



Dear guest,  
we wish you a delighted time in our restaurant.

**Before you start we would like to announce our favourite aperitifs**

**„Sprizz de Cassis“**

Cassis, rose wine and berries

8,00 €

**Homemade Lemonade**

without alcohol & fresh:

**„Sommerlimonade“**

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

5,40 €

**„Hubertuslimonade“**

Cassis with lemon juice, soda water, lemon und mint

5,40 €



Take your time, relax and enjoy our culinary.

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

We do not use additives, sugar and modern cerea.  
You still see our passion for fresh products and high quality.  
Our sign of quality is pure pleasure and healthy lifestyle.



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 5,50 €

*With your choice*

Crispy buffalo mozzarella small 10,50 €  
large 15,50 €

Strips of veal fillet with chili small 11,50 €  
large 16,50 €

Rosemary garlic prawns small 12,50 €  
large 19,50 €

### “Orient am See“ ●

Baked Falafel | Maghrabieh with safran | lemon dates ragout | soya mint yoghurt | cranberries | Pistacchio crumble

9,50 €

### “Ja die Forelle“

Roasted Salmon trout | Frankfurter Kräuter gel | bread chip | onion cumquat chutney radicchio salad

12,50 €

## Soup

### “Power Brüh“ ●

Chicken consommé | Kapressknödel | root vegetables

7,50 €

## Vegetarian

### “Der Frühling kommt“ ●

Ravioli with asparagus and cream cheese | oat milk foam | Cassolette of asparagus pine nuts | figs

17,50 €

### “Sardische Verführung!“

Fregola Sarde | broccoli | burrata with truffle | king trumpet mushrooms | sweet pepper foam

18,50 €

## Fish

### “Noch ganz knusper?” ●

pikeperch filet | potato crust | mashed Edamame | Kaffir foam | lemon pepper pearls  
24,50 €

### “Die flotte Lotte“

Monkfish medallions | prawns ragout | crustacean sauce | chard | Piemontese risotto  
26,50 €

## Meat

### “Grinse Bäckchen” ●

Cheeks of Iberico pork | wheat beer sauce | mashed potatoes with wild garlic | carrots  
23,50 €

### “Unser Klassiker“

Veal escalope | potato cucumber salad | red berries jam  
25,50 €

### “Lamm im Mäntelchen“

Herbed saddle of lamb | Tramezzini bread | two kinds of sweet potato | garlic  
28,50 €


## Our Classics ●

### 220 g roast beef with onions

Asparagus | potatoes | Hollandaise sauce  
32,50 €

### 220 g pink baked veal fillet

Asparagus | potatoes | Hollandaise sauce  
35,50 €

The pepper  marks all vegetarian dishes.  
All dishes may contain traces of nuts.

## Desserts

### “Klein aber fein“ ●

A small sweet surprise of our patisserie with a cup of Espresso

6,50 €

### ”Süßes Süppchen“ ●

Cold soup of honeydew | strawberry ice cream | yoghurt foam | almond brittle chip

8,00 €

### “Wald Möhrchen”

Carrot cake | cheesecake mousse | strawberry ice cream | Tahiti vanilla crumble

9,00 €

### “Kunsperkugel“ ●

Chocolate sphere | raspberry ice cream | corn flakes | salty caramel sauce

11,00 €

### “Zum Schluss das Beste ...”

Regional cheese selection | fig mustard | pickled nuts | fruit bread

14,50 €

## Heiß auf Eis ●

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

### “Creamy“

Mountain milk yoghurt | salty butter caramel | Valrhona chocolate with pieces of brownie |  
Madagascar vanilla

### “Fruity“

Peach | Williams Christ | purple fig | Mojito

each scoop 3,50 €

At the end a few more words

**We wish you an unique stay in our restaurant “Elies”.**

**Please let us know if you need any further assistance.**

**Enjoy!**