



*Kost Bar*

**MENU**

# APPETIZERS

<b>Tarte flambée from our stone oven</b> (A, F) bacon   onions   parsley oil pear   goat cheese   marinated salad tips serrano ham   parmesan   arugula	9.50 €
<b>Curry-Lemongrass-Soup</b> (vegan) coriander   sesame (G)	7.00 €
<b>Tomato Cream Soup</b> parmesan   croutons (E, F)	7.00 €
<b>Beef carpaccio</b> parmesan   marinated salad (F)	15.50 €
<b>Mediterranean shrimp pan</b> garlic oil   chili   homemade garlic baguette (C)	15.50 €
<b>Salad variation</b> blueberries   croûtons   rhubarb balsamic dressing   parmesan (A, K) + fried chicken breast + herbed mushrooms + fried shrimps (C)	8.50 € 6.00 € 5.00 € 7.50 €
<b>Ragout fin</b> from poultry (A, F, H)	8.50 €
<b>Appetizer platter</b> grilled vegetables   fried shrimps   balsamic mushrooms   air-dried ham   dried tomatoes   olives   gratinated goat cheese   cream cheese (A, B, F, C)	23.50 €
<b>Beetroot Carpaccio</b> (vegan) balsamic pearl onions   caramelized walnuts (H)	11.50 €
<b>Homemade garlic baguette</b> (A)	4.50 €

# MAIN COURSES

<b>Cordon Bleu from pork</b> steakhouse fries   side salad (A, F, I)	19.50 €
<b>„Wiener Schnitzel“ breadcrumbed and fried veal scallop</b> potato cucumber salad   cranberries (A, F, I, K)	25.50 €
<b>Rumpsteak 320g</b> herbed mushrooms   sweet potato puree   homemade herb butter (F)	33.50 €
<b>Grilled chicken breast</b> sweet potato fries   side salad   truffle mayonnaise (A, F, G, K)	19.50 €
<b>Steak au four from pork</b> vanilla carrots   potato djon mustard mash (A, F)	21.50 €
<b>Braised ox cheek</b> vanilla carrots   mashed potatoes with djon mustard (A, F, K)	26.50 €
<b>Roasted calf`s liver</b> mashed potatoes   browned onions (A, F, E)	21.50 €
<b>Seabass filet</b> saffron risotto   green asparagus (A, B, F, I)	26.00 €
<b>Pulpo (octopus)</b> grilled vegetables   sweet potato puree (M)	25.50 €
<b>Mushroom risotto</b> parmesan   marinated herb salad (F)	18.50 €
+ fried salmon trout filet (B)	7.50 €
+ grilled chicken breast	6.00 €
+ grilled tofu (L)	5.50 €
<b>Potato risotto</b> mild gorgonzola   wild garlic oil   air-dried ham (A, F)	17.50 €
<b>Tagliatelle with flambeed shrimps</b> pesto rosso   cherry tomatoes   parmesan (A, B, C, F)	16.50 €
<b>Chickpea Masala (vegan)</b> carrots   celery   cashew nuts   coriander (E, H, L)	15.00 €
+ fried chicken breast	6.00 €
+ fried tofu (L)	5.50 €
<b>Root vegetable variation (vegan)</b> carrot   parsnip puree   fried tofu   sesame (G, L)	16.00 €

# DESSERTS

<b>„Kaiserschmarrn“ fluffy shredded pancake</b>	10.50 €
vanilla ice cream   cranberries (A, F, I)	
+ homemade eggnog (F, I)	2.50 €
<b>Creamy chocolate cake</b>	7.50 €
berry sorbet   figs (A, F, H, I)	
<b>Affogato</b>	5.00 €
vanilla ice cream   espresso (F, I)	
<b>Ice cream with hot raspberries</b>	6.50 €
vanilla ice cream   whipped cream (F, A)	
<b>Crème Brûlée</b>	7.50 €
refined with tonka beans (F, I)	
<b>White mousse au chocolat</b>	7.50 €
fresh strawberries   chocolate crumble (A, F)	
<b>Handmade praline</b>	2.50 €
filled with homemade eggnog or blackberry gin (F, I)	