



Dear guest,  
we wish you a pleasant time at our restaurant.

**As a starter we recommend as an aperitif**

**„Sprizz de Cassis“**

cassis, rose wine and berries

8,00 €

**Freshly Homemade Lemonade**

Non-alcoholic

**„Summer lemonade“**

passion fruit with ginger, soda water, lemon juice, orange and lemon

5,40 €

**„Hubertus lemonade“**

cassis with lemon juice, soda water, lemon and mint

5,40 €



Take your time, relax and enjoy our village kitchen.

**Our Kitchen philosophy unites know-how, experience,  
innovation and curiosity!**

We, the kitchen crew, stand for healthy traditional cuisine and for us this means much more than just freshness and quality. We do not use additives, sugar or modern cereals. Our "vital cuisine" makes it possible to combine pure pleasure with a healthy lifestyle in an easy and uncomplicated way.



Karim Lohr, Executive chef

During our **lunch time** we serve all dishes with a green dot .

## Starters



### Fresh and crunchy



mixed salad with homemade dressing, grains, sprouts and croutons

6,50 €

#### *in addition*

burrata cheese with truffle | grapes confit

small

13,50 €

large

17,50 €

spicy beef strips

small

14,50 €

large

19,50 €

rosemary garlic prawns

small

15,50 €

large

21,50 €



### “Pura Vida”

corn tacos | guacamole | black beans | pineapple chipotle relish

Pico de Gallo | sweet corn crumble

12,50 €

### “Illuminated Creek”

flamed brook trout | kefir

radishes | endive salad | smoked pepper peals

13,00 €

### „The Apple doesn’t fall far...”

Cold herbed veal cuts | apple - balsamic vinaigrette purslane | Gruyere cheese

13,50 €

## Soup



### “Tokyo meets Frankfurt”

clear soup with shitake mushrooms | dumplings with mixed herbs | sesame

8,50 €

### Pfiff au Lait

Chanterelle Cappuccino | Wonton de boudin noir

8,50 €

## Vegetarian

### “Apulia meets Honischland“



spinach strudel | burrata mousse | caramelized pecan nuts  
beetroot ragu | granny smith apple

18,50 €

### ● “Giro d’Italia“



meat dumplings - vegan style | Sugo all’arrabbiata  
fregola sarda | mangold salad

19,50 €

## Fish

### “We love our lake “

roasted pikeperch | crabs ragout | spinach | mushy potatoes

27,50 €

### ● “Caribbean Flair“

tuna steak | vinaigrette of lime and spring onions  
cooking banana | avocado-tomato salad

29,50 €

## Meat

### ● “Vienna Calling“

baked Viennese veal escalope  
potato-cucumber-salad | cranberry jam | lemon slice

25,50 €

### ● “The Bavarian History“

braised meat | pinot noir jus  
two kinds of asparagus | wild garlic | sorrel

26,50 €

## Our Village Classics

### ” Inspiration by Berlin“

Veal liver | Calvados jus  
Mashed onions | bacon crackling | caramelized apple

27,50 €

### ● “The classic“

200g beef fillet  
Choron sauce | green asparagus | potato gratin with truffle

39,50 €

All dishes may contain nuts traces.

We have marked all vegetarian  and vegan  dishes.

## Desserts

### ● “Sweet moment “

our small, sweet surprise from our patisserie with a cup of espresso 7,50 €

### ● 72% Kayambé

vegan chocolate bar | date nuts cake base | goji berries  
stewed rhubarb | elder sorbet 9,50 €

### ● “It feels like a funfair”

popcorn parfait | salted caramel | cookie crumble  
stewed cranberries | white Valrhona chocolate | basil 11,50 €

### ● “The best at the end”

selection of raw milk cheeses from the “Franken Affineur Waltmann”  
ticino fig mustard | black walnuts | fruit bread 14,50 €

## Hot for Ice cream

Homemade ice cream and sorbets of our patisserie served with fresh berries.

### ● “Creamy“

mountain milk yoghurt ice cream | salty butter caramel ice cream | Valrhona chocolate with pieces of  
brownie | Madagascar vanilla ice cream | wild strawberries ice cream  
each scoop 3,50 €

### ● “Fruity“

mountain peach sorbet | rhubarb sorbet | lime - basil sorbet | lychee sorbet  
each scoop 3,50 €

We wish you a unique stay at our restaurant “Elies” and  
hope you enjoy your evening.

Please let us know if you need any further assistance.

your service team