

fette henne *

Einfache Genussküche

Dessert

Fresh Sorbet of the Day

5.90€

Crème Brûlée with warm Plums and Vanilla Ice Cream

7,50€

Mousse au Chocolat with a Peach, Mango Compote and Ice Cream

7,50€

Do you desire Cheese? Ask about our daily selection!

Small 7.50€

Large 12.50€

Are you Vegan or Vegetarian? Please let us know and we will do our best to create a special Dish for you!!

We also offer daily 3 and 4 Course Meals.

By a minimum of 10 Guests we could also open for Lunch Monday-Sunday as well as for Dinner on Sundays. Please inquire!

We are pleased to have you as our Guest

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Appetizers

Mixed Autumn Salad in Homemade French dressing and Toasted Pumpkin Seeds

7.80€

-as a side salad 5.80€

Sheep's Cheese pan fried in Olive Oil, on warm Ratatouille, topped with Rocket Salad and shredded Parmesan

10.80€ -as a main course 15.50€

Angus Beef Carpaccio drizzled with a Black Truffle Marinade, topped with Rocket Salad and Parmesan shavings

14.80€

Caramelized Goat Cheese on a duo of Belgian Endive with Green Pears, Red Wine Onions and Candied Walnuts

9.80€

A Vegan Medley of Chick Peas, Fried Tofu, Sautéed Fennel & Spring Onions, Ginger, Raz El Hanout and Soy Sauce

8.90€

Soups

Hokaido Pumpkin & Passion Fruit Soup with Crayfish and Basil Pesto

7.90€

Creamy Sauer Kraut Soup with Blood Sausage-Thyme Parfait and White Truffel Oil

7.90€

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Main Courses

French Duck Breast on Stewed Lentils with a mixed Salad

18.50€

New Zealand Lamb Knuckle pot-roasted in Red Wine with Endive Mashed Potatoes, Red Cabbage and Green Beans

23.90€

Juicy Leg Quarters of Peking Duck on spiced Red Cabbage and Apple Midgets, with a pan seared Mushroom Roll, a Potato Dumpling and Sage Brush Jus

26.90€

Juicy Leg Quarter of Goose on spiced Red Cabbage and Apple Midgets, with a pan seared Mushroom Roll, a Potato Dumpling and Sage Brush Jus

24.90€

Herbed Risotto with braised Fennel, Grape halves, Goat Cheese. Belgian Endive and Walnuts

13.50€

Molasses glazed Atlantic Salmon Filet with roasted fresh ground Pepper, braised Fennel & Carrots, Baby Potatoes, Flor de Sel, and Pernod-Leek Butter

17.60€

Veal Filet (ca. 150gr) with Wild Rice, Carrots, a White Turnip Sauce and Veal Jus

24.90€