



THINK OF MEAT
GRILLED BEEF FILLET STEAK SEEROSE (IRELAND)
WITH MADAGASCAR BUTTER,
MATCHSTICK POTATOES 58.80 / 74.00
+ COLORFUL VEGETABLES 7.50

CRUDOS & STARTERS

COLORFUL MELON SALAD. FETA CHEESE,
MUSTARD DRESSING WITH HONEY 16.80
AVOCADO MSC WITH SHRIMP COCKTAIL 19.80
GREEN GARDEN SALAD WITH CHIVES 13.80

THINK OF NO MEAT

VEGAN: EGGPLANT FROM THE OVEN. HUMMUS,
POMEGRANATE, CASHEW NUT SOUR CREAM 32.00
DEEP FRIED FILLETS OF PERCH FROM THE BODENSEE
YOUNG POTATOES, COLORFUL VEGETABLES,
SAUCE REMOULADE 42.80
GRILLED DOVER SOLE. LEMON BUTTER,
YOUNG POTATOES, YOUNG BROCCOLI 62.00

Melonsalat. Rucola. Feta.
Jauce à la moutarde mit Honig 16.80

Avocado. Crustaceen cocktail MSC 19.80

Kopfsalat * 13.80

grüne filets frites aus dem Bodensee.
junge Kartoffeln. Buntes Gemüse.
Jauce remoulade 42.80

Wolc entière grillée au citron. (NL)
junge Kartoffeln. junges Broccoli: 62.-

Tourne dor de boeuf Seerose (Irland)
Madagaskar butter.

Porrees allumettes 58.80 / 74.-

+ Buntes Gemüseplatte 7.50

vegan: Aubergine aus dem Ofen.
Hummus. Granatapfel.
Cashew Nut - Sour cream 32.-

