





S o u p s

		Thai chicken soup with coconut milk, lemongrass and chili	6,20 €
			
		Clear mushroom essence with chopped sundried tomatoes and thyme ^{l, L}	6,60 €



S t a r t e r s

Dates wrapped in bacon ^{A, C, G, I, J, L}	4,20 €
Bruschetta with diced tomatoes, garlic and onions ^{A, C, G, I, J, L}	4,90 €
Beet root carpaccio with wild herbs salad and small burrata ^{A, C, G, I, J, L}	9,90 €
Gratinated goat cheese with honey-mustard-crust and marinated wild herbs salad ^{A, C, G, I, J, L}	8,20 €
Beef carpaccio - Thin sliced raw beef tenderloin slices with roasted pine nuts, rocket salad, parmesan cheese and fine balsamic dressing ^{A, C, G, I, J, H, L} ...	12,90 €
Salmon Tatar with cucumber, avocado cream, wasabi, pomegranate seeds and wild herbs salad ^{A, C, D, G, I, J, L}	15,20 €

Salads

Small seasonal salad <small>A, C, G, I, J, L</small>	5,60 €
Large seasonal salad <small>A, C, G, I, J, L</small>	8,90 €
Small Caesar Salad – Romaine lettuce with Parmesan, croutons, and Caesar dressing <small>A, C, D, G, J, L</small>	7,90 €
Large Caesar Salad <small>A, C, D, G, J, L</small>	10,90 €
Optional for all salads	
with grilled avocado	3,50 €
with grilled prawns ^B	4,50 €
with grilled chicken breast strips	4,50 €
with grilled sliced Maultaschen <small>A, C, G, I, J, L</small>	4,50 €

Vegetarian

Traditional Swabian noodles with cheese and melted onions <small>A, C, G</small>	9,40 €
Pappardelle with spinach, wild herbs salad, wild mushrooms und celery straw <small>A, C, G, I</small>	10,90 €
 Yellow lentil curry with perennial celery, ^{A, I} carrots and parsley root	9,90 €
 Vegan Burger with Patty from black beans, lettuce leaf, pickle, red onions, tomato and chili cream <small>A, H, I, J</small>	8,90 €

Main dishes

Traditional Swabian noodles with cheese, bacon cubes and melted onions ^{A, C, G}	9,90 €
Homemade Maultaschen (large Swabian ravioli) ^{A, C, G, I, J, L} with bacon-onion melt, potato and green salad	11,40 €
 Original Wiener Schnitzel from veal mit Fries ^{A, C, I, J, L} or cucumber potato salad.....	18,90 €
Roastbeef (220g) with melted onions, ^{A, C, G, I, L} homemade Spätzle and butter crumb	23,90 €
 Entrecote from Iberico pork with mustard gravy, potato gratin and grilled wild broccoli ^{G, I, J, L}	18,90 €
 Herbs risotto with mushrooms, Parma ham and Parmesan ^{I, J, G, L}	12,90 €
Tagliatelle with spinach, chicken breast stripes, cream sauce and Feta cheese ^{A, C, G, I, L}	9,90 €
 Spaghetti prawns with lime, avocado, chili and Parmesan ^{A, B, C, G}	13,90 €

Fish

Grilled Filet of dorade with lime sauce. cucumber- celery and thyme potatoes ^{A, D, G, I, L}	18,90 €
Filet of sea bass on tomato risotto with sautéed spring onion and avocado cream ^{A, B, D, F, G}	19,90 €



Steaks

Unique selection in Reutlingen

Make your choice with one side dish and butter or sauce

Sirloin from Irish Black Angus 220g	17,90 €
Roastbeef from Argentina 220g	23,90 €
Frisian Roastbeef from North Germany 220g	24,90 €
Bison Roastbeef from Canada 220g	48,90 €
Bison meat has a unique, spicy taste. The bison meat is obtained from wild bison that feed on herbs and grasses on the wide prairies. Low in fat, low in cholesterol, rich in protein, iron, selenium and zinc, it is a natural meat from animals that only live outdoors.	
Argentinian Rib-Eye- Steak, 300g	26,90 €
Wagyu Rib-Eye from Australia 300g	69,90 €
Japanese cattle breeds have a very special property compared to the European ones. The fat is not located on or in the muscle, but is evenly distributed through the meat in fine lines. This ensures the beautiful, fine marbling and the associated incredible tenderness and juiciness of the meat. And since this high-quality meat became more and more popular, it didn't take long for the first Wagyu cattle to be bred in the USA and especially Australia. We have selected meat with a particularly fine marbling for you, which is not a real Kobe, but is pretty damn close.	
Beef filet from Irish Black Angus 220g	29,90 €
Beef filet from Canada 220g	35,90 €
US Flank Steak, 250g	25,90 €

With one side dish of your choice




Spätzle, Fries, Sweet potato fries, Fried potatoes, Vegetable, Salad or baked potato with herb curd

Herbal butter or a sauce of your choice

Gravy, cream of pepper, creamy sauce

For Kids

and only kids

Homemade Spätzle with creamy sauce <small>A, C, G, I, L</small>	5,50 €
 Spaghetti with tomato sauce <small>A, C, I</small>	4,90 €
 Chicken Crossies with fries <small>A, C</small>	6,50 €
 Small Schnitzel with fries <small>A, C</small>	8,50 €

Desserts

Chocolate Brownie with vanilla ice cream, roasted pecans and Dulce de Leche <small>A, C, G, H</small>	7,60 €
Crème Brûlée with raspberry shot and yogurt ice cream <small>A, C, G</small>	6,90 €



Ice cream - Vanilla, chocolate, strawberry, caramel, white chocolate, walnut, yogurt – each ball	2,30 €
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Kitchen is open

Monday to Thursday

11:45 – 14:00

17:30 – 22:00

Friday to Saturday

11:45 – 14:00

17:30 – 23:00

Sunday

17:30 – 21:00

joli

Restaurant, Lounge & Bar

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Visit us in [www:](#)



Legend:

A) Gluten; B) Crustaceans; C) Eggs; D) Fish; E) Peanuts; F) Soy;
G) Lactose; H) Nuts; I) Celery; J) Mustard; K) Sesame; L) Sulfites;
M) Lupine; N) Molluscs

Please understand that we charge a flat rate of 2, - € for side dish replacement