Delicious regional and Mediterranean cuisine awaits you here at Bandonion. We place great value on the best ingredients for the dishes we make by hand right here in our own kitchen.

In addition to our regular menu, we also have daily, seasonal specials for you to enjoy as well as a carefully selected wine list and a rotating, freshly tapped beer.

The artwork you’ll find on the Bandonion’s walls comes from local artists. Every two months, a new art exhibition is celebrated with a small reception.

We have children’s menus and all the food allergy information you may need readily available.

Ask us about planning your next party, we will be more than happy to hear about your requests, questions and comments!

Here’s to a wonderful evening, your Bandonion team.

One cannot think well, love well, sleep well, if one has not dined well.

- Virginia Woolf -
Starters

Olives 1 € 2,90 €

Crispy grilled garlic bread € 4,00 €

Tzatziki 8 € 3,80 €

Small Antipasti-Platter 1, 4, 6, 8, 15, 17 € 11,50 €

Large Antipasti-Platter for 2 people 1, 4, 6, 8, 15, 17 € 21,90 €

Soup

Clear fish soup „Bandonion” 4 € 7,90 €

Salads

Large mixed salad plate with raspberry dressing and goat cheese 8 € 14,90 €

Beer-batter baked herder’s cheese with salad garnish and tzatziki 8, 17 € 12,50 €

Large mixed salad with freshly roasted white mushrooms (vegan) € 11,90 €

Large mixed salad plate with sautéed chicken breast and sweet peppers € 14,50 €

Large mixed salad with three lamb cutlets € 15,90 €

Large mixed salad plate with three different fish fillets and pesto 8, 15, 17 € 16,90 €

Dear guests,

we prepare our roast potatoes and green beans with bacon and onions.

If you can’t finish your meal, we’ll happily pack up your leftovers to take away!

We use biodegradable packaging and add a small charge of 50 cents for it.
**Fish**

Medallions of norwegian salmon on leaf spinach with a white wine sauce and rice$^6, 17$  
17,50 €

Fine fish trilogy with mixed vegetables, tarragon sauce and boiled potatoes$^8, 17$  
18,90 €

Bremen-style fish fry with three fish fillets, vegetable-mustard sauce and roast potatoes$^7, 8, 16, 17$  
20,90 €

**Meat**

Sautéed chicken breast on spinach sauce with sun-dried tomatoes, penne rigate and parmesan$^8, 17$  
16,50 €

Argentinean rump steak with peppersauce, rosemary potatoes and salad$^7, 8$  
23,50 €

Two pork loin cutlets with an onion-mustard crust, green beans with bacon and roast potatoes$^7, 8, 16, 17$  
16,50 €

Roasted lamb cutlets with red wine sauce, leaf spinach and rosemary potatoes$^7, 8$  
17,90 €
**Vegetarian**

Vegetable pan with tomatosauce and couscous (vegan) $13.90

Baked herder’s cheese with thyme honey over mediterranean vegetables $11.90

Penne rigate with sautéed onions and vegetables in olive oil and garlic (vegan) $9.90

**Dessert**

Vanilla panna cotta with fruits and salted caramel sauce $6.90

Hazelnut parfait with fruits and strawberry sauce $6.90

One scoop of vanilla ice cream $2.20

**Sides & Extras**

Side of roast potatoes $3.90

Small mixed salad $4.50

Side of vegetables $3.50

Extra Sauce $2.90

Extra Parmesan $2.90

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