

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

Fjord Salmon Chicory / Topinambur & Macademia nut / Tomato espuma	28
Teriyaki – Corn-fed chicken breast Sushi rice / Water chestnut / Bamboo	25
Fried Lyon Sausage with Cheese & Chili 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 cattle (220 g) pepper sauce or herb butter sautéed green beans / rosemary potatoes	32
„Wiener Schnitzel“ from the veal topside crispy fried potatoes / cowberry jelly	28
Agnolotti carciofi – filled pasta (vegan) artichokes / wild garlic / tomato	18
Chanterelle risotto Bacon Espuma	22
Spaghetti King prawns / tomato / 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)



Summer Menu Brasserie

Cucumber foam soup Dill / Salmon dumplings	9
Marinated trout fillet Grilled romaine lettuce / Caesar dressing / Tomato compote	14
Steamed cauliflower (vegetarian) Sesame / stewed peppers / aubergine puree	18
Pork fillet Soba noodles / Pak Choi / Chilli ginger broth	26
Arroz caldoso – Spanish rice dish Lobster stock / seafood / garlic bread	28
Veal saddle steak (200 g) Chanterelles / gnocchi / chard	32
Angus Beef Burger Paprika chutney / cheddar cheese / tomato cucumber / fried onion / french fries	18
Cheese variation Fig and moustard sauce / home baked bread	
Small portion	9
Big portion	16

Good appetite!

If you have any allergies or intolerances,
please contact our Service Team.

(Preise in Euro)