

MENUE RECOMMENDATION

Ceviche of gullthead
Cantaloup-melon, lime & chili
Coriander-oil

Creamsoup of Onions
Croûtons & Granny Smith

Fillet of Hake
Duet of peas
Butter-potatoes
White-wine-sauce

*** / or

Rosé fried saddle of venison
Fine stew of venisons leg
Mashed celeriac
Cassis-sauce

Role of chocolate
Dulche de leche
Peanuts
Raspberry-sorbet

€ 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)

€ 66,00 as Menue in 5 Courses

MENUE RECOMMENDATION VEG....

Salad of wild herbs from the Keltenhof
Cupcake of Parmesan & melon

*** / or

Filled vegan Puffpastry
Relish of cucumbers, Oxhearttomatoes
basildip

Creamsoup of celery
Curry & maple-syrup

baked roles of eggplant
filled with vegan Almond-mozzarella
young leek & sweet potatoes

*** / or

white Asparagus in a Coat of Potatoe-Pancake
Sauce Hollandaise & wild herbals

Fried & crunchy
Homemade vegan vanilla Icecream
Marinated Strawberries & Almonds

€ 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

€ 60,00 as Menue in 5 Courses



STARTERS & SOUPS

Salad of wild herbs from the Keltenhof
Cupcake of Parmesan & melon
€ 14,50



Filled vegan Puffpastry
*Relish of cucumbers, Oxhearttomatoes
basildip*
€ 14,50



Ceviche of gullthead
*Cantaloup-melon, lime & chili
Coriander-oil*
€ 15,50

A Torschänke Classics: The filled Carpaccio
*Burrata Fresca
Herbal Salad
portwinedip*
€ 15,50

Creamsoup of Onions
Croûtons & Granny Smith
€ 8,00



Creamsoup of celery
Curry & maple-syrup
€ 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

baked roles of eggplant
*filled with vegan Almond-mozzarella
young leek & sweet potatoes*
€ 23,00



white Asparagus in a Coat of Potatoe-Pancake
Sauce Hollandaise & wild herbals
€ 23,00



`Fish & Chips' – filet of codfish in a crunchy coat
*Homemade french fries
Sauce remoulade with truffles
Small sidedish salad*
€ 26,00

Fillet of Hake *
*Duet of peas
Butter-potatoes
White-wine-sauce*
€ 29,50

Saddlesteak of pork gratinated with
goatcheese, pear & cranberries
*pesto of walnuts & deep fried rucola
Pommes croquettes
Small sidedish salad*
€ 26,00

Medaillon of Beef Fillet from the Eifel *
*Beans in a ham-coat, potatoe-roesti
Sauce Bearnaise*
€ 32,00

Rosé fried saddle of venison *
*Fine stew of venisons leg
Mashed celeriac
Cassis-sauce*
€ 32,00

Coq au vin of kikok-chicken
*Mushrooms, braised vegetables
Filled gnocchis*
€ 28,00

€ 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

—

Warm appledumplings

cinnamonsugar

homemade vanilla-icecream

€ 10,50

—

Role of chocolate

Dulche de leche

Peanuts

Raspberry-sorbet

€ 11,50

—

Fried & crunchy

Homemade vegan vanilla Icecream

Marinated Strawberries & Almonds

€ 11,50



DIGESTIVE

With your Dessert or after, we recommend:

Brennerei

Thiel

Haselnuss Spirituose

€ 6,00

0,02 L

—

Schlehenbrand

€ 8,00

0,02 L

—

Eifler Kräuter

€ 5,50

0,02 L

... and some others more