

e v e n i n g a t T H E I S A A K

STARTERS

Soup of the day | 10.00

Green salad | 9.00

Mixed salad | 13.00

Flat bread stuffed with spinach and ricotta served with salad | *15.00 | 19.00

Fried goat cheese served with salad bouquet and apple-mustard compote | 19.00

Grilled prawns served with green asparagus and sweet-chilli sauce | 21.00

Rocket salad and cherry tomatoes with sauted beef cubes | 21.00

MAIN PLATES / VEGETARIAN

Madame Iselin vegetarian daily special | 25.00

Tagliatelle in Rieslingsauce with green asparagus and cherry tomatoes | 26.00

Basil-ricotta gnocchi served with rocket and king oyster mushrooms | 26.00

Auberginen-Lasagne with tomatoe sauce and wild garlic pesto | 27.00

MAIN PLATES / FISH

Salmon filet baked in puff pastery with wok vegetables and orange-chilli sauce | 31.00

Pike-perch filet served on spring onions, cherry tomatoes and baked risotto | 33.00

MAIN PLATES / MEAT

Monsieur Iselin daily special with meat | 28.00

Veal stew with king oyster mushrooms, ratatouille and tagliatelle | 28.00

Cornfed chicken breast on balsamic sauce with ratatouille and baked potatoes | 31.00

Roasted duck breast on orange-honey sauce, wok vegetables and baked sesame-risotto | 34.00

Rumpsteak with herb butter on green asparagus and baked potatoes | 37.00

* All main dishes are served with vegetables

DESSERTS

"Creme Catalan" with coconut ice-cream | 12.00

Passion fruit parfait with toffee sauce | 12.00