

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

CARPACCIO & HAM OF
REGIONAL DEER
Mushrooms-vinaigrette
Celeriac
Walnut
€ 18,50

MUFFIN OF PUFF-PASTRY
tomatoerelish
Aioli
Lambs Lettuce
€ 16,00

THREE DIFFERENT TASTES OF PUMPKIN
Burratine with pumpkin-dill-vinaigrette
Tatar of Pumpkin
Hummus of pumpkin
€ 16,00

BEEFBOUILLON
Marrowdumplings
Vegetables
Egg royal
€ 9,50

CREAMSOUP OF YAM & LIME
chickpea
€ 9,50

CREAMSOUP OF WILD GARLIC
Ricotta-dumplings
€ 9,50

BLACK-TIGER-PRAWNS
Ramsons-pesto
Tomberries
Baguette
€ 16,00



Salads

GREEN SALAD
Marinated vegetables
Fried breast of chicken
Fruity dip with curry
€ 23,50

GREEN SALAD
Marinated vegetables
gratinated Goatcheese
pickled fruits
€ 23,50

Maincourse

CRUNCHY MEDAILLONS OF CAULIFLOWER & BROCCOLI

Sauce bearnaise
Potatoe-mousseline
Small sidesish-salad
€ 25,50



CABBAGE ROLL

Velouté of Caper
Kidney-beans
Potatoe-fingerdumplings
€ 25,50



`FISH & CHIPS' – Catch of the Day

in a crunchy coat
Homemade french fries
Sauce remoulade with truffles
Small sidedish salad
€ 29,50



FILLET OF PIKEPERCH WITH LEMONSAUCE *

Black lentils
Chorizo
Lovage-Potatoe-Mousseline
€ 34,00

FILLED BREAST OF CHICKEN *

Babyspinach
Pine-nuts
Cous-Cous
€ 33,00

RUMPSTEAK OF REGIONAL BEEF WITH THYMECRUST *

Glased Onions
Spring-vegetables
Potatoe-thaler
Barolo-vinegarsauce
€ 35,00

Braised Shank of Veal *

Light Caraway-sauce
Savoy-cabbage
Cream of parsnips
€ 33,00

SADDLESTEAK OF PORK „A la Maison“

gratinated with goatcheese
pear & cranberries
pesto of walnuts & deep fried rucola
Pommes croquettes
Small sidedish salad
€ 29,50



Dessert

HOMEMADE ICECREAM & SORBET

Marinated fruits
Cracknel of almonds
€ 12,00

WARM APPLIEDUMPLINGS

cinnamonsugar
homemade vanilla-icecream
€ 12,00



MARINATED PINEAPPLES

Foam of vegan brown Butter
Vanillacream
Crumble
Homemade Icecream of Popcorn
€ 13,50



DELICE OF ALMOND & WHITE CHOCOLATE

Passionfruit
Raspberry
€ 13,50

Menu

-combine your own WISHMENUE -

- € 46,00 as Menue in 3 Courses with Soup
- € 52,00 as Menue in 3 Courses with Starter
- € 59,00 as Menue in 4 Courses
- € 5,00 every *