

ROMANTIC MENU

Salmon tartare

Avocado / White tomato foam

Chanterelle cream soup

Bread crisp

Two ways with beef

Braised and pan-fried /

Red wine sauce / Green asparagus /

Mashed potatoes

or

Lemon risotto

Saffron sauce / Black Tiger prawns /

Sugar snap peas

Mille-feuille

Mascarpone / strawberry / puff pastry

3-course menu 49

4-course menu 55

plus wine pairing or

non-alcoholic pairing

+ €16 for the 3-course menu

+ €19 for the 4-course menu

ROMANTIC VEGETARIAN MENU

BURRATA

Assorted tomatoes / basil pesto

CHANTERELLE CREAM SOUP

HOMEMADE GNOCCHI

Wild mushroom cream sauce / spinach salad

MILLEFUILLE

Mascarpone / Strawberry / Puff pastry

3-course menu 40

4-course menu 48

plus wine pairing or

non-alcoholic pairing

+ €16 for the 3-course menu

+ €19 for the 4-course menu

SEASON STARTERS

SALMON TARTARE Avocado / white tomato foam	16
CHANTERELLE CREAM SOUP Bread crisp	9
BURRATA Assorted tomatoes / basil pesto	14
RAVIOLI TOMATOES AND FRESH CHEESE Spinach / pine nuts	13
COLD SLICED ROAST BEEF Homemade remoulade / Wild herb salad / Potato crisps as a main course with pan-fried potatoes	16 26
MAIN COURSES	
CHICKEN CORDON BLEU made from Kikok chicken thigh / chanterelle cream sauce / potato gratin	26
SEETEUFEL White bacon / Homemade potato gnocchi	32
HOMEMADE GNOCCHI Chanterelle cream / Spinach salad	21
LEMON RISOTTO Saffron sauce / Black Tiger prawns / Sugar snap peas	27
PORTION OF FRAYED CHANTERELLES Plain with cream / Bacon	7

CLASSIC

STARTERS

HOUSE - SMOKED SALMON	14
Mustard and dill sauce / Potato pancakes / Leaf salad	
ISERLOHNER THOMASSEN F - SOUP	8,50
Mettwurst crisps	
MIXED LEAF SALAD	11
Dressed salads / seeds	
Balsamic, raspberry or yoghurt dressing	
GRATINÉD GOAT'S CHEESE	16
REGIONAL CHICKEN BREAST	16

MAIN COURSES (Klassiker)

ORIGINAL VIENNESE SCHNITZEL	30
VEAL UPPER CUT	
Fried potatoes / salad	
SMALL PORTION	25
THE CALIF'S MOST BEAUTIFUL DREAM	25
Regional chicken breast / curry sauce / fruit / rice	
CANADIAN ROAST BEEF	26
Pepper sauce / roasted vegetables / rosemary potatoes	
200g	42
300g	48
PAN - FRIED SALMON FILLET	28,50
Saffron foam / herb risotto / roasted vegetables	

BISTRO JULIUS

STARTERS

CARROT AND GINGER SOUP Vegan	8
SHREEPCAKES – VARIATION Apple sauce / salmon / horseradish / smoked ham	11
MIXED SALAD Leaf salad / dressed salads / seeds Optional with balsamic vinegar / raspberry or yoghurt dressing	11
WITH REGIONAL CHICKEN BREAST	16
WITH GRATINATED GOAT'S CHEESE	16

MAIN COURSES

CLUB SANDWICH Organic chicken / egg / bacon / cocktail sauce / chips	22
JULIUS STEAK SANDWICH Ciabatta / tomato and bacon jam / mustard mayo / coleslaw / roast beef slices / chips	21,50 +3,50

LÖSSELERBERG SCHNITZEL	21
Pork schnitzel topped with mountain cheese and baked / mushroom cream sauce / chips	
VEGAN BURGER	21
Braised onions / herb cream / tomato / chips	
JULIUS BURGER	21
160g regional beef / truffle mayo / Beemster cheese / simmered onions / chips	
SMALL SNACKS	
OLIVES	3,50
DATES WRAPPED IN BACON	3,50
FALAFEL WITH YOGHURT DIP	3,50
SIGARABÖREK	6
CHEESE FROM "HOF KÄSEREI WELLIE"	8,50
APPETISERS	16
DESSERT	
HOME-BAKED CAKES	3,90
ELLA'S ICE CREAM FLAVOURS	2,50
STRACCIATELLA Vanilla / Stracciatella / Yoghurt with walnuts & honey other flavours available on request	
CHOCOLATE CAKE	11
with berry compote & yoghurt ice cream	