

PRE-SHOW

Dip it like it's hot

bread with 3 toppings (Sea salt butter, 2x dips of the week)

5,00 €

Garlic shrimp "Sizzling Style"

Shrimp | garlic | chili | crostini | aioli

16,80 €

LEAF ME ALONE

SUN-KISSED GREENS



9,80 €

Crisp greens meet colorful garden crunch (bell peppers, cucumber, carrots) and sun-ripened tomatoes.

The finishing touch: fresh berries & vibrant sprouts for an extra burst of energy.

Our signature vinaigrette: passionfruit-lime

UPGRADES:

Falafel balls

+5,00 €

grilled chicken breast strips

+5,00 €

5 giant prawns

+10.00 €

MAIN ACT

THE TRUFFLE GARDEN

Burger

17,80 €

Beef patty | melted cheddar | tomato
arugula | truffle-lemon mayonnaise

FLAME-KISSED BEEF

26,50 €

Sirloin steak | roasted BBQ vegetables | potato corners | cowboy butter

CITRUS GLOW



14,80 €

linguine | lemon emulsion | roasted garlic

UPGRADE:

sea bream fillet

+13.50 €



SCHNITZEL MANIFEST

THE MAIN EVENT

Viennese veal schnitzel	29,80 €
"Viennese-style" pork schnitzel	24,50 €

PIMP MY SCHNITZEL

1. **SIDE KICK** – side dish of your choice:

CRAFT FRIES

Extra crispy, with sea salt & a touch of rosemary.

GOLDEN CROQUETTES

Crunchy on the outside, creamy on the inside, the fine way.

PAN POTATOES

Savory fried potatoes with red onions & crispy bacon.

2. **THE FRESH UP** - Salad match for freshness:

CUCUMBER COOLER

Cucumber salad in a fine dill dressing & lime zest.

GREEN LEAVES

Colorful leaf salad with homemade passion fruit-lime vinaigrette

MODERN SLAW

Crispy coleslaw with a hint of apple & yogurt lightness.

3. **SAUCE SIGNATURE** - Homemade, intense & served hot:

FOREST MIX (Jäger Style)

Dark jus with freshly roasted mushrooms & fine herbs served hot:

BELL PEPPER (Paprika Style)

Savory stew of red peppers, onions

PEPPER KICK (Pfeffer Style)

Creamy cream sauce with green pepper & a splash of cognac.



THE HAPPY END

STRAWBERRY INFUSION

7,90 €

Frozen yogurt | fresh strawberries

Ice cream

per scoop 1,50 €

whipped cream

1,00 €

In addition to the classic vanilla, chocolate, and strawberry flavors we offer other varieties. Please ask our service staff.

SQUEEZE THE DAY!

We believe in authentic craftsmanship, which is why our lemonade isn't bottled—it's made fresh for you every day using seasonal fruits and herbs.

Interested?

Our team would love to tell you more about our signature lemonade

Do not hesitate to ask our service staff, if you have any questions regarding ingredients or allergens.

