

Starters

Beefcarpaccio 14,00 (1.3.4.7.10)
with pesto dressing and sun-dried tomatoes

3 Goat cheese croquettes 10,50 (vegetarian) (1.3.7.10)
served with lamb's lettuce, walnuts and honey dressing

Prawn carpaccio 14,00 (1.2.3.10)
with saffron mayonnaise

Pastrami salad 14,50 (1.3.7.10)
with Parmesan, pickles and mustard mayo

Smoked potato salad 12,00 (1.3.7)
served with serrano ham

Bread basket with spreads 7,00 (1.3,7,9,10)

Onion soup 6,50 (vegetarian) (1.3.12)

Mustard soup 6,50 (poss. vegetarian) (1.3.7.10)
with sausage from the region

Curry soup 6,50 (poss. vegetarian) (1.3.4.7)
with smoked salmon



Hunebed Highway menu

A 3-course surprise dinner for 39,50

Maincourses

Victoria perch 21,00 (1.4)
with basil cream sauce and sun-dried tomatoes

Salmon fillet 180 gr. 26,50 (1.4.7)
with sour cream and dill

Gently cooked veal cheek 26,00 (1.9.12)
with gravy

Schnitzel 20,00 (1.3.7)
with mushrooms and onion

Teriyaki beef skewer 26,50 (1.6)

Vegetable stew 18,50 (vegan) (1)
with pumpkin and sweet potato

Risotto 19,50 (vegetarian) (7.12)
with stir-fried vegetables and vegan chicken

All maincourses will be served with warm vegetables, salad and matching potato garnish



1= gluten, 2=crustaceans, 3=eggs, 4=fish, 5=peanuts, 6=soy, 7= milk incl, lactose, 8=nuts, 9=celery, 10=mustard, 11= sesame seed, 12=sulfur dioxide & sulfite, 13=lupine, 14=molluscs

Desserts

Warm flan 8,00 (1.2.7.8)

with caramelised hazelnuts and caramel crunched ice cream

Eggnog bavarois 7,50 (1.3.7.8)

with an oreo base and red fruit coulis

Cherry parfait 7,50 (1.3.7.8)

Warm apple strudel 9,50 (1.3.7.8)

with vanilla sauce and ice cream

Dame blanche 7,00 (1,2,7,8)



Special coffee's

Irish Coffee 7,85

With Irish whisky

French Coffee 7,85

With French cognac

Marnissimo Coffee 7,85

With Grand Manier

Spanish Coffee 7,85

With Tia Maria

Mediterranean Coffee 7,85

With liqueur 43