

Appetizers

<i>Matjes Herring 1 double fillet with black bread</i>	9,50 €
<i>Portion of asparagus - cold - with sauce vinaigrette and home-cured Norwegian Salmon</i>	14,50 €
<i>Matjes-Fillets "Cologne style"</i> with bacon potatoes	16,50 €
<i>Rocked-salad in balsamic-dressing with Italian Parmesan cheese</i>	10,50 €
<i>Green salad in vinaigrette of fine herbs</i> with backed goat cheese and walnuts	13,50 €
<i>Green salad in vinaigrette of fine herbs</i> or with baked goat cheese, walnuts and honey	13,50 €
<i>Vitello Tonnato: Veal slices in Tunny-sauce</i>	13,50 €
<i>Prime boiled beef - cold-</i> with vinaigrette sauce and roasted potatoes	16,50 €
<i>Terrine of goose liver with apple-ginger-salad</i> portwine-jelly, sauce cumberland and brioche	14,50 €
<i>Paste-muzzles "Cologne-Style" filled with black pudding,</i> served with paprika-sauerkraut and brown onions	10,50 €
<i>2 Potato Cakes with home-cured salmon and shrimps,</i> chive sour cream	14,50 €

Soups

<i>Potato-soup "Cologne style"</i> with fresh vegetable and slices of crispy bacon	7,50 €
<i>Asparagus cream soup</i>	7,50 €
<i>Ramsons cream-soup with strips of salmon</i>	8,50 €

Fish Dishes

<i>Fried fillet of pike-perch with rucolarisotto</i> served with fresh chanters	25,50 €
<i>Wild salmon fillet with white asparagus, new potatoes</i> and sauce hollandaise	26,50 €

Specialities of the House

<i>Pot-roasted beef "Sauerbraten"</i> served in a raisin sauce, stewed apples and homemade small flour dumplings "Spätzle"	22,50 €
<i>Prime boiled beef in bouillon</i> served with fresh vegetable and parsley potatoes	22,50 €
<i>Calf's head "en tortue"</i> served with Krützche-salad and potatoes	24,50 €

Main Dishes

2 fried veal escalopes "Vienna Style" 23,50 €
served with „Krützche“- salad and fried potatoes or potato-cucumber salad

Roast suckling pig, 23,50 €
served with Savoy cabbage and fried potatoes

Vegetarien

Fresh Noodles with forest fruits in a herbal cream 18,50 €

Vegetable variation with thyme potatoes or potato cake 14,50 €

Main Dishes

Lamb-chops from a young lamb in a rosemary sauce, 27,50 €
served with seasonal vegetable and fried potatoes

Calf's liver fried in sage butter 25,50 €
served with seasonal vegetable and fried thymepotatoes

Rump steak at its best (200g) with sauce béarnaise 27,50 €
served with krützche-salad and fried potatoes

FRESH ASPARAGUS - SPECIALTIES

Fresh white Asparagus from Germany 17,50 €
with new potatoes, melted butter or sauce hollandaise

with fried breast of poularde (chicken breast) 23,50 €

with mixed ham and bacon 22,50 €

with escalope of veal 25,50 €

with steak of roast loin of veal and sauce béarnaise 27,00 €

with Calf's sweetbreads fried in lemon butter 28,50 €

with rump steak of best beef and sauce béarnaise 29,50 €