

# Decent Swabian Dishes

<b>Swabian Plate</b> <i>Roastbeef with a dark sauce, one Maultasche, Käsespätzle, served with onions</i>	<b>€ 25,90</b>
<b>Swabian Zwiebelrostbraten</b> <i>Roastbeef with a dark sauce, onions and Spätzle (swabian nudles)</i>	<b>€ 21,90</b>
<b>Pork fillets in mushroom- cream- sauce served with Spätzle</b>	<b>€ 18,90</b>
<b>Swabian lentil dish</b> <i>lentil and Spätzle with 2 Saitenwürstchen (sausages)</i>	<b>€ 13,50</b>
<b>“Maultaschen” Swabian Raviolis served in a broth</b>	<b>€ 5,90</b>
<b>“Maultaschen” Swabian Raviolis (home-made)</b> <i>served with onions and a house made potato salad</i>	<b>€ 12,50</b>
<b>Käsespätzle</b> <i>Swabian noodles with cheese, served with onions and a green salad</i>	<b>€ 12,50</b>
<b>Pork Schnitzel “Wiener type”</b> <i>breaded pork loin (thin) with lemon, served with french frites and small season’s salad</i>	<b>€ 13,90</b>

## *S* Starters

<b><i>Carpaccio of beef filet with rucicola and parmesan</i></b>	<b>€ 12,90</b>
<b><i>Grilled octopus</i></b> <i>with olive oil and fresh lemon vinaigrette on salad bouquet</i>	<b>€ 13,90</b>
<b><i>Grilled Talagani cheese (white soft sheep cheese)</i></b> <i>on tomato mousse and salad bouquet</i>	<b>€ 9,90</b>
<b><i>Baked zucchini with tzatziki</i></b>	<b>€ 7,90</b>

## *S* Salads

<b><i>Small season's salad</i></b>	<b>€ 4,90</b>
<b><i>Rucicola salad with pine nuts Parmesan and cherry tomatoes</i></b>	<b>€ 8,90</b>
<b><i>Greek salad</i></b>	<b>€ 12,90</b>
<b><i>Arche Salad</i></b> <i>fresh season's salad with balsamic dressing, sesam, fruits and chicken breast fillet</i>	<b>€ 14,90</b>
<b><i>Burrata (pre-stage of Mozzarella)</i></b> <i>with tomatoes, basil, pine nuts and rucicola salad</i>	<b>€ 12,90</b>

## *F*ish specialities

<b><i>Salmon in a curry-sauce</i></b>	<b>€ 19,90</b>
<b><i>Grilled calamari</i></b>	<b>€ 17,90</b>
<b><i>Grilled halibut</i></b>	<b>€ 19,90</b>

*(All fish-dishes are served with potatoes and vegetables)*

## *O*riginal *S*teaks and *O*ther *M*eat *D*ishes

<b><i>Rump steak 250g juicy grilled</i></b> <i>to it baked potato with sour cream</i>	<b>€ 23,90</b>
<b><i>Rump steak 180g juicy grilled</i></b> <i>to it baked potato with sour cream</i>	<b>€ 19,90</b>
<b><i>Lamb steak 250g juicy grilled</i></b> <i>to it baked potato with sour cream</i>	<b>€ 23,90</b>
<b><i>Rib-Eye-Steak 300g juicy grilled</i></b> <i>to it baked potato with sour cream</i>	<b>€ 24,90</b>
<b><i>Beef fillet 220 g juicy grilled</i></b> <i>to it baked potato with sour cream</i>	<b>€ 27,90</b>
<b><i>Bifteki</i></b> <i>minced meat filled with feta cheese, served with french frites and tzatziki</i>	<b>€ 14,90</b>
<b><i>Suflaki</i></b> <i>two pork spears, served with french frites and tzatziki</i>	<b>€ 15,90</b>

*All steaks are grilled according to your wish:  
Rare – medium – well done*

## *Noodle dishes*

***Home-made Ruccola-Gnocchi alla pomodoro*** € 11,90  
*in tomato sauce, ruccola and parmesan*

***Home-made Tagliatelle*** € 13,90  
*with sliced filet of beef in cherry tomato sauce, ruccola and parmesan*

***Home-made Tagliatelle*** € 13,90  
*with shrimps, cherry tomatoes, ruccola and parmesan*

## *Pizza*

***Tomato, mozzarella (Margherita)*** € 7,90

***Tomato, mozzarella, salami and champignons*** € 10,90

***Tomato, mozzarella, tuna and onions*** € 10,90

***Tomato, mozzarella, ham, ruccola and parmesan*** € 11,90

*You are very welcome to change toppings*

## Desserts

<b>Nougatino</b> ( <i>Nougat ice cream doused with espresso</i> )	€ 4,90
<b>Vanilla ice cream with hot raspberry</b>	€ 5,90
<b>Greek creamy yoghurt</b> <i>with honey and nuts</i>	€ 5,90
<b>Home-made Ofenschlupfer</b> <i>served hot with vanilla ice cream and whipped cream</i>	€ 5,90
<b>Panna Cotta</b>	€ 5,90
<b>chocolate soufflé</b> <i>with vanilla ice cream , garnished with fruit</i>	€ 5,90

## Hot Drinks

<b>80 Cup of coffee</b>	€ 2,90
<b>81 Large Coffee</b>	€ 5,00
<b>83 Espresso</b>	€ 2,40
<b>84 Double espresso</b>	€ 4,10
<b>85 Large Cappuccino</b>	€ 5,40
<b>86 Cappuccino</b>	€ 3,40
<b>87 Large cup of milk coffee</b>	€ 3,60
<b>88 Latte Macchiato</b>	€ 3,80
<b>89 Glass of tea</b> (Loose in pyramid bags)	€ 3,30
<b>189 Chai Latte tea</b>	€ 4,10
<b>90 Cup of hot chocolate</b>	€ 3,80
<b>92 Ice-coffee</b>	€ 5,90

