

## *STARTERS* an appetizing start

---

<b>Tomato Bread</b> au gratin with cheese	4,50
<b>Garlic Bread</b> with basil pesto	4,00
<b>Serrano Ham</b> with melon	9,50
<b>Canary Cheese</b> with pear and nuts	14,00
<b>Prawn Cocktail</b> with yoghurt dressing	11,00
<b>Carpaccio</b> from marinated beef fillet	14,00
<b>Leaf Salad</b> with Roquefort and pear	8,50
<b>Gazpacho Andaluz</b> (spicy, cold tomato soup)	6,50
<b>Minestrone "Genovese"</b> (vegetable broth with bacon)	7,00
<b>Lobster Bisque</b> refined with cognac and saffron	7,00
<b>Carrot Soup</b> with ginger and curcuma	7,00
<b>Deep-sea Prawns</b> sautéed with mushrooms, garlic, onions	11,00
<b>Quiche Lorraine</b> with cheese and bacon, mixed salad	9,00
<b>Burgundy Snails</b> au gratin with garlic butter, 6 stk.	11,00



## *MEAT DISHES* mouthwatering

---

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

*Our house specialty since 18 years*

<b>Chateaubriand "La Taberna"</b> Tender Fillet of Beef, gently fried with sage butter, Béarnaise, pepper sauce, potatoes and vegetables (from 2 pers.)	28,00
---	-------



## *FISH & SHELLFISCH* simply delicious

---

<b>Perch Fillet "Saltimboca"</b>	21,00
Serrano ham, sage, fried vegetables, potatoes	
<b>Swordfish</b>	24,00
fried in olive oil, tomatoes, olives, wok-vegetables	
<b>King Prawns (peeled)</b>	26,00
creamy tandoori sauce, basmati rice	

## *AUTHENTIC PARMESAN* something very special

---

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

## *SWISS SPECIALTY* delicious

---

<b>Swiss Cheese Fondue</b>	18,00
refined with Kirsch (from 2 people)	

House recommendation: white wine or tea goes best with cheese fondue and finish with a shot of Kirsch 😊



# GOURMET MENU *just to enjoy*

---

Carrot Soup with ginger and curcuma

----

Quiche Lorraine with leaf salad

-----

Gazpacho "Andaluz"

-----

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

-----

tir a mi su mi amor

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,-

