

Bread plate with butter and cream cheese	4.50 € per Person
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Soup dishes

Tomato-cream soup	9.50 €
Consommé with herb pancake strops or Swabian dumplings	9.50 €
Clear Oxtailsoup with a Chester cheese stick	11.00 €
Creamy lobster soup	13.50 €

Salads

Green salad	11.00 €
Mixed salad with tomatoes, carrots and cucumbers	14.00 €

Appetizers

Beetroot carpaccio with gratinated goat's cheese	19.50 €
Boiled filet of beef in aspic, vinaigrette sauce toast & butter	20.50 €
Shrimps in cocktail sauce toast & butter	22.00 €
Smoked salmon with hash browns	26.00 €
Smoked salmon tartar with hash browns	26.00 €

**All Prices include VAT.
Please note that changes to sides of dishes will cost an additional 2,00 €.**

Specialties

Tomato salad with burrata cheese	17,00 €
Cheesy Swabian noodles with melted onions side salad	21.50 €
Swabian lentil plate with Swabian noodles and a pair of string sausages	21,00 €
Gaisburger Marsch (beef stew) with Swabian noodles, potatoes, vegetables and melted onions	26.00 €
Calf heart in red-wine sauce and bread dumplings	27.00 €
Grilled salmon with béarnaise sauce parsley potatoes, side salad	33.00 €
Veal schnitzel, cranberries pan-fried potatoes and onions, side salad	33.00 €
Creamy veal schnitzel seasonal vegetables, Swabian noodles	33.00 €
Oxtail ragout in madeira sauce with Swabian noodles and cranberries, side salad	34.50 €
Hare filet in red wine sauce with Swabian noodles and cranberries	36.00 €
Filet of beef “Café de Paris” seasonal vegetables, fries	47.00 €
Fresh Oldenburg Goose Apple compote, red cabbage, potato dumplings, chestnuts	52,00 €

All Prices include VAT.

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Royal menu

Mixed green salad with shrimps

Consommé with semolina dumplings

*Veal steak with a creamy mushroom sauce
carrots, beans, potato noodles*

*Homemade vanilla ice-cream
with plums*

73.00 €

*Dear guests, if you suffer from any allergies,
please inform the restaurant staff.
We will happily provide a separate allergy booklet containing
information on the allergens contained in our dishes.*

*All prices include VAT.
Please note that changes to sides of dishes will cost an additional
4,00 €.*

Desserts

Scoop of ice-cream vanilla, chocolate, strawberry	3.00 €
Scoop of sorbet Cassis, lemon or passion fruit	3.50 €
Affogato Espresso with a scoop of vanilla ice-cream	6.50 €
Panna cotta made from buttermilk with raspberry puree	10.00 €
Coupe 'Danmark' vanilla ice-cream with chocolate sauce	12.50 €
Three different sorbets 'Royal'	14.00 €
Homemade Neapolitan ice cream parfait	15.00 €
Coupe 'Royal' vanilla ice-cream with flambéed raspberries	16.00 €

Cheese

Garnished brie de Meaux with toast and butter	16.50 €
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**Dear guests, if you suffer from any allergies, please inform the restaurant staff.
We will happily provide information on the ingredients contained in our dishes.**

All Prices include VAT.

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*The following dishes will happily be prepared for you
by our head chef:*

Roasted veal with melted onions Swabian noodles, green salad		36.00 €
Weighed veal steak carrots, green beans, pan-fried potatoes, Café de Paris		38.50 €
Châteaubriand seasonal vegetables, french fries Café de Paris	for 2 people per person	49.00 €

*Dishes that need to be ordered at least two or three
days in advance*

Spicy beef tartar with toast and butter		28.00 €
Braised knuckle of veal “Münchner” savoy cabbage, carrots & bread dumplings	for 2 people per person	39.50 €
Saddle of lamb “Provencale” green beans, potato gratin	for 2 people per person	47.00 €
Saddle of venison “Baden-Baden” chanterelles, cranberries Swabian noodles	for 2 people per person	49.00 €
Sole from the northern lake, “Müllerin” parsley potatoes, side salad		60.00 €

All Prices include VAT.

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Our dishes are made from regional and international ingredients.

Origin of the ingredients:

Germany

- **boiled beef**
- **veal heart**
- **roastbeef**
- **Frankfurter sausage**
- **vegetables**
- **turkey breast**
- **emmental cheese**
- **gouda cheese**
- **eggs**
- **raspberries**
- **lettuces**
- **onions**
- **potatoes**
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France

- **goat's cheese**
- **oysters**
- **beans**

Norway

- **smoked salmon**
- **salmon**

Netherlands

- **shrimps**
- **leerdammer cheese**
- **milk**

Italy

- **saddle of veal**
- **parmesan cheese**

Argentina

- **sirloin**
- **Saddle of hare**
- **beef tenderloin**
- **oxtail**

Spain

- **tomatoes**
- **organic lemons**