

## *MENU Restaurant TRINITY 2016*

### *\*\*\*\* Startes \*\*\*\**

100g Potato salad with dill, sour cream, smoked salmon, garnished with  
parsley 119,-

100g Quality Italian prosciutto, dred tomatoes, spanish olives,  
artichokes and mozzarella 125,-

100g Ragout of wild mushrooms with cream, herbs and roasted toast 95,-

### *\*\*\*\* Soups \*\*\*\**

0,22l Long-drawn beef broth with meat, vegetables and home made  
noodles 40,-

0,22l Cream of roasted carrots, fried bacon, sour cream and cress 48,-

0,22l Soup of wild mushrooms with cream, potatoe and vegetable  
chips 52,-

### *\*\*\*\* Fish \*\*\*\**

200g Royal sea bream with spanish olives and Port wine served  
with mashed potatoes in roasted red pepper 265,-

150g Grilled salmon steak with caramelised onion in Port wine with  
pea puree 289,-

**\*\*\*\* Chicken menu \*\*\*\***

- 150g Chicken pepper steak with basil sauce and steamed rice with turmeric **175,-**  
120g Spicy chicken with vegetable, champignon served with potatoe pancakes **169,-**

**\*\*\*\* Pasta \*\*\*\***

- 250g Gnocchi with chorizo, blue cheese and grilled pork tenderloin **175,-**  
250g Spaghetti Aglio olio with garlic and chili peppers garnished with fresh parsley and  
Parmesan **119,-**

**\*\*\*\* Our specialties \*\*\*\***

- 200g Beef steak, potatoe puree with wasabi, rosemary demi-glace,  
fried bacon chips **329,-**  
150g Veal steak in herb crumbs with clarified butter and potato salad with beetroot **215,-**  
150g Saddle of venison served with wild mushrooms stew and bacon dumplings **295,-**  
200g Rabbit loin wrapped in bacon with thyme and creamed spinach and boiled  
potatoes **249,-**  
150g Pork tenderloin stuffed with prunes macerated in Port wine, wrapped in English  
bacon, scented with rosemary and potato rösti **239,-**  
150g Pork neck marinated in Provencal herbs, bacon green beans, steak fries and creamy  
- garlic dip **195,-**

\*\*\*\* **Salads** \*\*\*\*

200g Choppy lettuce salad with smoked salmon, capers and dried tomatoes with  
honey - lemon dressing, toasted baguette **159,-**

250g Mixed vegetable salad with feta cheese and spanish olives, topped with basil  
sauce, toasted baguette **135,-**

120g Cucumber salad with cream **45,-**

120g Tomatoes salad with onion **45,-**

200g Mixed raw vegetable **65,-**

\*\*\*\* **Desserts** \*\*\*\*

100g Plums baked in caramel with walnuts, home made gingerbread and cinnamon  
ice-cream **95,-**

2ks Pancake with hot sour cherries, bitter chocolate and whipped cream **89,-**

100g Apple pie with ice-cream **69,-**