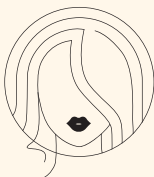


<div></div> <div>BARBARA</div> <div>RESTAURANT</div>		Within each of us lies a slightly more playful side that loves good company, amazing flavors, and delightful drinks. Enjoy your time in the company of Barbara!	
		MENU	
STARTERS	<div>Spicy shrimps</div> <div>Chilli-parsley sauce, garlic, house bread (LF, GF, KF)</div> <div>14€</div>		
	<div>Venison tartar</div> <div>Quail egg, caper mayonnaise, red onion, house bread (LF, GF, KF)</div> <div>15€</div>		
	<div>Creamy pâté with house bread</div> <div>Chicken liver, caramelized butter, pickled red onion (LF, GF)</div> <div>9€</div>		
	<div>Bruschetta with brie cheese & jam</div> <div>Cloudberry jam, walnuts, house bread (LF, GF)</div> <div>9€</div>		
	<div>Bruschetta with burrata & tomato</div> <div>Tomato oil, tomato, basil, house bread (LF, GF)</div> <div>13€</div>		
	<div>Bruschetta with ham & cheese</div> <div>Tomato, mayonnaise, house bread (LF, GF)</div> <div>9€</div>		
		FOR SHARING	
<div>Olives</div> <div>Pitted olives (LF, GF, KF, V)</div> <div>5€</div>			
<div>Turkish beans</div> <div>Teriyakimayonnaise, sesame seeds (LF, GF, KF)</div> <div>5€</div>			
<div>Cheese duo</div> <div>Pecorino, parmesan, cloudberry jam (LF, GF)</div> <div>8€</div>			
<div>Egg mousse dip</div> <div>Crispy bacon, crispy house bread (LF, GF)</div> <div>7€</div>			
<div>Crispy chicken bites</div> <div>Teriyakimayonnaise (LF, GF)</div> <div>8€</div>			
<div>French fries</div> <div>Truffle mayonnaise (LF, GF, KV)</div> <div>7€</div>			
<div>Sweet potato fries</div> <div>Truffle mayonnaise (LF, GF, KV)</div> <div>8€</div>			
<div>Parmesan potatoes</div> <div>Horseradish mayonnaise (LF, GF)</div> <div>8€</div>			
<div>Crispy pork</div> <div>Horseradish mayonnaise (LF, GF)</div> <div>9€</div>			
SALADS & SOUPS	<div>Avocado salmon salad</div> <div>Tomato, honey, peach, arugula, bacon (LF, GF, KF)</div> <div>18€</div>		
	<div>Summer salad</div> <div>Sun-dried tomato, broccoli, grape, cucumber, garlic, cashew sauce (LF, GF, KF, V)</div> <div>Chef's side dish recommendation: Duck fillet</div> <div>10€</div>		
	<div>Rice noodle salad</div> <div>Arugula, sugar pea, bell pepper, carrot, chilli, pickled onion, garlic, soy sauce (LF, GF, KF, V)</div> <div>Chef's side dish recommendation: Duck fillet/shrimp/crispy chicken</div> <div>9€</div>		
	<div>Clear salmon soup</div> <div>Vegetables, dill (LF, GF, KF)</div> <div>12€</div>		
	<div>Creamy salmon soup</div> <div>Vegetables, dill, cream (LF, GF)</div> <div>12€</div>		
		ADDITIVES	
<div>Crispy chiscken /100g/ (LV, GV)</div> <div>4€</div>			
<div>Duck fillet /60g/ (LV, GV, KV)</div> <div>5€</div>			
<div>Cold-smoked salmon /50g/ (LV, GV, KV)</div> <div>6€</div>			
<div>Fried shrimps /70g/ (LV, GV, KV)</div> <div>6€</div>			
<div>Avocado /45g/ (LV, GV, KV, V)</div> <div>4€</div>			
<div>Sauce /40g/ (LV, GV)</div> <div>2€</div>			
<div>Ketchup /40g/ (LV, GV, KV, V)</div> <div>1€</div>			
<div>HOUSE BREAD</div> <div>4 slices & herb butter (LF, GF)</div> <div>2€</div>			
MAIN COURSES	<div>Duck breast</div> <div>Almond potatoes, creamy blackcurrant-port wine sauce, savoy, caramelized orange (LF, GF)</div> <div>22€</div>		
	<div>Venison sirloin</div> <div>Almond potatoes, chimichurri mayonnaise, pickled red onion, shiitake (LF, GF)</div> <div>27€</div>		
	<div>Crispy chicken</div> <div>Almond potatoes, mushroom - brie cheese sauce, pickled red onion (LF, GF)</div> <div>18€</div>		
	<div>Salmon skewer</div> <div>Zucchini, bell pepper, mushroom, teriyaki mayonnaise (LF, GF, KF)</div> <div>15€</div>		
	<div>Burger with crispy chicken & french fries</div> <div>Teriyaki mayonnaise, creamy carrot and onion salad, tomato (LF, GF)</div> <div>17€</div>		
	<div>Salmon & shrimp pasta</div> <div>Parmesan, pine nuts (LF, GF)</div> <div>18€</div>		
	<div>Mushroom goulash</div> <div>Almond potatoes, carrots, shiitake, parsley, garlic, cucumber (LF, GF, KF, V)</div> <div>13€</div>		
		DESSERTS	
<div>Pecan praline cheesecake</div> <div>Biscuit base, berries (LF, GF)</div> <div>8€</div>			
<div>Crème brûlée with tonka bean</div> <div>Orange fillets, unrefined cane sugar (LF, GF)</div> <div>8€</div>			