



Asparagus Menu

Salad with two kinds of asparagus
chive vinaigrette / wild herbs

12,50 €

Cream of asparagus soup
wild garlic / croutons

8,50 €

Saddle of veal
asparagus risotto / tomato / pine nuts / arugula

23,50 €

Lemongrass rice yogurt
marinated strawberries / verbena

8,50 €

3-course menu without soup 37,00 €

4-course menu 48,00 €

Serving of German asparagus spears

with hollandaise sauce or melted butter and new potatoes

19,50 €

Optional add-ons:

Cooked or raw ham 8,00 €

Small wiener schnitzel 12,00 €

Roast beef with fried onions 17,00 €

Small salmon steak 10,50 €

Prawns 14,00 €

Starters

“Pfauen” salad

green salad / bean / tuna / olive / egg / pickled onion
small 6,50 € / large 13,50 €

Caesar Salad

Romaine hearts / parmesan / Dijon mustard
9,50 €
14,00 € with poularde / 16,50 € with prawn

Vitello tonnato

medium rare slices of veal / tuna sauce with rocket / cherry tomato
14,50 €

Main courses

Lamb shank

ratatouille / eggplant / La Ratte potatoes
26,00 €

“Boeuf á la mode”

braised beef / Vichy carrots / potato gratin / red wine gravy
19,50 €

Sea bass

king oyster mushrooms / chorizo / sweet potato
23,50 €

Marinated tuna

curry / stir-fry vegetables / coconut / cashews / coriander / lime
24,50 €

Dessert

Creme Brulee

orange / vanilla / caramel
8,50 €

“Blondie”

white chocolate / quark / rhubarb / raspberry
9,50 €