## Non alcoholic beverages

<b>100 Table water</b>	0,2 l	€ 2,40
<b>230 Table water</b>	0,4 l	€ 3,60
<b>101 Pepsi-cola</b>	0,2 l	€ 2,70
<b>231 Pepsi-cola</b>	0,4 l	€ 3,90
<b>102 Mirinda</b>	0,2 l	€ 2,70
<b>232 Mirinda</b>	0,4 l	€ 3,90
<b>103 San Pellegrino</b> <i>water/ sparkling</i>	0,25l	€ 3,10
<b>104 San Pellegrino</b> <i>water/ sparkling</i>	0,75l	€ 5,90
<b>105 Orange juice</b>	0,2 l	€ 3,10
<b>106 Apple juice</b>	0,2 l	€ 3,10
<b>107 Orange juice mixed with sparkling water</b>	0,2l	€ 2,90
<b>108 Apple juice mixed with sparkling water</b>	0,2l	€ 2,90
<b>109 Cola mixed with Mirinda</b>	0,2l	€ 2,80
<b>110 Bitter lemon</b>	0,2 l	€ 3,10
<b>111 San Pellegrino</b> <i>water/still</i>	0,5 l	€ 3,70
<b>112 Freshly pressed orange juice</b>	0,2 l	€ 4,50

## *Aperitifs and Spirits*

<i>121 Ouzo - a greek speciality</i>	<i>2 cl</i>	<i>€ 2,40</i>
<i>123 Campari - mixed with orange or soda water</i>	<i>4 cl</i>	<i>€ 5,90</i>
<i>124 Vodka lemon</i>	<i>4 cl</i>	<i>€ 5,90</i>
<i>125 Martini bianco or Rosso</i>	<i>4 cl</i>	<i>€ 4,10</i>
<i>126 Scotch Whisky</i>	<i>4 cl</i>	<i>€ 4,90</i>
<i>127 Remy Martin</i>	<i>2 cl</i>	<i>€ 3,80</i>
<i>129 Metaxa seven stars - it's really good</i>	<i>2 cl</i>	<i>€ 3,60</i>
<i>130 jägermeister</i>	<i>2 cl</i>	<i>€ 2,60</i>
<i>131 Fernet branca</i>	<i>2 cl</i>	<i>€ 2,60</i>
<i>132 Ramazotti</i>	<i>2 cl</i>	<i>€ 2,90</i>
<i>133 Williams's pear</i>	<i>2 cl</i>	<i>€ 2,60</i>
<i>134 obstler</i>	<i>2 cl</i>	<i>€ 2,60</i>
<i>135 Grappa - husks grapes( fresh)</i>	<i>2 cl</i>	<i>€ 3,00</i>
<i>136 Grappa – husks grapes(old)</i>	<i>2 cl</i>	<i>€ 4,50</i>

## *Beers*

<i>139 Dark beer (Krusovice)</i>	<i>0,5 l</i>	<i>€ 4,40</i>
<i>140 Stuttgarter Hofbräu Pils</i>	<i>0,3 l</i>	<i>€ 3,60</i>
<i>141 Stuttgarter Hofbräu Pils</i>	<i>0,4 l</i>	<i>€ 4,40</i>
<i>142 Stuttgarter Hofbräu Beer</i>	<i>0,3 l</i>	<i>€ 3,50</i>
<i>143 Stuttgarter Hofbräu Beer</i>	<i>0,5 l</i>	<i>€ 4,40</i>
<i>243 kellerbier Hofbräu Beer</i>	<i>0,5 l</i>	<i>€ 4,40</i>
<i>144 Yeast-Wheat pale beer</i>	<i>0,3 l</i>	<i>€ 3,60</i>
<i>145 Yeast-Wheat pale beer</i>	<i>0,5 l</i>	<i>€ 4,40</i>
<i>146 Crystal beer</i>	<i>0,5 l</i>	<i>€ 4,40</i>
<i>147 Wheat-Yeast dark beer</i>	<i>0,5 l</i>	<i>€ 4,40</i>
<i>148 Beer mixed with lemonade - beer shandy</i>	<i>0,5 l</i>	<i>€ 4,30</i>
<i>149 Non-alcoholic beer</i>	<i>0,33 l</i>	<i>€ 3,60</i>

## *Wine mixtures*

<i>150 White wine with sparkling water</i>	<i>0,25 l</i>	<i>€ 3,60</i>
<i>151 Red wine with sparkling water</i>	<i>0,25 l</i>	<i>€ 3,60</i>
<i>152 Rose wine with sparkling water</i>	<i>0,25 l</i>	<i>€ 3,60</i>

*have a look in our wine card*

## *Sparkling wine and Champagne*

<i>155 Hugo</i>	<i>0,25 l</i>	<i>€ 5,90</i>
<i>157 Prosecco</i>	<i>0,75 l</i>	<i>€ 23,90</i>
<i>158 A glas of sparkling wine</i>	<i>0,1 l</i>	<i>€ 3,90</i>
<i>159 A glas of sparkling wine aperol</i>	<i>0,25 l</i>	<i>€ 5,90</i>
<i>161 Champagne Moet Chandon brut Imperial</i>	<i>0,75 l</i>	<i>€ 69,90</i>
<i>162 Champagne Moet Chandon Dom Perignon(1990)</i>	<i>0,75 l</i>	<i>€ 389,00</i>