

Decent Swabian Dishes

Stuttgart Filetplate <i>beef filet, pork filet and chicken filet on a cream sauce served with Spätzle</i>	€ 19,90
Swabian Zwiebelrostbraten <i>Roastbeef with a dark sauce, onions and Spätzle (swabian nudles)</i>	€ 18,90
Pork fillets in moushroom- cream- sauce served with Spätzle	€ 16,90
Swabian lentil dish <i>lentil and Spätzle with 2 Saitenwürstchen (sausages)</i>	€ 11,50
“Maultaschen” Swabian Raviolis served in a broth	€ 4,90
“Maultaschen” Swabian Raviolis (home-made) <i>served with onions and a house made potato salad</i>	€ 11,50
Käsespätzle <i>Swabian noodles with cheese, served with onions and a green salad</i>	€ 11,50
Pork Schnitzel <i>breaded pork loin (thin) served with potato salad and cowberry</i>	€ 12,90

S Starters

<i>Carpaccio of beef filet with rucola and parmesan</i>	€ 10,90
<i>Grilled octopus</i> <i>with olive oil and fresh lemon vinaigrette on salad bouquet</i>	€ 11,90
<i>Sesame-baked hard cheese</i> <i>with sweet, seedless grapes</i>	€ 7,90
<i>Baked zucchini with tzatziki</i>	€ 6,90

S Salads

<i>Small season's salad</i>	€ 3,90
<i>Rucola salad with pine nuts Parmesan and cherry tomatoes</i>	€ 7,90
<i>Greek salad</i>	€ 10,90
<i>Arche Salad</i> <i>fresh season's salad with balsamic dressing, sesame, fruits and chicken breast fillet</i>	€ 12,90
<i>Buffalo mozzarella, tomatoes, basil and rucola salad</i>	€ 9,90

*F*ish specialities

<i>Salmon in a curry-sauce</i>	€ 18,90
<i>Grilled calamari</i>	€ 16,90
<i>Grilled sea bass (loup de mer)</i>	€ 20,40

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

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

<i>Rump steak 250g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 20,90
<i>Rump steak 180g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 17,90
<i>Lamb steak 250g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 20,90
<i>Rib-Eye-Steak 300g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 22,90
<i>Beef fillet 220 g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 24,90
<i>Bifteki</i> <i>minced meat filled with feta cheese, served with french frites and tzatziki</i>	€ 12,90
<i>Suflaki</i> <i>two pork spears, served with french frites and tzatziki</i>	€ 14,90

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

Noodle dishes

<i>Home-made tagliatelle alla pomodoro</i>	€ 8,90
<i>in tomato sauce, rucola and parmesan</i>	
<i>Home-made Tagliatelle</i>	€ 12,50
<i>with sliced filet of beef in cherry tomato sauce, rucola and parmesan</i>	
<i>Home-made Tagliatelle</i>	€ 12,50
<i>with shrimps, cherry tomatoes, rucola and parmesan</i>	

Pizza

<i>Tomato, mozzarella (Margherita)</i>	€ 7,90
<i>Tomato, mozzarella, salami</i>	€ 9,90
<i>Tomato, mozzarella, tuna and onions</i>	€ 10,40
<i>Tomato, mozzarella, ham, rucola and parmesan</i>	€ 10,90

You are very welcome to change toppings

Desserts

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

Hot Drinks

80 Cup of coffee	€ 2,60
81 Large Coffee	€ 4,60
83 Espresso	€ 2,20
84 Double espresso	€ 3,90
85 Large Cappuccino	€ 4,90
86 Cappuccino	€ 3,10
87 Large cup of milk coffee	€ 3,40
88 Latte Macchiato	€ 3,40
89 Glass of tea (<i>Loose in pyramid bags</i>)	€ 2,90
189 Chai Latte tea	€ 3,90
90 Cup of hot chocolate	€ 3,50
92 Ice-coffee	€ 3,90

Non alcoholic beverages

100 Table water	0,2 l	€ 2,20
230 Table water	0,4 l	€ 3,20
101 Pepsi-cola	0,2 l	€ 2,50
231 Pepsi-cola	0,4 l	€ 3,50
102 Mirinda	0,2 l	€ 2,50
232 Mirinda	0,4 l	€ 3,50
103 San Pellegrino <i>water/ sparkling</i>	0,25l	€ 2,90
104 San Pellegrino <i>water/ sparkling</i>	0,75l	€ 5,70
105 Orange juice	0,2 l	€ 2,90
106 Apple juice	0,2 l	€ 2,90
107 Orange juice mixed with sparkling water	0,2l	€ 2,70
108 Apple juice mixed with sparkling water	0,2l	€ 2,70
109 Cola mixed with Mirinda	0,2l	€ 2,60
110 Bitter lemon	0,2 l	€ 2,90
111 San Pellegrino <i>water/still</i>	0,5 l	€ 3,30
112 Freshly pressed orange juice	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>€ 4,30</i>
<i>124 Vodka lemon</i>	<i>4 cl</i>	<i>€ 4,90</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>€ 4,20</i>
<i>140 Stuttgarter Hofbräu Pils</i>	<i>0,3 l</i>	<i>€ 3,10</i>
<i>141 Stuttgarter Hofbräu Pils</i>	<i>0,4 l</i>	<i>€ 4,20</i>
<i>142 Stuttgarter Hofbräu Beer</i>	<i>0,3 l</i>	<i>€ 3,00</i>
<i>143 Stuttgarter Hofbräu Beer</i>	<i>0,5 l</i>	<i>€ 4,20</i>
<i>144 Yeast-Wheat pale beer</i>	<i>0,3 l</i>	<i>€ 3,10</i>
<i>145 Yeast-Wheat pale beer</i>	<i>0,5 l</i>	<i>€ 4,20</i>
<i>146 Crystal beer</i>	<i>0,5 l</i>	<i>€ 4,20</i>
<i>147 Wheat-Yeast dark beer</i>	<i>0,5 l</i>	<i>€ 4,20</i>
<i>148 Beer mixed with lemonade - beer shandy</i>	<i>0,5 l</i>	<i>€ 4,10</i>
<i>149 Non-alcoholic beer</i>	<i>0,33 l</i>	<i>€ 3,10</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>€ 21,90</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>
<i>163 Champagne piccolo</i>	<i>0,2 l</i>	<i>€ 29,90</i>