

## STARTER

### CEVICHE OF PIKEPERCH

GREEN ONIONS | CHILI | BREAD

(A,G)

€ 17,50

### CARPACCIO OF BEEF

PINE NUTS | OLIVE OIL

(G)

€ 14,00

### MARINATED OCTOPUS

LEMON OIL | ROCKET SALAD

(L,M,R)

€ 19,50

### LOBSTER SALAD

ARTICHOKES | AVOCADO

(B,M)

€ 19,50

### TOMATOE CARPACCIO

PULLED BURRATA | PESTO

(E,G)

€ 15,00

### BEEF TARTAR

BUTTER | TOAST

(A,G,M)

SMALL € 16,40

LARGE € 26,80

### GUACAMOLE

BREAD

(A)

€ 11,90

### WEDGES

SOUR CREAM-MANGO-TRUFFLE DIP

(C,M)

€ 8,50

## SOUPS

### BEEF BROTH

HOMEMADE SLICED PANCAKES  
OR CHEESE DUMPLINGS  
OR CALF'S LIVER DUMPLINGS

(A,C,G)

€ 5,80

### ICED CUCUMBER SOUP

WITH CHILI

(G)

€ 6,60

### K+K FISHSOUP

WITH GARLIC BREAD

(A,C,D,G,L)

€ 12,90

### CREAMY POTAOE SOUP

WITH MUSHROOMS | BREAD CHIPS

(G,L)

€ 6,60

## MAIN DISHES

### ROASTED MEDALLION OF CAT FISH

RIESLING CABBAGE | HORSERADISH SAUCE

(D,L,G) € 25,00

### FILET OF CHAR

TRUFFLED – MASHED POTATOES |  
CHAMPAGNE-MUSTARD SAUCE |

(D,G,M) € 23,50

### BRAISED LAMB SHANK IN BURGUNDY SAUCE

ROSEMARY CORN POLENTA | FINE BEANS

(G,L) € 22,00

### “SCHNITZEL” FROM VANISON

CHANTERELLE SAUCE | TRUFFLED DUMPLING |  
RED CABBAGE

(A,C,G) € 24,00

### PINK ROASTED SIRLOIN OF LAMB

THYME SAUCE | SOUR CREAM BLINIS |  
GREEN BEANS

(G,C,A) € 27,00

### BOILED BEEF

CREMY SPINACH | ROASTED POTATOES |  
CHIVE SAUCE

(C,G) € 22,90

### CREAMY VEAL GOULASH

CHURD CHEES SPÄTZLE | SOUR CREAM

(G,E) € 19,00

### RAGOUT OF CALF'S LIVER

BALSAMICO SAUCE | MASHED POTATOES

(G) € 19,50

### „WIENER SCHNITZEL“ OF VEAL

POTATOES | COMPOTE OF CRANBERRIES

(A,C,G) € 23,90

### FRIED CHICKEN

PUMPKIN SEEDS | SALAD OF POTATOE-LAMB'S LETTUCE

(A,C,M) € 19,50

### TOURNEDO OF BEEF

RISOTTO WITH CHANTARELLES | HERBAL BUTTER

(G) € 33,00

### NOODLES WITH SCAMPI

CREAMY TRUFFLED SAUCE

(A,B,C,G,P) SMALL € 19,80

LARGE € 32,00

## VEGETARIAN | VEGAN



**CAULIFLOWER – TOMATO RAVIOLI**  
PESTO OF SUN-DRIED TOMATOES | KALAMATA-OLIVES |  
BASIL  
(A,F,O,P) € 15,90

**RISOTTO WITH PORCINI MUSHROOMS**  
PARMESAN CHEESE | SIDE SALAD  
(M,G) € 19,80

**SUMMER SALAD WITH RAVIOLI**  
WITH PARMESAN CHEESE  
(A,C,G,M) € 15,00

**CHANTARELLES A LA CREME**  
WITH DUMPLINGS  
(A,C,G) € 17,00

## SWEET DELIGHTS

**BUTTERMILK-LEMON CREAM**  
CHERRY CONFIT | APPLE ICE CREAM  
(C,G) € 10,40

**DARK CHOCOLATE MOUSSE**  
RASPBERRY PUREE | STRAWBERRYSORBET  
(A,E,G,H) € 9,90

**CHURD CHEES DUMPLINGS**  
CINNAMON CRUMBS | APRICOT COMPOTE | BLOSSOM  
HONEY ICE CREME  
(A,C,G,H) € 13,00

**VANILLA CRÈME BRÛLÉE**  
PRALINE ICE CREAM  
(C,G,H) € 11,50

**BLUEBERRY FRITTERS**  
WITH VANILLA ICE CRÈME  
(A,C,G) € 12,50

**CHURD-CHEES-RASPERRY STRUDEL**  
VANILLA SAUCE OR ICE CREAM  
(A,C,G) € 7,50

**APPLESTRUDEL**  
VANILLA SAUCE OR ICECREAM  
(A,C,G) € 7,50

## HOME-MADE

OUR EMPLOYEES, CHRISTOPH AND DANIEL, USED THE "LOCK DOWN" TIME AND CREATED FOR YOU, THE FOLLOWING PRODUCTS:

### **ZILI - K+K LEMON LIQUEUR**

2 CL € 4,00

### **OLI - K+K ORANGE LIQUEUR**

2 CL € 4,00

### **BILI - K+K BITTER LIQUEUR (GRAPEFRUIT)**

2 CL € 4,00

### **HOMEMADE CHOCOLATES**

(SUMMER PUNCH | BERRY PUNCH |  
TOFFEE-RUM | PEACH-THYME |  
SPORER BITTER-PASSION FRUIT | ZILI | OLI)  
(E,G) PER PIECE € 1,80

YOU ARE WELCOME TO PURCHASE THESE PRODUCTS FOR PRIVATE CONSUMPTION. OUR STAFF WILL BE HAPPY TO INFORM YOU ABOUT IT.