

Montag, 10. Jul 2017

DINNER / ABENDESSEN

SOUP & SALADS / SUPPEN & SALATE

FRENCH ONION SOUP / FRANZÖSISCHE ZWIEBELSUPPE
GRUYER CHEESE CROUTON

CREME OF WILD MUSHROOM / PILZCREMESUPPE ♦

CAESAR SALAD / CAESER'S SALAT
ROMAINE, FOCCACIA CRISP, GRATED PARMESAN, ANCHOVIES

SELECTED GARDEN GREENS / AUSGEWÄHLTES GARTEN GRÜN ♥
CHOICE OF DRESSINGS



MAIN COURSE'S / HAUPTSPEISEN

ROAST PRIME RIB OF BEEF / GEBRATENE RIPPE VOM RIND
TWICE BAKED POTATO, NATURAL PAN JUS

BAKED SALMON FILLET / GEBACKENES LACHSFILET
CHAMPAGNE RISOTTO, HOLLANDAISE SAUCE

FETTUCINI WITH BROCCOLI AND PANCETTA /
FETTUCHINI MIT BROKKOLI UND PANCHETTA
ROASTED GARLIC, CREAMY TOMATO SAUCE

VEGETABLE TEMPURA / VEGETARISCHES TEMPURA ♦
GINGER & DAIKON SAUCE, STEAMED RICE

SWEET TEMPTATION / SÜSSE VERFÜHRUNGEN

TIRAMISU

WARM CHERRY COBBLER, VANILLA ICE CREAM /
WARMER KIRSCH-COBBLER MIT VANILLE EIS

TODAY'S ICE CREAM AND SORBET / HEUTIGES EIS UND SORBET
SEASONAL SLICED FRUIT / FRUCHT-SCHEIBEN

Heart healthy menu option, prepared with low sodium & low fat ♥
Vegetarian menu options may contain nuts or dairy products ♦

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of food borne illness, especially if you have certain medical conditions