

# 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

---

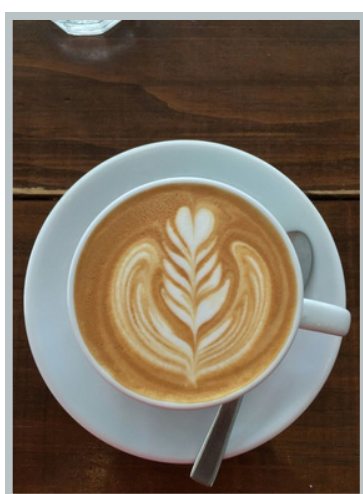
Homemade cake | 5,5

---

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