

Starters

Tomato soup Gin / Cream	9,00
Asparagus Cream Soup	9,50
Beef consommé Herb pancakes / vegetable strips	9,80
Mixed appetizer salad Leaf salads / raw vegetables / vinaigrette / orange dressing	10,00
Baked feta on Mediterranean grilled vegetables Onions / Olives / Garlic / Roasted Baguette	13,50
Asparagus salad in lemon vinaigrette green and white asparagus / strawberries	14,50
Salmon Avocado Tartar wasabi mayonnaise / wild herbs	15,50

Main courses

HOTEL & RESTAURANT
Homemade Pinsa Romana

Fior di latte / Date tomatoes / Basil pesto	15,50
Fior di latte / Bruschetta / Grana Padano	16,00
Fior di latte / Mediterranean grilled vegetables / Burrata	18,00
Fior di latte / Roast beef carpaccio / Teriyaki / Arugula / Grana Padano	20,50

Felix salad plate with fruit and baguette to vote with	
- fried chicken strips	21,00
- baked feta	20,00
- fried mushrooms	20,00
- King prawns in garlic and tomato sauce	24,00

Mushroom ragout in herb cream Potato roesti	19,00
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Tagliolioni in white wine sauce Asparagus / Burrata / Cherry Tomatoes	21,00
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Bergsträßer asparagus with buttered potatoes, served with Sc. hollandaise or melted butter	
1/2 pound	19.50
1 pound	26.50

With asparagus you can choose:

Cooked ham	6,50
Italian country ham	8,00
Pork cutlets baked in corn flakes	14,50
Breaded veal schnitzel	17,00
Medallions of Argentine beef tenderloin	22,00
Grilled salmon fillet	17,00

Schnitzel of pork loin in cornflakes breading Herb butter / crunchy fries / vegetables	23,00
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Medallions of pork tenderloin Mushroom cream sauce / spaetzle / vegetables	26,00
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French corn-fed chicken breast Pineapple chutney / rice / wild herbs	27,00
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Viennese schnitzel of saddle of veal Odenwald Cooking Cheese / Swivel Potatoes / Vegetables	31,00
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Roast beef tagliata 34,00
Arugula / Rosemary Potatoes / Teriyaki

Argentinian rump steak 36,00
homemade herb butter / fried potatoes
Shallot confit / vegetables

Argentine fillet steak 42,00
Cognac pepper sauce / rosemary potatoes / vegetables

Fried zander fillet with herb crust 34,00
green asparagus / triplets

Duet of sea bass and octopus 36,00
Saffron velouté / buttered potatoes / grilled avocado

Dessert

3 scoops of ice cream with cream 9,00

Hot berries with vanilla ice cream and cream 9,50

Baked apple rings in cinnamon & sugar 10.50
Walnut Ice Cream / Fruits

Strawberry Tiramisu 11,00
Passion Fruit Sorbet

Chocolate tartlets 11,00
Liquid Kernel / Pistachio Ice Cream / Fruits

>Information on allergens subject to labelling can be found in our allergen folder<