

## Starters

Variation of „ Kokenhof “ starters	€ 12,00
Variation of beef: tartare, carpaccio and marinated	€ 13,00
Mousse of asparagus with fried prawns	€ 12,50
Lobster salad in curry vinaigrette and spume of pine apple	€ 13,50
Vitello tonnato	€ 11,50
Fried goose liver with fig marmalade	€ 14,50

## Soups

Cream of ramson soup € 6,50

Clear chicken soup € 6,50

Cream of lemon grass and chili soup € 7,00

## Entremets

Asparagus ragout with smoked salmon € 13,50

Lobster ravioli with saffron sauce € 13,50

Crêpes stuffed with spinach – goat cheese € 11,50

## Fish

Variation of lobster € 27,50

Saint Pierre with asparagus risotto € 26,00

Gilthead with ramson butter and tomato – tortellini € 26,00

## Meat

Variation of quail: ragout, braised and fried	€ 24,50
Iberico pork on asparagus ragout, red wine gravy and potatoes	€ 24,50
Veal fillet on aubergine mousse and tomato – noodles	€ 26,00
Lamb noisette with couscous – strudel and cumin sauce	€ 25,50
Beef fillet with spinach tortellini in burgundy sauce	€ 26,00
Braised beef shoulder with ramson – mashed potatoes	€ 19,50

## Dessert

Berries with sour cream glace	€ 10,50
Crème brûlée with orange ice cream	€ 10,50
Variation of rhubarb and strawberries	€ 10,50
Variation of „Kokenhof“ desserts	€ 11,00
Cheese board	€ 10,50