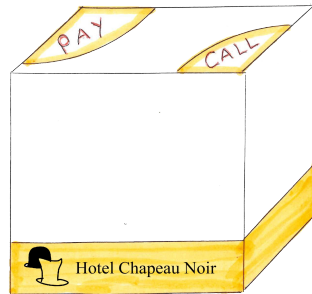


Hotel Chapeau Noir



## Our new Ordercube on your table



Call: Press if you want to order.

Pay: Press if you want to pay.

*If the cube is red, this table is reserved.*

### *A small request from the kitchen*

If the number of persons is over eight, please limit the choice of main courses to six.

We also ask you to cancel reserved seats, which are no longer required, in a timely manner.

Our dishes are predominantly made glutamate-free and free of additives. We are happy to give you information about possible allergens. Almost all dishes are also gluten-free, including our sauces.

All Price are including TAX and Tip!

## Menu 32 €

(3-course)

Fine Tomato Soup  
with Pumpkin Seeds

\*\*\*

Wiener Schnitzel (veal)  
with Cranberries, French Fries, Salad

\*\*\*

'Blanc et Noir'  
Vanilla Ice Cream with Coffee Liqueur  
Whipped Cream

## Menu 47 €

(4-course)

Goat Cheese Gratin  
with Honey, Balsamic Vinegar, Walnut

\*\*\*

Lemon Sorbet with Limoncello

\*\*\*

Irish Beef Fillet, Herb Butter,  
Fried Potatoes, Vegetables

\*\*\*

Crème Brûlée  
with Caramel Crust

# Menu 69 €

(7-course)

Fine Tomato Soup  
with Pumpkin Seeds

\*\*\*

Goat Cheese Gratin  
with Honey, Balsamic Vinegar, Walnut

\*\*\*

Saumon with Wasabi-Cream  
and salad

\*\*\*

Porcini ravioli  
with black truffle  
and Parmesan

\*\*\*

Sorbet Currants with Prosecco

\*\*\*

Entrecôte 'Veal' with sauce  
'Moutarde de Meaux'  
Fried Potatoes, Vegetables

\*\*\*

Trilogie:

Espresso

Crème brûlée

chocolate cake

# *Appetizers*

*Fine Tomato Soup  
with Pumpkin Seeds*

*6 € (vegan)*

*Goat Cheese Gratin  
with Honey, Balsamic Vinegar, Walnut*

*8 €*

*Prawns and Scallops in Herb Butter*

*13 €*

*Escargots / Weinberg Snails (8 pieces) in Herb Butter*

*10 €*

## *Variation of Appetizers*

*Goat Cheese*

*Prawn and Scallops*

*Porcini Ravioli with black truffle*

*17 €*

# Main Dishes

Our antibiotic-free poultry and our free-range eggs are sourced from the farm Lorson in Differten, our potatoes from farmer Schaller in Überherrn, salads and vegetables are preferably from regional cultivation.

Marinated Chicken Breast,  
Onions, French Fries, Salad

18 €

Low Carb:  
Chicken Breast 'Mediterranean'  
with Vegetables

18 €

Porcini ravioli  
with black truffle  
and Parmesan

20 € (Appetizer: 15 €)

Tagliatelle 'Bolognese'  
vegan - really delicious

11 €

(vegetarian - with cheese)

Grilled Shrimps, Garlic Sauce,  
French Fries, Salad

20 €

Wiener Schnitzel (veal) with Cranberries,  
French Fries, Salad

21 €

Cordon Bleu (veal)  
French Fries, Salad

23 €

Irish Beef Fillet 'Herb Butter'  
Fried Potatoes, Vegetables

32 € (ca. 250 gr.)

as

Surf & Turf with Grilled Shrimps

38 €

Entrecôte (veal) with sauce 'Pommery de Meaux'

Fried Potatoes

Vegetables

25 € (ca. 300 gr.)

Calv-liver with onions and apple-slices

Fried Potatoes, salad

17,50 € / 21,50 €

(ladies / men's)

Grilled Saumon

with vegetables mediterrain style

and sweet potato purree

17,50 € / 21,50 €

(ladies / men's)

**Extras: 2€ each**

Gluten-free Preparation of the Schnitzels

Pommery Sauce 'Moutarde de Meaux

Champignon Cream Sauce, Roasted Onions

Pepper Sauce, Herb Butter

## Salads

Small Colorful Salad Bowl

4 € (vegan)

Big Salad 'Vital'  
with Chicken Breast Fillets

18 €

Big Salad 'Chèvre Chaud'  
with Goat Cheese, Walnut

15 € (Appetizer: 10 €)

## Kids Menu

French Fries or Fried Potatoes, Mayo-Ketchup

3,50 €

Small Wiener Schnitzel (veal)

French Fries, Mayo-Ketchup

7 €

Seniors: 13 € (including small Salad)

Chicken Nuggets, French Fries, Mayo-Ketchup

7 €

Pasta with Tomato or Cream Sauce

5 €

## Desserts

Coupe 'General'  
Vanille Ice Cream  
with Whiskey

7 €

Double Sorbet  
(Citron, cassis)  
with Gin

6 €

Coupe 'Colonel'  
Citron Sorbet  
with Wodka

7 €

Crème brûlée  
with Caramel Crust

6 €

'Blanc et Noir'  
Vanilla Ice Cream with Coffee Liqueur  
Whipped Cream

6 €

Tartufo with strawberry-sauce  
Vanille-Zabaione  
Chocolate Ice Cream  
Chocolate Powder and Hazelnut

6 €

'Café Gourmand'  
with Crème Brûlée, Sorbet and Espresso

7 €

Chocolate Cake homemade  
with Fruits, Vanilla Ice Cream, Whipped Cream

9 €