

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
Carpaccio from marinated beef fillet	14,00
Leaf Salad with Roquefort and pear	8,50
Gazpacho Andaluz (spicy, cold tomato soup)	6,50
Minestrone "Genovese" (vegetable broth with bacon)	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
Quiche Lorraine with cheese and bacon, mixed salad	9,00
Burgundy Snails au gratin with garlic butter, 6 stk.	11,00



MEAT DISHES mouthwatering

Pork Ribs with BBQ- sauce and fried potatoes	21,00
Tender Venison Fillet wild berry sauce, red cabbage, cardamom potatoes	26,00
Rack of Lamb marinated with mustard, rosemary sauce, herb 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" Tender Fillet of Beef, gently fried with sage butter, Béarnaise, pepper sauce, potatoes and vegetables (from 2 pers.)	28,00
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FISH & SHELLFISCH simply delicious

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

SWISS SPECIALTY delicious

Swiss Cheese Fondue	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,-

