

MENU



OUR FAVORITES

Here you will find the most popular dishes of our guests and the specialties of the house.

Antipasti special for 2 | 21,9
Colorful creation of the house

Truffle tagliatelle | 24.5
Fresh truffle / parmesan / truffle cream sauce / beef fillet tips

Whole sea bream | 23
Rosemary Potatoes / vegetables of the season

Wiener veal escalope | 23.5
Steakhouse fries / cucumber salad / cranberries



Tender beef fillet (250g) | 28,5
Truffle jus / herb mashed potatoes / caramelized carrots

matching

Eppendorf Island house wine
Pinot Gris - AMBS Kaiserstuhl

Juicy bouquet with notes of apple and pear, slender, delicate with subtle acidity and a harmonious finish



MENU



APPETIZERS

Beef tartare | 13,9
Herb crème fraîche / wild herb salad

Lachs-Avocado-Tatar | 14.9
Teriyaki sauce / ceviche onions /
coriander

Sweet goat | 12.5
Baked goat's cheese / pears /
carpaccio / truffle / honey / nuts

Burrata | 12
Grilled tomatoes / basil /
Aceito balsamic vinegar

Oriental Duo | 10,5
Hummus / eggplant / pomegranate /
parsley / lemon

PASTA

Penne al Arrabiata | 19,5
Beef fillet tips / cherry tomatoes /
parmesan / spinach leaves

Porcini mushroom ravioli | 22,5
Fresh truffle / parmesan

Truffle tagliatelle | 24.5
Fresh truffle / parmesan / truffle
cream sauce / beef fillet tips

SALADS

Country house salad | 16,5
Roast guinea fowl / diced goat's cheese /
yoghurt dressing / mushrooms / nuts

Mediterranean wild lettuce | 13.5
Pickled orange fillet / fennel / roasted
nuts / pomegranate / balsamic cream

Caesar salad | 16,5
Gambas / tomatoes / romaine lettuce
hearts / Parmesan cheese / Caesar
dressing / croutons

VEGAN

Beet risotto | 18
Pesto / caramelized figs

Vegan Bowl | 14,5
spicy couscous salad / mint / sweet
potato / grilled vegetables

Vegan burger | 16.5
Vagener patty / fresh salad / vegan
mayonnaise / pickled cucumber /
sweet potato fries



FROM THE WILLOW

Burger | 18,9

Fresh salad / homemade
burger sauce / cheddar cheese / pickled
gherkins / meat patty / fries

Tagliata of rib eye steak | 26,5

300 g / rocket salad / cherry tomatoes /
parmesan / chimichurri

Tender fillet of beef (250g) | 28,5

Truffle jus / herb mashed potatoes /
caramelized carrots

Wiener veal escalope | 23,5

Steakhouse fries / cucumber salad /
cranberries

FROM THE SEA

Fried zander | 19,5

Beluga lentils / leek / rosemary
potatoes / herb-lemon sauce

Roasted salmon | 20,5

Lobster sauce / wild broccoli / herb
and potato puree

Whole sea bream | 23

Rosemary potatoes / vegetables of the
season

PIZZA

Margherita | 12

Tomato sauce / mozzarella / fresh basil

Salmon | 16,5

Crème fraîche / dill / lime

Burrata | 15,5

Tomato sauce / fresh basil / pesto /
cherry tomatoes

Parma | 17,5

Parma ham / fresh rocket / mozzarella /
tomato

Verdura | 13

Tomato / crunchy seasonal vegetables /
mozzarella

Tuna | 14,5

Tuna / red onions / tomato /
mozzarella

Salame Classico | 14

Salami / mozzarella / tomato

FOR LITTLE GUESTS

Pasta tomato sauce | 7,5

Butter sauce | 6,5

Chicken nuggets & fries | 9,5

DESSERT



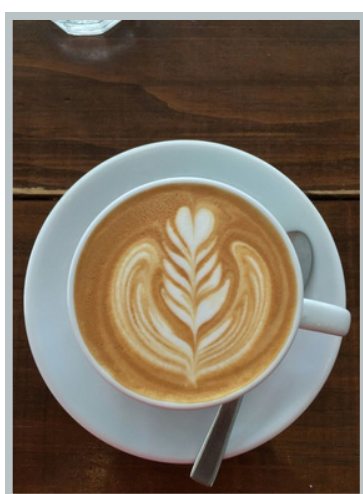
SWEET PLEASURE

Homemade tiramisu | 6,5

Homemade cake | 5,5

Mascarpone with fruit | 7.5

Chocolate soufflé | 8,5
with vanilla ice cream



HOT DRINKS

Cappuccino | 4

Latte Macchiato | 5

Espresso / Doppio | 3 / 4

Caffe Americano | 3,5

Espr. Macchiato / Doppio | 3,5 / 4,5

Tea | 3

Black - Green - Herbs - Fruits

Fresh tea | 4

Ginger - lemon - mint