

STARTERS an appetizing start

Tomato Bread au gratin with cheese	4,50
Garlic Bread with basil pesto	4,00
Serrano Ham with melon	9,50
Canary Cheese with pear and nuts	14,00
Prawn Cocktail with yoghurt dressing	11,00
Octopus Carpaccio marinated with ginger-lemon oil	15,00
Beef Carpaccio on spicy rosemary oil	14,00
Tuna Mousse on top of cucumber salad	9,50
Curry Soup with coriander and ginger	7,00
Lobster Bisque refined with cognac and saffron	7,00
Carrot Soup with ginger and curcuma	7,00
Deep-sea Prawns sautéed with mushrooms, garlic, onions	11,00
Tagliatelle with prawns on Pernot-Saffron sauce	11,00
Burgundy Snails au gratin with garlic butter, 6 stk.	11,00



MEAT DISHES mouth-watering

Pork Ribs with BBQ- sauce and fried potatoes	21,00
Tender Venison Fillet wild berry sauce, red cabbage, cardamom potatoes	26,00
Fillet of Lamb marinated with mustard, rosemary sauce, leek potatoes	28,00
Beef Fillet Roquefort sauce, Calvados, potato gratin, vegetables	26,00
Black Angus Steak black salt, fried potatoes, pepper sauce	28,00
Chicken Breast Strips creamy mushroom sauce, Swiss Rösti	20,00
Wok “ Timanfaya ” chicken breast, shrimps, vegetables and fried rice	20,00

Our house specialty since 18 years

Chateaubriand “La Taberna” (from 2 pers.)	28,00
Tender Fillet of Beef, gently fried with sage butter, Béarnaise, pepper sauce, and a wide selection of potatoes and vegetables	



FISH & SHELLFISCH simply delicious

Perch Fillet "Saltimboca"	21,00
Serrano ham, sage, fried vegetables, potatoes	
Salmon Steak	24,00
fried in olive oil, tomatoes, olives, wok-vegetables	
King Prawns (peeled)	26,00
creamy tandoori sauce, basmati rice	
Fish specialty "La Taberna" (from 2 pers.)	26,00
Salmon, Perch and Prawns on lobster sauce backed in puff pastry and served with rice	

AUTHENTIC PARMESAN something very special

Pappardelle	18,00
porcini mushroom sauce, truffle oil, flambéed with grappa	
Tagliatelle "SIRIO"	18,00
chicken breast, mushroom sauce	

TAPAS SPECIALTY every friday

Enjoy a nice evening with friends and family in a relaxed atmosphere.

We serve up to 15 international Tapas. Cold, warm and sweet! ☺

from 2 Pers. p.p.. 40,00



GOURMET MENU *just to enjoy*

Carrot Soup with ginger and curcuma

Tuna Mousse with cucumber salad

Mulled Wine Sorbet

Tender Venison Fillet with wild berry sauce
red cabbage and cardamom potatoes

OR:

Perch Fillet with Serrano ham and sage
on top of fried vegetables

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43,-

Menu with wine pairing

White wine 2dl : NUBE Sauvignons blanc, Rioja

Red wine 2dl: RONDAN crianza, Tempranillo/Garnacha, Rioja

Sherry 4cl: PETRO XIMÉNEZ sweet

62,-

