



**Breakfast menu**  
(served from 8 am - 11 am)

<i>Fried eggs, roasted bacon</i>	<i>155,-</i>
<i>Eggs in a glass with parmesan cheese and herbs</i>	<i>155,-</i>
<i>Scrambled eggs in butter with onion</i>	<i>155,-</i>
<i>Eggs Benedict, ham, estarragon sauce, toast</i>	<i>155,-</i>
<i>Eggs Florentina, estragon sauce, toast</i>	<i>155,-</i>
<i>Royal eggs with marinated salmon, Bearnaise sauce, brioche</i>	<i>189,-</i>
<i>Egg white omelette with fresh spinach and mushrooms</i>	<i>155,-</i>
<i>Egg omelette with ham and cheddar cheese</i>	<i>155,-</i>
<i>Omelette of eggs, spinach, tomatoes</i>	<i>155,-</i>
<i>Salmon bread with cottage, cherry tomatoes, herbs</i>	<i>179,-</i>
<i>Brioche with avocado guacamole, cherry tomatoes, sunflower seed</i>	<i>169,-</i>
<i>Sausages Graff, mustard, horseradish</i>	<i>149,-</i>
<i>Cinnamon pancakes, sour cream, blueberries</i>	<i>149,-</i>
<i>Greek yogurt with homemade muesli and seasonal fruit</i>	<i>155,-</i>
<i>Porridge, cinnamon, dried apples, chia seeds</i>	<i>149,-</i>
<i>Beef broth with vegetables on butter, fried noodles</i>	<i>119,-</i>

## Starters

<i>Poultry liver parfait, apple chutney, bread toast</i>	169,-
<i>Roast beef carpaccio, arugula, balsamic demi-glace, baguette</i>	265,-
<i>Eggplant roll with goat cheese, marinated beets (GF, V)</i>	245,-

## Soups

<i>Tomato soup with basil pesto</i>	99,-
<i>Beef broth, vegetables on butter, liver dumpling</i>	119,-

## Salads

<i>Caesar salad with chicken and bacon/prawns, anchovy dressing, Parmesan, garlic croutons</i>	279,- // 369,-
<i>Nicoise salad with fresh tuna tataki</i>	399,-
<i>Míchány salát (GF,DF,V)</i>	179,-

## Main courses

<i>Filleted duck breast, young cabbage with grapes, baked potato gnocchi</i>	369,-
<i>Beef cheeks bourguignon, vegetables glazed in butter with mushrooms, potato purée</i>	399,-
<i>Fresh spaghetti with prawns, garlic, cherry tomatoes, baby Spinach</i>	369,-
<i>Fresh spaghetti with prawns, garlic, cherry tomatoes, baby spinach</i>	359,-
<i>Veal ossobuco, seasonal vegetables, butter mashed potatoes</i>	399,-
<i>Parmesan gnocchi, creamy roasted tomato sauce, seasonal vegetables</i>	399,-

<i>Beef burger, in our own bun with bacon, cheddar, caramelised onion, mustard mayonnaise, homemade fries</i>	<b>339,-</b>
<i>Beef burger, in our own bun with bacon, cheddar, caramelised onion, mustard mayonnaise, homemade fries</i>	<b>299,-</b>
<i>Club sandwich (chicken breast, eggs, bacon), homemade fries</i>	<b>299,-</b>

## **Our Steaks**

<i>250g Beef steak of sirloin, hers butter (GF)</i>	<b>495,-</b>
<i>300g Sirloin steak (GF)</i>	<b>329,-</b>
<i>200g Chicken breast in Parma ham (GF)</i>	<b>239,-</b>
<i>350g Pork chop with bone</i>	<b>289,-</b>
<i>280g Pork neck</i>	<b>239,-</b>

## **Side dishes**

<i>Seasonal vegetables with olives</i>	<b>85,-</b>
<i>Baked grenaille</i>	<b>85,-</b>
<i>Parmesan gnocchi</i>	<b>85,-</b>
<i>Homemade French fries</i>	<b>85,-</b>
<i>Potato puree</i>	<b>85,-</b>
<i>Cream risotto</i>	<b>85,-</b>

**GF GLUTEN FREE V VEGETARIAN DF WITHOUT MILK AND BUTTER**

## **Desserts**

*Selection of desserts from our patisserie, in the showcase*

*Flambéed pancakes with caramelised pears* 225,-

### **Salted snack to wine**

*Selection of cheeses and smoked meat* 289,-

*Roasted almonds with salt* 99,-

*Olives* 99,-

### **For our little guests**

*Parmesan gnocchi, roasted cherry tomatoes* 159,-

*Grilled chicken breast, creamy risotto* 159,-

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