

Starters

Cream of Tomato Soup ✓ Gin / Lactose-Free Cream (G,L)	9,00
Cream of Pumpkin & Ginger Soup ✓ Pumpkin / Ginger / Cream (G)	9,50
Beef Consommé Herb Crêpe Strips / Vegetable Julienne (A,C,I)	9,80
Composed Starter Salad ✓ Leaf Salads / Crudités / Vinaigrette / Orange Dressing (M)	10,00
Baked Feta on Mediterranean Grilled Vegetables ✓ Onions / Olives / Garlic / Toasted Baguette (A,G)	13,50
Burrata with Pumpkin Carpaccio ✓ Burrata / Pumpkin / Wild Herb Salad (G)	15,50
Lamb's Lettuce with Sliced Duck Breast Orange Dressing / Cranberries / Caramelized Walnuts (H,M)	17,50

Main Courses

Homemade Pinsa Romana

Fior di Latte / Datterini Tomatoes / Basil Pesto ✓ (A,G,H)	15,50
Fior di latte / Bruschetta / Grana Padano ✓ (A,G)	16,00
Fior di Latte / Mediterranean Grilled Vegetables / Burrata ✓ (A,G)	18,00
Fior di latte / Roast Beef Carpaccio / Teriyaki / Rocket / Grana Padano (A,F,G,L)	20,50

Salads

Felix Salad Plate with Fruit & Baguette

Choice of: (A,M)

Baked Feta V (A,G,M)	20,00
Grilled Mushrooms V (M)	20,00
Grilled Chicken Strips (M)	21,00
King Prawns in Garlic and Tomato Sauce (B,M)	24,00

Vegetarian & Pasta

Wild Mushroom Ragout in Herb Cream Sauce v	19,00
Potato Rösti (G)	

Large Gnocchi with Chanterelles v	22,50
Truffle Cream Sauce / Freshly Shaved Truffle (A,C,G)	

Spaghetti alla Chitarra allo Scoglio	26,50
Prawns / Calamari / Mussels (A,B,C,L,R)	

Meat

Pork Loin Schnitzel in a Cornflake Crust	23,00
Herb Butter / Crispy Fries / Market Vegetables (A,C,G)	

Medallions of Pork Fillet	26,00
Creamy Mushroom Sauce / Spätzle / Market Vegetables (A,G)	

Berlin-Style Calf's Liver	27,00
Mashed Potatoes / Apple / Onions (A,G,I,L)	

Viennese-Style Veal Schnitzel	31,00
Odenwald Cooked Cheese / Pan-Fried Potatoes / Seasonal Vegetables (A,C,G)	

Sliced Veal Loin with Figs	32,50
Bacon-Wrapped Green Beans / Chanterelles / Rosemary Potatoes (G,I,L)	

Steaks

Irish Rump Steak

Homemade Herb Butter / Pan-Fried Potatoes (G)
Shallot Confit / Seasonal Vegetables

36,00

Irish Beef Fillet

Cognac Pepper Sauce / Rosemary Potatoes / Market Vegetables
(G,I,L)

48,00

Fish

Pan-Seared Sea Bream Fillet

Lime Sauce / Spinach / Potato Gratin (D,G)

29,50

Pan-Seared Tandoori-Marinated Salmon Fillet

Coconut Tandoori Sauce / Saffron Vegetable Couscous (A,D,G)

30,50

Dessert

Three Scoops of Ice Cream with Whipped Cream

Flavours of Your Choice
(G)

9,00

Warm Berries with Vanilla Ice Cream & Whipped Cream

(G)

9,50

Mini Mango Cheesecake

Mango / Cream Cheese / Biscuit Base / Fruit (A,C,G)

10,00

Baked Apple Rings with Cinnamon Sugar

Walnut Ice Cream / Fruit (A,C,G,H)

10,50

Chocolate Fondant

Pistachio Ice Cream / Fresh Fruit (A,C,G,H)

11,00

**Allergens: A = Gluten, B = Crustaceans, C = Egg, D = Fish, F = Soy, G = Milk, H = Tree Nuts,
I = Celery, L = Sulphites, M = Mustard, N = Sesame, R = Molluscs
V = vegetarian**

We use lactose-free cream; dairy ingredients are still indicated as allergens.

Our sauces are generally prepared gluten-free. Please speak to our team about any intolerances.

Selected dishes can be prepared vegan on request. Please speak to our team.

The allergen information is based on our current recipes. The ingredients actually used and our allergen file are authoritative.