

MENUE RECOMMENDATION

Variation of Char

Yellow and red beetroots, horseraddish & lambs lettuce

Creamsoup of carrots & ginger

Cocos & Chilioil

Filet of Skrei (norwegian Codfish)

Mustardsauce, salicorne & mashed potatoes

or

gratinated Steak of veal with crust of smoked ham & herbs
cabbage & parsleyroot

Fairy Cake of Orange & Mango

Light frosting of whitecheese & pistachio

€ 39,00 as Menue in 3 Courses with Soup
€ 42,00 as Menue in 3 Courses with starter
€ 50,00 as Menue in 4 Courses

MENUE



Strudel of oyster-mushrooms

herbscream, black garlick & lambs lettuce

Creamsoup of carrots & ginger

Cocos & Chilioil

Wintry Paella, served in a classic pan

Tomatoes, pin nuts & saffron

Fairy Cake of Orange & Mango

Light frosting of whitecheese & pistachio

€ 33,00 as Menue in 3 Courses with Soup
€ 36,00 as Menue in 3 Courses with starter
€ 42,00 as Menue in 4 Courses

Starters & Soups

Strudel of oyster-mushrooms
herbscream, black garlick & lambs lettuce

€ 10,00

Variation of Char

Yellow and red beetroots, horseraddish & lambs lettuce

€ 12,00

Variation of roastbeef from the Eifel region

spicy mayonnaise & red Onionmarmelade

€ 13,00

Creamsoup of carrots & ginger

Cocos & Chili oil

€ 7,00

Creamsoup of young garlic

homemade brioche

€ 7,00

Maincours

Filet of Skrei (norwegian Codfish)

Mustardsauce, salicorne & mashed potatoes

€ 24,00

Breast of regional Chicken

Mash of carrots, black salsify & Potatoe-leekcookie

€ 24,00

gratinated Steak of veal with crust of smoked ham & herbs

cabbage & parsleyroot

€ 27,00

Duet of deer

-small escalope & braised ragout-

Red cabbage with apples & potatoe-pumpkinmash

€ 27,00

Wintry Paella, served in a classic pan

Tomatoes, pin nuts & saffron

€ 19,00



TORSCHÄNKE

SALADS

Saladvariation „TORSCHÄNKE“
with breast of chicken & fruity Curry-dip
or
gratinated goatcheese & marinated fruits
€ 16,50

TORSCHÄNKE- & EVERGREENS

Lambs Lettuce with potatoedressing
ham & breadcroûtons
€ 7,00

Eifler Festtagssuppe
-beef boullion with vegetables, marrow-dumplings & royale-
€ 7,00

‘Fish & Chips‘
Fillet of codfish in a crunchy coat with remoulade of truffles
French fries & small salad
€ 23,00

Saddlesteak of pork gratinated with goat cheese
Williams-Christpear, cranberries, Walnutpesto & Rucola
Pommes Croquettes & small Salad
€ 23,00

Warm appledumplings
With cinnamon-sugar & vanilla icecream
€ 9,50

€ 37,00 as Evergreen Menue in 3 Courses (Soup, maincourse pork or fish & Dessert)
€ 39,00 as Evergreen Menue in 3 Courses (starter, maincourse pork or fish & Dess.)
€ 45,00 as Menue in 4 Courses with additional cold Starter)

DESSERT

Homemade Icecream & sorbets

Ragout of fruits

€ 9,50

Warm appledumplings

With cinnamon-sugar & vanilla icecream

€ 9,50

Dessertvariation Torschänke

-4 different small desserts-

€ 10,00

Fairy Cake of Orange & Mango

Light frosting of whitecheese & pistachio

€ 10,50

DIGESTIV RECOMMENDATION

Corresponding with your dessert or after Dinner

Brennerei

Thiel

Hazelnut

€ 5,50 0,02 L

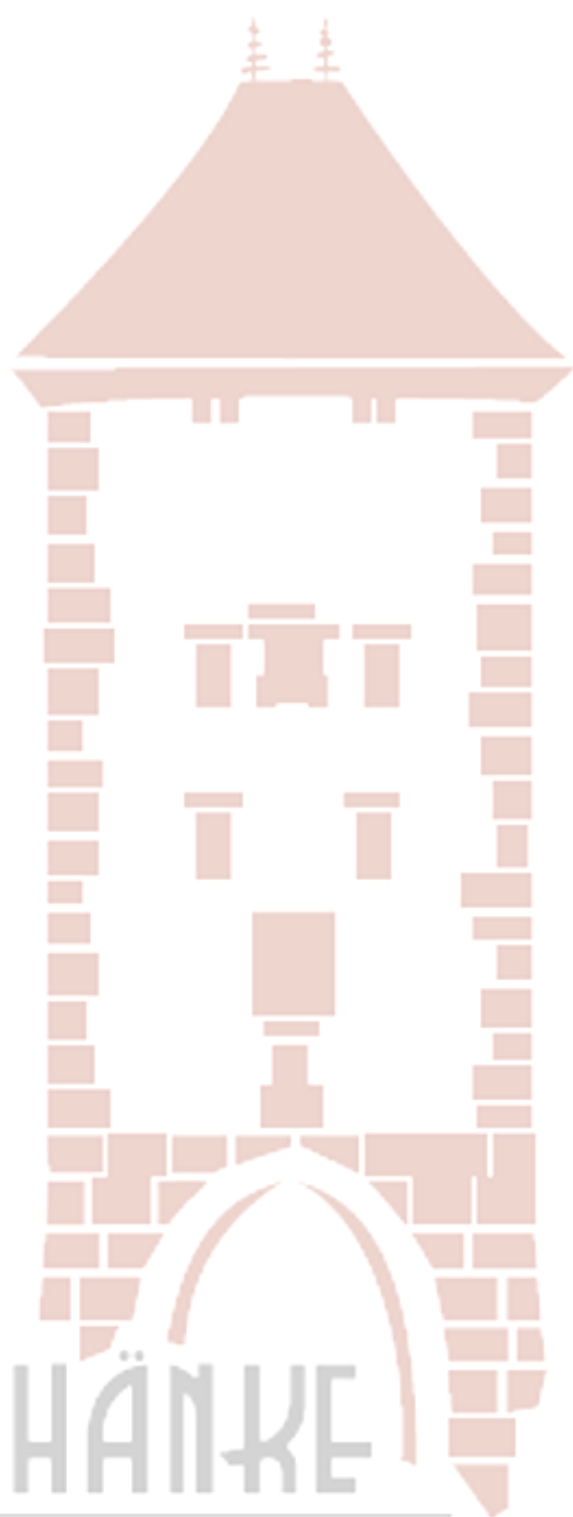
Sloe Brandy

€ 8,00 0,02 L

Herbal Liquor

€ 4,00 0,02 L

TORSCHÄNKE



TORSCHÄNKE
