

Menu

Tarte Gourmet ^{1) 2)}

Elsässer

Cream fraiche, onions, leeks & bacon 9,50 €

Mediterran

Cream fraiche, red onions, leeks, sheep's cheese, black olives & peppers 9,50 €

Feinstil

Cream fraiche, onions, cherry tomatoes, arugula & parmesan 10,50 €

Tartufo

Cream fraiche, leeks, onions & truffle salami[^] 12,50

Sylt

Cream fraiche, onions, leeks, salmon & fresh dill 12,50 €

Tarte Gourmet

Cream fraiche, onion, leeks, bresaola, arugula & parmesan 13,50 €

Our wine recommendation

Affentaler Weißburgunder 0,2 L late vintage, dry 6,60 €

¹⁾ preservatives ²⁾ antioxidants ³⁾ sodium sulfite

Menu

Small food to the wine

Aoli & Baguette	2,80 €
Country constable	4,20 €
Olives in herbs & garlic ^{1) 2) 3)}	4,80 €
Comté cubes - French raw milk cheese & fig sauce ¹⁾	5,80 €
Black Forest ham & aoli ^{1) 2)}	6,80 €
Truffle salami & aioli ^{1) 2)}	6,80 €
Bresaola, arugula with balsamico creme & parmesan	7,80 €

To all we serve baguette.

Dessert

Sweet seduction

Sweet cream, apple slices, cinnamon & sugar
(on request with Calvados)) 9,50 €

Hot chocolate soufflé with liquid core 4,80 €

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