

Culinary selection in our Brasserie

Soup of the day	9
Wild garlic and lime coconut soup	9
Fish soup according to our own recipe saffron / tomatoes / herbs	14
Mixed salad of the saison leaf and various raw vegetable salads	7
Tomato mozzarella Basil pesto	12
Carpaccio from the beef rump balsamic-onion / parmesan / arugula	16
Crispy Tarte Flambee „Elsässer Art“ herb sour cream / cheese leek onions / smoked bacon	16
Tarte Flambee „Saarländisch“ herb sour cream / cheese / leek leek onions / smoked bacon / slices of pork sausage	16
Vegetarian Tarte Flambee herb sour cream / cheese mediterranean vegetables / olives / rocket salad	16
Leaf Salad yoghurt dressing / crispy fried potatoes / 2 fried eggs	16
Caesar Salad parmesan dressing / cos lettuce hearts / garlic croutons ... served with fried turkey breast ... served with fried king prawns	16 21 26
Weiskircher Sausage Salad fine chive vinaigrette / cheese pickles / crispy fried potatoes	16
Vesper bread topped with butter, raw ham, cooked ham and Emmental cheese	16



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Norwegian salmon filet Basil / Rosemary potatoes / grilled vegetables	28
Marinated chicken breast Peanut dip / fried vegetable rice	22
„Kartoffel-Stippchen“ Sauerkraut / bacon cream sauce	18
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
Angus beef burger (200 g) Piri Piri / cheddar cheese / tomato gherkins / bacon / chips	22
Veggie burger (vegan) chimichurri / iceberg lettuce / sweet potato fries	18
Spaghetti King prawns / tomatoes / basil / garlic	26



Please also ask for our changing menus and our daily recommendation!

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

(Prices in Euro)



Desserts for gourmets

Classics

Warm apple strudel with vanilla sauce	7
Crème brûlée	8

Our ice cream flavours per ball 2

Bourbon vanilla, chocolate, stracciatella, walnut, hazelnut, strawberry, lemon

We also recommend the following toppings:

Whipped cream	1
Hot cherries, vanilla sauce or hot chocolate sauce	3

Specials

Marsala panna cotta 9
woodruff sorbet | rhubarb

Elderberry and raspberry tiramisu | mango sorbet 9

Cheese variation 12
3 types of raw milk cheese | Fig and mustard sauce
home-baked bread

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