

## 廚師推介

- A01. Roasted Pork Knuckle w/  
Sauerkraut & Boiled Potatoes  
德國香脆咸豬手配酸椰菜及焗薯  
\$288
- A02. Jägerschnitzel (Veal) w/ Fried Potatoes  
白酒磨菇汁牛仔肉配炒薯  
\$242
- A03. Roasted Spring Chicken served w/  
Fries and Vegetables  
特色燒春雞配薯菜  
\$188
- A04. Fondue w/ Bread  
芝士火鍋配面包  
\$320
- A05. Raclette Cheese w/ Boiled Potatoes  
瑞士芝士配焗薯  
\$248

## Appetizer 前菜

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|------|--|-------|
| B01. | Deep-fried Mushrooms w/ Tartar Sauce<br>他他汁炸磨菇 | \$135 |
| B02. | Mustard Herring<br>芥末鯊魚                        | \$135 |
| B03. | Smoked Black Forest Ham<br>煙黑森林火腿              | \$168 |
| B04. | Assorted Cold Cut Meats and Sausage<br>凍肉併盤    | \$225 |
| B05. | Ham and Cheese Sandwiches<br>火腿芝士三文治           | \$128 |
| B06. | Cheese Platter<br>芝士併盤                         | \$248 |

## Soup 湯類

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|------|--|-------|
| C01. | Signature Goulash Soup<br>匈牙利牛肉湯       | \$ 98 |
| C02. | German Bean & Sausage Soup<br>傳統德國豆腸仔湯 | \$ 78 |
| C03. | PROSIT Mushroom Soup<br>鮮白菌 磨菇湯        | \$ 88 |

10% Service Charge 加一服務費

## Salad 沙律

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|------|--|-------|
| D01. | Nicoise Salad (Tuna)<br>吞拿魚沙律                                    | \$168 |
| D02. | Mürzzuschlag Salad (Ham & Chicken)<br>奧地利式煙肉火腿雞肉什菜沙律             | \$168 |
| D03. | Schweizer Wurstsalat<br>(Sausage & Emmental Cheese)<br>瑞士式腸仔芝士沙律 | \$188 |
| D04. | Green Salad<br>田園沙律  | \$108 |

## Fish 魚類

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|------|---|-------|
| F01. | Sole Fillet w/ Boiled Potatoes<br>香煎龍脷柳配焗薯                              | \$198 |
| F02. | Pan Fried Trout in Butter & Almonds w/<br>Boiled Potatoes<br>牛油杏片煎鱒魚配焗薯 | \$225 |
| F03. | Salmon Steak w/ Mashed Potato<br>三文魚扒配薯蓉                                | \$225 |
| F04. | Fish and Chips<br>炸魚配薯條   | \$185 |

10% Service Charge 加一服務費



## Sausage 腸仔類

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- S01. Vienna Sausage \$95  
維也納腸
- S02. Grilled German Pork Sausage \$108  
德國豬肉腸
- S03. Münchner Weisswurst served w/  
Bavarian Sweet Mustard \$112  
慕尼黑肉腸
- S04. Nürnberger Sausage w/ Sauerkraut \$115  
紐倫堡腸配酸椰菜
- S05. Ham & Cheese Sausage \$115  
火腿芝士腸
- S06. Curry Wurst \$128  
香辣咖哩豬肉腸
- S07. Mixed Sausage  
Platter \$248  
什錦腸併盤

Served with Pan Fried Potatoes for an additional \$45

加 \$45 可配特色炒薯

10% Service Charge 加一服務費

## Main Course 主菜

- M01. 10oz Rib Eye Steak\* \$ 328  
肉眼扒 (10 安士)  
-Freshly made Brandy Black Pepper Sauce or Forestiere Sauce for an additional \$40  
-加 \$40 可選配秘製黑椒汁 或 秘製磨菇汁
- M02. 8oz Sirloin Steak\* \$ 288  
西冷牛扒 (8 安士)  
-Freshly made Brandy Black Pepper Sauce or Forestiere Sauce for an additional \$40  
-加 \$40 可選配秘製黑椒汁 或 秘製磨菇汁
- M03. Pan Fried Lamb Fillet\* \$ 268  
香煎羊脊肉
- M04. Pan Fried German Meat Loaf & Fried Egg\* \$158  
香煎德國式餐肉配太陽蛋
- M05. Mushroom Stroganoff w/ Boiled Potatoes \$168  
白汁磨菇配焗薯
- M06. Frikadellen (Meatballs)\* \$168  
經典德國香草肉丸
- M07. Farmer's Omelette \$ 178  
農夫奄列

<b>M08. Schnitzel*</b>			
奧地利式香煎牛仔肉	<b>Veal</b>	牛仔肉	<b>\$238</b>
	<b>Pork</b>	豬脊肉	<b>\$208</b>
	<b>Chicken</b>	雞肉	<b>\$208</b>
<b>M09. Smoked Pork Loin w/ Sauerkraut &amp; Boiled Potatoes</b>			<b>\$195</b>
煙豬脊肉配酸椰菜及焗薯			
<b>M10. Escalope of Veal w/ Mushroom Sauce*</b>			<b>\$242</b>
磨菇汁煎牛仔肉			
<b>M11. Cordon Bleu*</b>			
奧地利式	<b>Veal</b>	牛仔肉	<b>\$ 268</b>
釀芝士火腿牛仔肉	<b>Pork</b>	豬脊肉	<b>\$248</b>
	<b>Chicken</b>	雞肉	<b>\$ 248</b>
<b>M12. All-day Breakfast</b>			<b>\$ 168</b>
傳統英式早餐			