

STARTERS *an appetizing start*

Serrano Ham with melon	10,00
Canary Cheese with pear and nuts	14,00
Prawn Cocktail with Iceberg Salad	12,00
Octopus Carpaccio with tomato vinaigrette	15,00
Beef Carpaccio on spicy rosemary oil	15,00
Veal Liver Terrine homemade, with red wine onions	11,00
Tomato Tartare with Goat Cheese Mousse	11,00
Chef's Selection Appetizer: from 2 Pers. / pr.p.P. A plate of fine delights from our menu	16,00
Tomato soup with herb croutons	7,00
Lobster Bisque refined with cognac and saffron	8,00
Hungarian goulash soup	7,00
Deep-sea Prawns sautéed with mushrooms, garlic, onions	12,00
Burgundy Snails au gratin with garlic butter, 6 stk.	12,00
Tomato Bread au gratin with cheese	5,50
Garlic Bread with basil pesto	4,50



MEAT DISHES mouth-watering

Rack of Lamb 30,00
marinated with mustard and garlic, herb potatoes, mushroom ragout

Tender Venison Fillet 29,00
wild berry sauce, mashed potatoes, apple-red cabbage

Black Angus Steak 27,00
pepper sauce, fried onion rings, farmer potatoes

Beef Fillet "Club" 28,00
king prawn, peppers, sour cream potato

Beef Fillet "Rossini" 29,00
foie gras pate, mediterranean vegetables, mashed potatoes

Beef Fillet "Classic" 28,00
fried potatoes, bacon, mushrooms, vegetables

Tender Chicken 20,00
oriental spices and vegetables

Chicken Breast Strips 20,00
bacon, olives, spicy tomato sauce, mashed potatoes

Our house specialty since 18 years

Chateaubriand "La Taberna" (from 2 pers.) 30,00
Tender Fillet of Beef, gently fried with sage butter, Béarnaise,
pepper sauce, and a wide selection of potatoes and vegetables



FISH & SHELLFISCH simply delicious

Barramundi Fillet	24,00
basmati rice, sherry tomatoes, green asparagus, olives	
Sole Fillet	26,00
saffron sauce, salmon ravioli, vegetable strips	
King Prawns (peeled)	28,00
sweet and sour, Himalayan salt, papadum, couscous with vegetables	

Specialty of the house

Sole, Barramundi, prawns and seafood in a creamy saffron sauce, baked with puff pastry and served with vegetable rice.

(from 2 Pers. / pr.p.P.) 28,00

If you have any allergies or intolerances, please contact our staff. We are happy to help.



GOURMET MENU *just to enjoy*

Hungarian goulash soup with beef fillet cubes

Tomato tartar with goat cheese mousse

Passion fruit sorbet

Tender venison fillet with wild berry sauce
red cabbage and mashed potatoes

OR:

Barramundi fillet on top of vegetable rice
sherry tomatoes and black olives

White coffee mousse and apple ragout

45,-

Menu with wine pairing

64,-

White wine 2dl : NUBE Sauvignons blanc, D.O.C. Rioja

Red wine 2dl: PIEDEMONTTE CUARTO TIERRAS
D.O. Navarra, crianza
Merlot- Cabarnet Sauvignon-Tempranillo-Garnacha

Sherry 4cl: PETRO XIMÉNEZ sweet, D.O. Jerez

