

Special Recommendation

SPARKLING WINE OF RIESLING
Manufaktur Reuscher-Haart
Mario Schwang, Piesport/Moselle
€ 7,80

PRISECCO – by Jörg Geiger
natural non alcoholic
-Type of Saison-
0,1 L € 7,50

BILLGIN – Gin from the region
with Thomas Henry Tonic
4 CL € 11,50

BEBADO – Beeraperitif
with BILLGIN, Elderflower & Lime
0,33 L € 5,50

MARTINI FIERO & TONIC
Bloodorange infused
Martini-Vermouth & Indian Tonic Water
0,15 € 7,50



Starters & Soups

Mousse of Goat-Cheese
beetroots
horseradish
green apple
€ 15,50

Tarte of Pumpkin
pickled vegetables
oranges & Pistachios
€ 14,50

Additional we recommend:
Slices of smoked breast of goose
€ 4,50

Duet of smoked sturgeon
-baked Praline & Tatar-
Cauwliflowercream
Roasted pine nuts
€ 16,50

Beefboullion
Marrowdumplings
Vegetables
Egg royal
€ 8,50

Creamsoup of Topinambur
vegane Sourcream
hazelnutdonut
€ 8,50

Lobstercreamsoup
Grilled Shell-scallop
€ 9,50

Escargots „Strasbourgian Style“
Herbal-garlic-butter
baguette
€ 14,50



Salads

Green salad with marinated vegetables
Fried breast of chicken
Fruity dip with curry
€ 21,00

Green salad with marinated vegetables
gratinated Goatcheese
pickled fruits
€ 21,00

Maincourse

Filled Ravioli with ricottacheese

Liquid Egg yolk

Shi-Take Mushrooms

Pearl onion & Salad of spinach

€ 24,00



Dumpling of Courgette & oats

Vegan Sauce Aioli

Sugo of Tomatoes

basil

€ 24,00



`Fish & Chips' – Catch of the Day

in a crunchy coat

Homemade french fries

Sauce remoulade with truffles

Small sidedish salad

€ 27,00



Fillet of monkfish *

Parmesan crust

Green cabbage

Mash of carrots & potatoes

€ 32,00

Duet of Duck *

-rosé fried Breast & braised leg-

Red cabbage with cranberries

Glazed chestnuts

potatoedumplings

€ 32,00

Steak of Veal with crust of ham *

Sauce Bearnaise & Portweinjus

Strudel of potatoes & savoy

€ 32,00

Slices of rosé fried hip of deer *

Turnipscream

Brussels sprouts

Sauce with rosmarj

€ 32,00

Saddlesteak of pork „A la Maison“

gratinated with goatcheese

pear & cranberries

pesto of walnuts & deep fried rucola

Pommes croquettes

Small sidedish salad

€ 27,00



Dessert

Homemade icecream & sorbets

Marinated fruits

Cracknel of almonds

€ 11,00

Warm appledumplings

cinnamonsugar

homemade vanilla-icecream

€ 11,00



Blancmange of semolina

Marinated Cherries

Icecream of nougat & Chocolate

€ 12,00



Pie of Toffee & Bananas

Salted caramell cream

Mascarpone

Sorbet of cassis

€ 12,00

Menü

-combine your own WISHMENUE -

€ 42,00 as Menue in 3 Courses with Soup

€ 48,00 as Menue in 3 Courses with Starter

€ 55,00 as Menue in 4 Courses

€ 5,00 every *