

Le Bristol

RESTAURANT

Appetizer - Soup - Salad

Pane Rustico Seasonal spread (*pp - served by the table)	1.50*
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Fruity cream soup of sun-ripened tomatoes	11.90
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Cream soup of Pumpkin (Vegan) with coconut, curry, and apple chutney	13.50
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Chestnut mousse with bresaola served with beetroot and pear	19.00
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Main courses

Spaghetti with creamy Porcini and Vegetable Sauce, Potato Crunch, and Pancetta (also available vegetarian)	24.00
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Strozzapreti with sun-dried tomato pesto grated goat's hard cheese and cashew nuts	18.90
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"Fine ragout" from Hunsrück Galloway beef with Madeira, root vegetable and strozzapreti	20.90
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Colorful seasonal salad with lime dressing and walnuts with a choice of Eifel goat's cheese or with strips of smoked salmon * also available as a starter salad	18.80
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Salmon fillet pan-fried on the skin with lobster sauce Tomato and fennel ragout and herb lemon rice	33.00
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Baked pollock with remoulade sauce on sweet-and-sour pumpkin and potato salad with pumpkin seed oil	27.00
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Schnitzel "Vienna style" with cranberries*	24.50
Rumpsteak 250g medium with Café-de-Paris butter & pepper sauce*	35.00
*with seasonal vegetables and fried potatoes (Rumpsteak 200 g + 10,00 inside the half pension)	

Desserts

Coffee Panna Cotta with Raspberry Sauce and Dark Chocolate Ice cream	13.50
* * *	
Dessert of the day (please contact us)	Daily rate
* * *	
3 scoops of mixed ice cream without cream / with cream	5.50 / +0.60
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Dear guest, we come to the restaurant for short-term changes and special orders within the framework of the available resources, we are very happy to do so.
The additional work will be invoiced from + € 10.00, depending on the scope.
Please contact us.
For change requests, allergies and food intolerances we are happy to help you with the menu design.