

## **STARTERS** *an appetizing start*

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



## *MEAT DISHES* mouth-watering

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**Tender Duck breast** 28,00  
rose syrup sauce, champagne cabbage

**Bull Tail (boneless)** 26,00  
Guinness sauce, mashed potatoes

**Rack of Lamb** 32,00  
marinated with mustard, rosemary sauce, potato gratin

**Chicken Breast strips "Indonesian"** 22,00  
vegetable rice, curry, ginger, sesame oil

**Chicken Breast "Stroganoff"** 23,00  
paprika cream sauce, basmati rice

**Black Angus Steak** 27,00  
BBQ saue, fried onion rings, farmer potatoes

**Beef Fillet** 29,00  
fried shiitake mushrooms, broccoli puree, potato gratin

*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

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<b>Barramundi Fillet</b> fried shiitake mushrooms, broccoli puree	24,00
<b>Alaskan Cod</b> mashed potatoes, ratatouille	26,00
<b>King Prawns (peeled)</b> whiskey cream sauce, basmati rice	28,00
<b>Fish in puff pastry (house speciality)</b> Cod, Barramundi, Prawns and Seafood in a creamy saffron sauce, baked with puff pastry and served with vegetable rice.	
(from 2 Pers. / pr.p.P.)	30,00

## *VEGETARIAN DISHES*

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<b>Vegetable platter</b> Mashed potatoes, mixed vegetables, tomato sauce	18,00
<b>Indonesian rice</b> vegetables, curry, fruit, ginger	18,00
<b>Spaghetti</b> vegetable ragout, tomato sauce, edamame	18,00
<b>Colorful salad platter</b> with fish fillet fried in olive oil	18,00

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



# GOURMET MENU *just to enjoy*

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Clear Oxtail soup with Madeira

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Tuna Mousse with dill mustard sauce

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Orange sorbet with Campari

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Tender Duck Breast

on rose syrup sauce and champagne cabbage

OR:

Barramundi Fillet

with shiitake mushrooms and broccoli puree

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Irish coffee mousse

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

