

## Extra Card

### 951. Fish soup with saffron and crayfish € 8.90

### 952. Grilled oyster mushrooms with parsley.

*Capers, dried tomatoes and grated feta cheese  
marinated with lemon - olive oil € 8.30*

### 953. Two juicy grilled giant prawns

*marinated in olive oil - with garlic and Crete  
of fresh baby spinach, pine nuts and lemon - vinaigrette € 21.50*

### 954. Chicken breast stuffed with sun-dried tomatoes

*with black & green olives  
served with lemon potatoes and mild mustard sauce € 17.30*

### 955. Tranche of Barbary duck breast

*of caramelized shallots and dried figs and potato - celery purée  
flavored with fresh basil € 19.20*

### 956. Lammkarré from the oven

*red peppers filled with tips to potatoes - mashed celery  
with thyme honey with black truffle sauce € 27.50*

### 957. Grilled Medallion of Wild boar

*to creamy Viunsaatoweinsauce (dessert wine from the island of Santorini)  
served with baked potatoes and sour cream sauce € 21.80*

### 958. Milchkalbskottelet grilled Austternpilze, cherry tomatoes

*Charlotte-red wine sauce served with linguine in a sage butter € 24.50*

### 959. Cheese cheese with pineapple - Chatnee € 5.50

### Our wine recommendation MELAPUS

*dark, multi-faceted bouquet forest fruits,  
Vanilla, elegant, soft tannins, velvety, round, sustained  
0.1 l 4,90 € 0.75 € 33.00*