

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  $5,40 \in$ 



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.





large

#### Starters

Fresh and crunchy  Mixed salad with homemade dressing, grains, sprouts and croutons  With your choice		5,50€
Crispy buffalo mozzarella	small large	10,50 € 15,50 €
Strips of veal fillet with chili	small large	11,50 € 16,50 €
Rosemary garlic prawns	small	12,50 €

## "Orient am See"



9,50€

19,50€

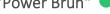
#### "Ja die Forelle"

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	
"Unser Klassiker"  Veal escalope   potato cucumber salad   red berries jam	23,50€
"Lamm im Mäntelchen"  Herbed saddle of lamb   Tramezzini bread   two kinds of sweet potato   garlic	25,50€
Our Classics	28,50€
220 g roast beef with onions Asparagus   potatoes   Hollandaise sauce	
220 g pink baked veal fillet	32,50€

Asparagus | potatoes | Hollandaise sauce

The pepper marks all vegetarian dishes.

All dishes may contain traces of nuts.

35,50 €

## Desserts

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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.

#### "Creamv"

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!