

Appetisers

Cream of Tomato Soup ✓ Gin / lactose-free cream (G)	9,00
Chilled Gazpacho ✓ Garlic baguette (A)	9,50
Clear Beef Consommé Herb crêpe strips / vegetable julienne (A,C,L)	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
Avocado & Melon Salad Shrimps (B)	14,50
Caprese of Vine Tomatoes & Baby Buffalo Mozzarella ✓ Rocket (G)	14,50

Main Courses

Homemade Pinsa Romana

Fior di Latte / date tomatoes / basil pesto ✓ (A,G,H)	15,50
Fior di Latte / bruschetta / Grana Padano ✓ (A,G)	16,00
Fior di Latte / Mediterranean grilled vegetables / baby buffalo mozzarella ✓ (A,G)	18,00
Fior di Latte / roast beef carpaccio / teriyaki / rocket / Grana Padano (A,F,G,O)	20,50

Salads

Felix Salad Plate with Fruit & Baguette

Choice of: (A,M)

Pan-seared chicken strips (M)	21,00
Baked feta V (G,M)	20,00
Sautéed mushrooms V (M)	20,00
King prawns with garlic tomato dip (B,M)	24,00

Vegetarian & Pasta

Savoury Crêpe Wrap V

Cream cheese / avocado dip / wild herb salad (A,C,G)

18,50

Wild Mushroom Ragout in Herb Cream V

Potato rösti (G)

19,00

Fresh Pasta

Chorizo / courgette / sun-dried tomatoes / rocket / Grana Padano (A,C,G)

19,50

Meat

Pork Loin Schnitzel in a Cornflake Crust

Herb butter / crisp fries / seasonal vegetables (A,C,G)

23,00

Medallions of Pork Fillet

Mushroom cream sauce / spätzle / seasonal vegetables (A,G)

26,00

Corn-fed Chicken in Tempura Batter

Coconut mango curry sauce / watermelon / feta (A,G)

27,00

Veal Saltimbocca

White wine sauce / gnocchetti / tomato basil pesto / seasonal vegetables (A,G,O)

29,50

Viennese-style Veal Schnitzel

Odenwald cooked cheese / sautéed potatoes / seasonal vegetables (A,C,G)

31,00

Steaks

Argentinian Rump Steak

Homemade herb butter / fried potatoes (G)
Shallot confit / seasonal vegetables

36,00

Argentinian Beef Fillet

Cognac pepper sauce / rosemary potatoes / seasonal vegetables
(G,O)

42,00

Fish

Grilled Calamari & Prawns with Angel Hair Pasta

Tagliolini / aglio / peperoncini (A,B,C,R)

32,00

Tuna Tataki in a Sesame Crust

Black rice / marinated vegetables (D,F,N)

35,00

Desserts

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

Baked Apple Rings with Cinnamon Sugar

Walnut ice cream / fruit garnish (A,C,G,H)

10,50

Vanilla Parfait

Cherry compote (C,G)

10,50

Chocolate Fondant

Molten centre / pistachio ice cream / fruit garnish (A,C,G,H)

11,00

**Allergens: A = gluten, B = crustaceans, C = egg, D = fish, F = soy, G = milk, H = nuts,
L = celery, M = mustard, N = sesame, O = sulphites, R = molluscs
V = vegetarian**

Our cream is lactose-free; milk components are nevertheless listed as an allergen.
Our sauces are generally prepared gluten-free. If you have any intolerances, please speak to our team.
Selected dishes can be prepared vegan upon request. Please ask our service team.