

Decent Swabian Dishes

Swabian Plate <i>Roastbeef with a dark sauce, one Maultasche, Käsespätzle, served with onions</i>	€ 24,90
Swabian Zwiebelrostbraten <i>Roastbeef with a dark sauce, onions and Spätzle (swabian nudles)</i>	€ 20,90
Pork fillets in mushroom- cream- sauce served with Spätzle	€ 17,90
Swabian lentil dish <i>lentil and Spätzle with 2 Saitenwürstchen (sausages)</i>	€ 12,80
“Maultaschen” Swabian Raviolis served in a broth	€ 5,90
“Maultaschen” Swabian Raviolis (home-made) <i>served with onions and a house made potato salad</i>	€ 11,80
Käsespätzle <i>Swabian noodles with cheese, served with onions and a green salad</i>	€ 11,80
Pork Schnitzel “Wiener type” <i>breaded pork loin (thin) with lemon, served with french frites and small season’s salad</i>	€ 13,90

S Starters

<i>Carpaccio of beef filet with rucicola and parmesan</i>	€ 11,90
<i>Grilled octopus</i> <i>with olive oil and fresh lemon vinaigrette on salad bouquet</i>	€ 13,90
<i>Grilled Talagani cheese (white soft sheep cheese)</i> <i>on tomato mousse and salad bouquet</i>	€ 9,90
<i>Baked zucchini with tzatziki</i>	€ 7,90

S Salads

<i>Small season's salad</i>	€ 3,90
<i>Rucicola salad with pine nuts Parmesan and cherry tomatoes</i>	€ 7,90
<i>Greek salad</i>	€ 12,90
<i>Arche Salad</i> <i>fresh season's salad with balsamic dressing, sesam, fruits and chicken breast fillet</i>	€ 14,90
<i>Burrata (pre-stage of Mozzarella)</i> <i>with tomatoes, basil, pine nuts and rucicola salad</i>	€ 11,90

Fish specialities

<i>Salmon in a curry-sauce</i>	€ 19,90
<i>Grilled calamari</i>	€ 16,90
<i>Grilled halibut</i>	€ 19,90

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

Original Steaks and Other Meat Dishes

<i>Rump steak 250g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 22,90
<i>Rump steak 180g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 19,90
<i>Lamb steak 250g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 22,90
<i>Rib-Eye-Steak 300g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 23,90
<i>Beef fillet 220 g juicy grilled</i> <i>to it baked potato with sour cream</i>	€ 26,90
<i>Bifteki</i> <i>minced meat filled with feta cheese, served with french frites and tzatziki</i>	€ 13,90
<i>Suflaki</i> <i>two pork spears, served with french frites and tzatziki</i>	€ 15,90

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

Noodle dishes

Home-made Ruccola-Gnocchi alla pomodoro € 10,90
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

Nougatino (<i>Nougat ice cream doused with espresso</i>)	€ 4,90
Vanilla ice cream with hot raspberry	€ 5,90
Greek creamy yoghurt <i>with honey and nuts</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	€ 2,70
81 Large Coffee	€ 4,80
83 Espresso	€ 2,20
84 Double espresso	€ 3,90
85 Large Cappuccino	€ 5,20
86 Cappuccino	€ 3,20
87 Large cup of milk coffee	€ 3,40
88 Latte Macchiato	€ 3,60
89 Glass of tea (Loose in pyramid bags)	€ 3,10
189 Chai Latte tea	€ 3,90
90 Cup of hot chocolate	€ 3,60
92 Ice-coffee	€ 4,50

Non alcoholic beverages

100 Table water	0,2 l	€ 2,40
230 Table water	0,4 l	€ 3,60
101 Pepsi-cola	0,2 l	€ 2,70
231 Pepsi-cola	0,4 l	€ 3,90
102 Mirinda	0,2 l	€ 2,70
232 Mirinda	0,4 l	€ 3,90
103 San Pellegrino <i>water/ sparkling</i>	0,25l	€ 3,10
104 San Pellegrino <i>water/ sparkling</i>	0,75l	€ 5,90
105 Orange juice	0,2 l	€ 3,10
106 Apple juice	0,2 l	€ 3,10
107 Orange juice mixed with sparkling water	0,2l	€ 2,90
108 Apple juice mixed with sparkling water	0,2l	€ 2,90
109 Cola mixed with Mirinda	0,2l	€ 2,80
110 Bitter lemon	0,2 l	€ 3,10
111 San Pellegrino <i>water/still</i>	0,5 l	€ 3,10
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>€ 4,40</i>
<i>140 Stuttgarter Hofbräu Pils</i>	<i>0,3 l</i>	<i>€ 3,30</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>€ 3,20</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>€ 3,30</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>€ 3,30</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>