

## Evening Menu

### Appetizers

Goat cheese mousse with old balsamico and various beets	9,50 €
Rabbit terrine à la paysanne with confied tomatoes and marinatd celery	12,00 €
Roasted black pudding with Jerusalem artichoke puree and plum chutney	12,50 €

### Entrée

Bouillabaisse with sauce rouille, gilthead strudel and shrimp	14,00 €
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### Main courses

Pumpkin gnocchi with Gruyère cheese and spinach sauce	18,50 €
Stewed sirloin steak with fried onions, Lviv sauce and cabbage spaetzle	25,00 €
Pink venison saddle with Brussels sprouts and potato noodles	26,00 €
Whole roasted sole à la grenoble with curry-mussel-risotto	32,00 €

### Dessert

Pear-hazelnut-strudel with vanilla sauce, yoghurt mousse and raspberry sorbet	11,00 €
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