



ATLANTIC PARKHOTEL ^{★★★★}

BADEN-BADEN

AN DER LICHTENTALER ALLEE GEGENÜBER KURHAUS UND THEATER

Starters

Homemade poulard roll with pear- apple chutney	11,50
Home marinated salmon with traditional garnish, bread and butter bread and butter	10,50
½ dozen of snails with Maître d'hôtel butter and fresh baguette	9,00
Beef-Carpaccio with olive oil extra vergine and grated Parmesan	11,50
Slices of Roastbeef with homemade chutney (served cold)	11,00
Homemade pasty with Cumberland Sauce	8,50
Herring fillets marinated with fresh herbs in olive oil extra vergine	9,50
Small mixed salad	4,80
Vitello tonnato Slices of veal with tuna-sauce (served cold)	10,50
Salat Caprese tomatoes, mozzarella cheese with olive oil and balsamico	9,50

Soups

Carrot-ginger-soup with roasted pumpkin seeds	6,50
Italian tomato soup with whipped cream and gin	6,50
Consommé with herb-dumplings	5,50
Oriental tomato-lentil soup	6,50

Celebrate your party at the
ATLANTIC PARKHOTEL ^{★★★★}

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Fish

Grilled king prawns with herb sauce „Provençal” mixed vegetables and saffron-rice	22,00
Roasted scallops with sauce “Armoricaïne”, mixed vegetables and saffron-rice	24,00
Pan-fried pike-perch fillets with white wine sauce mixed vegetables, ”rissolée potatoes”	17,50

Meat

Marinated roast beef in a creamy sauce mixed vegetables and tagliatelle	19,00
Roasted beef fillet tips with a creamy cognac sauce, mixed vegetables and homemade spätzle	22,50
Grilled lamb medallions with rosemary sauce, mixed vegetables and potato gratin	21,50
Breast of poulard in a creamy morel sauce, mixed vegetables and homemade spätzle	18,50
Breast of Barbarie duck with black currant sauce mixed vegetables and potato gratin	19,50
Ossobuco „Milanese Style“ with mixed vegetables and Tagliatelle	19,50

Desserts

Tipsy Lemon sherbet (with Prosecco)	6,50
Creme Caramel	6,00
Chocolate mousse with custard sauce & assorted fresh fruits	8,00
Crème brûlée	6,50
Homemade apple tart “French style” with custard sauce	6,50
Caramelized cherries with vanilla ice-cream	5,50

...or ask for our ice cream menu!