

MENUE RECOMMENDATION

Mousse & Tatar of black Halibutt

Two different beetroots

Dill-oil

Vinaigrette of Raspberrys

Creamsoup of turnips

shrimps

Crème fraiche

Fillet of Sea Bass with calamaretti

Pak choi

Red peppers

couscous

or

Gratinated Saddlesteak of beef from the region

Mozzarella di buffalo

Braised vegetables

Potatoecookies

Thyme-buttersauce

Mille feuille of chocolatecrêpes

Mascarpone

Marinated rhubarb

€ 44,00 as Menue in 3 Courses with Soup

€ 49,00 as Menue in 3 Courses with Starter

€ 55,00 as Menue in 4 Courses (Maincourse to choose)

€ 65,00 as Menue in 5 Courses

MENUE RECOMMENDATION



Terrine of lentils

Black sesame

Tomatoesalsa

Homemade Hummus

Creamsoup of wild garlic

Marinated Ricotta

Piccata of cabbage filled with vegetables

White cheddar

Oystermushroom

Wild herbes

Mille feuille of chocolatecrêpes

Mascarpone

Marinated rhubarb

€ 39,50 as Menue in 3 Courses with Soup

€ 44,50 as Menue in 3 Courses with Starter

€ 50,50 as Menue in 4 Courses

STARTERS & SOUPS

Terrine of lentils

Black sesame

Tomatoesalsa

Homemade Hummus

€ 14,00



Mousse & Tatar of black Halibutt

Two different beetroots

Dill-oil

Vinaigrette of Raspberrys

€ 15,50

Carpaccio of beef

Cranberrys

Marinated mushrooms

Rucola

€ 15,50

Gratinated Snails „Strasbourg Style“

Wild garlic butter

baguette

€ 13,50

Creamsoup of turnips

shrimps

Crème fraiche

€ 9,00

Creamsoup of wild garlic

Marinated Ricotta

€ 8,00



Beefboullion with Marrowdumplings

Vegetables

Egg royal

€ 8,00

BIG SALADS

Big green salad with marinated vegetables

For your choice with:

Fried breast of chicken & Fruty dip with curry

or

gratinated Goatcheese & pickled fruits

€ 19,50

MAIN DISHES

Piccata of cabbage filled with vegetables

White cheddar

Oystermushroom

Wild herbes

€ 23,00



Fillet of Skrei (Winter-Codfish) with potatoecrust

Young leek & beetroots

horsereddishsauce

€ 27,00

Fillet of Sea Bass with calamaretti *

Pak choi

Red peppers

couscous

€ 30,00

Saddlesteak of pork gratinated with

goatcheese, pear & cranberries

pesto of walnuts & deep fried rucola

Pommes croquettes

Small sidedish salad

€ 26,00

Duett of Lamb from the eifel region *

-braised shoulder & rosé fried saddle-

Fava beans & dried tomatoes

Homemade Gnocchi with rosemary

€ 31,00

Gratinated Saddlesteak of beef from the region*

Mozzarella di buffalo

Braised vegetables

Potatoecookies

Thyme-buttersauce

€ 31,00

Roulade of a bio- Ox *

Filled with plums & ham

Savoy cabbage

Mashed potatoes

€ 30,00

€ 39,50 as Menue in 3 Courses with Soup

€ 44,50 as Menue in 3 Courses with Starter

€ 50,50 as Menue in 4 Courses

€ 4,50 every *

DESSERT

Homemade icecream & sorbets

Marinated fruits

Cracknel of almonds

€ 10,50

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Warm appledumplings

cinnamonsugar

homemade vanilla-icecream

€ 10,50

—

Mille feuille of chocolatecrêpes

Mascarpone

Marinated rhubarb

€ 11,50

—

Crème Brûlée of tonka bean

Cassisorbet

€ 11,50

DIGESTIVE

With your Dessert or after, we recommend:

Brennerei



Haselnuss Spirituose

€ 6,00

0,02 L

—

Schlehenbrand

€ 8,00

0,02 L

—

Eifler Kräuter

€ 5,00

0,02 L

... and some others more