

Culinary selection in our Brasserie

Soup of the day

served in a cup 7

served in a big plate 9

Fish soup

saffron / tomatoes / herbs 14

served in a big plate

Mixed salad of the saison

leaf and various raw vegetable salads 7

Carpaccio from the beef rump

balsamic-onion / parmesan / arugula 16

Crispy Tarte Flambee „Elsässer Art“

herb sour cream / cheese 16

leek onions / smoked bacon

Tarte Flambee „Saarländisch“

herb sour cream / cheese / leek 16

leek onions / smoked bacon / slices of pork sausage

Vegetarian Tarte Flambee

herb sour cream / cheese 16

mediterranean vegetables / olives / rocket salad

Leaf Salad

yoghurt dressing / crispy fried potatoes / 2 fried eggs 16

Caesar Salad

parmesan dressing / cos lettuce hearts / garlic croutons 16

... served with fried turkey breast 21

... served with fried king prawns 24

Weiskircher Sausage Salad

fine chive vinaigrette / cheese 16

pickles / crispy fried potatoes

Culinary selection in our Brasserie

Salmon cannelloni Basil broth / crayfish crumble / shallot	28
Venison pepper Pressed dumplings / red cabbage / cranberries	26
Fried Lyonnaise sausage with cheese & chilli from our butcher Rudi Schuler / crispy fried potatoes	18
„Holzfällersteak“ (250 g) pork shoulder steak / homemade herb butter fried onions / crispy fried potatoes	19
Rump steak from South American pasture cattle (220 g) Pepper sauce or herb butter sautéed string beans / rosemary potatoes	32
„Wiener Schnitzel“ from the veal topside crispy fried potatoes / cranberries	28
Pumpkin ravioli (veggie) Mandel-Velouté / Parmesan / Pistazian	18
Tagliatelle Truffle / parmesan / pink pepper berries	24
Spaghetti King prawns / tomatoes / basil / garlic	24



Please also ask about our changing menus and our daily recommendations!

In case of food allergies please contact our service staff.

(prices in Euro)



Autumn Menu Brasserie

Sopa Azteca	9
Avocado / chicken / cheddar / taco / chilli / red onion	
Muffuletta sesame sandwich	16
Antipasti dip / Salami Milano / Taleggio / thyme potatoes	
Sweet potato confit (vegan)	22
Coriander chilli dip / rice noodles / savoy cabbage	
Sweetcorn and chilli rösti (vegan)	24
Sweetcorn stock / king oyster mushroom / young leek	
Pork fillet	28
Pepper and herb coating / patatas bravas / spinach leaves	
Rack of lamb	38
Balsamic jus / ratatouille / potato terrine	
Angus beef burger (200 g)	22
Piri Piri / cheddar cheese / tomato Cucumber / bacon / chips	
Cheese variation	
Fig and mustard sauce / home-baked bread	9
Small portion	
Large portion	16

We wish you a good appetite!

If you have any allergies or intolerances,
please contact our service team.

(Prices in Euro)