# SPEISEKARTE

### **SALADS & BREAKS**

....we serve baguette with all salads...

Salad Lyonnaise 14.9 The classic Saarland salad – a hearty pleasure! Saarbrücker market salad with fried bacon, egg, butter croutons

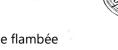
Salad Chèvre 17.9 A French delight! Saarbrücker market salad with caramelized goat cheese, with Triller's house dressing

Salad Vital 12.9 Fresh and healthy! Saarbrücker market salad with colorful Mix of tomatoes, peppers, cucumbers, juicy orange fillets and grapefruit, topped with a mix of flowers, on Trillers House dressing, a fine herb vinaigrette

Altsaarbrücker Schlemmer Salad 14.9 Quaint and stable! The classic old Saarbrücken Sausage and cheese salad with homemade mustard Vinaigrette, peppers, cucumbers and egg, Lyoner skewer

**Trillers Strammer Max** 12.9 rustic farmer's bread toasted in butter, topped with farmer's ham, spicy Gruyère and fried egg, with Saarbrücker market salad

# FLAMMKUCHEN



Alsatian tarte flambée with onions and bacon	14.9
Greek tarte flambée with green peppers and herder cheese	14.9
Vegetables tarte flambée with colorful vegetables	14.9
Norwegian tarte flambée with salmon and shrimp	14.9

## SOUP POTS

....we serve baguette with all soup pots...

Trillers Feuertopf 14.9 Spicy, spicy goulash stew with red and green pepper strips, carrot pieces and potatoes

Daarler Bauerntopf Hearty, spicy, strong. Potato-Lyoner stew with bacon, vegetables and garden herbs

FINE FROM SAARBRÜCKER LYONER

...fried Lyoner from Butcher's Schwamm ... 12.9 Curry Wurst 57 Lyoner in spicy curry sauce, with classic bread roll Pepper Lyoner 17.9 Fried Lyoner with spicy, hearty pepper sauce, fried potatoes, bacon, onions and Saarbrücker market salad Saarländische Lyoner Pan 12.9

Fried Lyoner with bacon, onions, fried potatoes and mustard

> Trillers hint: add 2 fried eggs 2.9

> > ARRI

### FRENCH CLASSIC

8.9 Alsatian snail pan 6 Snails in herb butter with a dash of pastis, plus baguette

# SPEISEKAR<sup>-</sup>

12.9

Saarbrücker market salad

TRILLERS BISTRO REGIONAL& CLASSICS

Veggie Schnitzel Vegan crispy schnitzel with lemon, on the side Potato wedges and Saarbrücker market salad

"Schweinerei" Schnitzel Viennese kind 17.9

breaded pork schnitzel with lemon, on the side

Potato wedges and Saarbrücker market salad

Pork schnitzel stuffed with savory cheese and

spicy cooked ham, with potato wedges and

**GORGEOUS PANS** 

Schnitzel Cordon bleu

<sup>•</sup> Trillers Beef Roulade 23.9 Beef roulade, traditional Saarland with bacon stuffed, with a strong gravy, with spaetzle and Saarbrücker market salad

Fried "Hinkel" 16.9 hearty fried chicken breast with spicy jus, with spaetzle and Saarbrücker market salad

Frisians Pan 22.9 Fried zander fillet with Pommery mustard sauce with coarse-grained mustard, served with potato wedges and Saarbrücker market salad

SARRE

Cheese Spaetzle with hearty mountain cheese and fried onions

... Side dishes in "Dippchen".... 4.5 Saarbrücker market salad Crisp market lettuce, tomatoes, peppers, cucumbers, topped with a flower mix with Triller's house dressing Potato Wedges Fried potatoes fried potatoes I onions I bacon Spaetzle

Saarländische und regional specialties Hauptsach gudd gess!





If you have any questions about allergens and additives, please contact us. All prices in € incl. VAT.





### MEDITERRANEAN CORNER

#### Soup Pomodoro

Meat

19.9

14.9

12.9

8.9

fruity tomato soup refined with basil and rustic tomato pieces, with salsa dip and baguette

Feta pan tomato chili

14.9

Baked feta coated in chili oil and herbs, on tomatoes, with baguette

### **P**Gnocchi Tuscany

### 16.9

Potato gnocchi with goat cheese and truffle filling with Toscana sauce made from tomatoes, thyme, basil, green and black olives and garlic



we recommend our beers with all of our dishes			
Triller's Bier	0,51	5.5	
AKTIEN Landbier Fränkisch DUNKEL	0,51	5.5	
Gutmann Hefeweizen hell	0,51	5.5	
Bayreuther Brauhaus Bayreuther HELL	0,33I	4.2	
fresh on tap			
Karlsberg UrPils	0,33I	3.9	