEAF SALAD „FLORIDA“
GARNISHED WITH SEASONAL FRUIT 17.50

WITH CHICKEN BREAST DICED 23.50

WITH COTTAGE CHEESE 19.50

WITH PRAWNS 25.50

WITH BEEFFILET CUBES 29.50

BEEFSTEAK TATAR

SPICY OR MILD, SERVED WITH CAPERS, ONIONRINGS TOAST AND BUTTER

APPETIZER 19.50

MAINCOURSE 26.50

VEGETARIEN

WRAPPED OVERBAKED WHEAD TORTILLA WITH VEGETABLE FILLING	23.50
HOMEMADE GRISON QUARK- PIZOKELS WITH VEGETABLE	22.50
MUSHROOM RISOTTO	21.50
FILLED RATATOUILLE PASTA WITH SAUTED ZUCCHINI	22.50

MAIN DISH

FRIED PIKE PERCH NUGGETS AND SEASONAL LEAF SALAD SERVED WITH SAUCE TARTAR	23.50
BLACK TIGER PRAWNS, SPICY WITH SAUTED VEGETABLESTRIPS	29.50
PAN FRIED CHAR FILLED WITH RATATOUILLEVEGETABLE	27.50
WRAPPED OVERBAKED WHEAD TORTILLAS WITH CHICKEN- VEGETABLE FILLING	25.50
BEEFFILET CUBES STROGANOV WITH RICE	35.50
WIENER SCHNITZEL	38.50

MAIN DISH GRILLED

CHICKEN SCEWER	24.50
AUSTRALIEN BEEF FILET CASSINO WITH REDWINE GRAVIE OR SAUCE BEARNAISE	42.00

X-TRA- BURGER WITH COLES-SLAW SALAD	BEEF- OR	
	CHICKENBURGER	23.50
	BURGER WITH CHEESE	24.50

CHOOSE TO ALL MAIN DISHES
ONE SIDEORDER DISH OF YOUR CHOICE

SIDE DISH:
FRENCH FRIES, VEGETABLE OF THE DAY
SPINACH, RICE, RISOTTO, POTATO WEDGES,PASTA