

## *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>Beef Carpaccio</b> on spicy rosemary oil	15,00
<b>Tomato Tartare</b> with olives and garlic bread	9,00
<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>Tomato Bread</b> au gratin with cheese	5,50
<b>Garlic Bread</b> with basil pesto	4,50

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



## MEAT DISHES *mouth-watering*

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**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  
pepper sauce, vegetables, potato gratin

**Beef Fillet "Stroganoff"** 24,00  
French fries

*Our house specialty since 18 years*

**Chateaubriand "La Taberna"** (from 2 Pers. / pr.p.P.) 31,00  
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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**Barramundi Fillet** 24,00  
mushrooms, tomatoes, olives, tagliatelle

**King Prawns (peeled)** 28,00  
onion, garlic, chili, herbs, saffron rice



## VEGETARIANDISHES *fresh and tasty*

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Vegetable Mix	17,00
potatoes, mixed vegetables, rice	
Curry Rice	17,00
vegetables, fruits, ginger, coriander	
Tagliatelle	19,00
prawns, garlic butter, mushrooms	
Tagliatelle	18,00
chicken breast, tomato sauce, vegetables	

## GOURMET MENU *just to enjoy*

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Tomato Tartare with olives

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Tagliatelle with prawns and garlic

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Tender Beef Fillet

gratinated potatoes and pepper sauce

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Chocolate soufflé with raspberry sorbet

40.-



## *DESSERT* sweet temptation

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### Pavlova

sweet cloud with wild berries and cream

9,00

Swan in a raspberry lake with vanilla cream

10,00

Crème brûlée with ginger and almond brittle

9,00

Chocolate soufflé with raspberry sorbet

10,00

### Irish Coffee Mousse

9,00

### Homemade Sorbets:

orange, raspberries, mango, passion fruit

2,50 / scoop

