

Specials

Appetizer

HERRING 11.00

served with potato pancake and sour cream

ESCARGOT 11.00

in a garlic, caramelized onions, parsley, lemon demi cream sauce

SMOKED SALMON 11.00

garnished with onions, capers and served with cusabi cream

Entree

SWISS LIVER 18.00

slivers of Provimi calf's liver sauteed with onions and demi glace

VENISON MEDALLIONS 19.00

sauteed Medallions of venison tenderloin done in a Hunter sauce

Dessert

BREAD PUDDING 11.00

served with Vanilla-Rum sauce