

# Special Recommendation

SPARKLING WINE OF RIESLING  
Manufaktur Reuscher-Haart  
Mario Schwang, Piesport/Moselle  
**0,1 L € 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

TATAR OF SMOKED EEL  
*Green apple  
Marinated onion  
bonitocream*  
**€ 18,50**

DUET OF GREEN & WHITE ASPARAGUS  
*Quinoa  
Peas & tarragon  
baked eggs of quail*  
**€ 16,00**

*Instead of eggs we serve salad, than:*



TERRINE OF SUCKLING PICK  
*Backed Praliné of porks Cheeks  
Green sauce  
radishes*  
**€ 18,50**

BEEFBOUILLON  
*Marrowdumplings  
Vegetables  
Egg royal*  
**€ 9,50**

CREAMSOUF ASPARAGUS  
*herbalcream*  
**€ 9,50**

CREAMSOUF OF OYSTERMUSHROOMS  
*Crostinos of Parmesan*  
**€ 9,50**



# 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

## VARIATION OF EGGPLANT

*Babytomatoes  
Spinach  
Burrata Fresca*

€ 26,50



## VEGAN PAELLA

*Tempuravegetables  
Saffron  
Young leek*

€ 26,50



## `FISH & CHIPS' – Catch of the Day

*in a crunchy coat  
Homemade french fries  
Sauce remoulade with truffles  
Small sidedish salad*

€ 29,50



## FILLET TURBOT \*

*Razor Clam  
Caramellized fennel  
Dill-cream-potatoes*

€ 35,00

## SADDLESTEAK OF VEAL \*

*Crust of apples & Potatoes  
German Asparagus  
New potatoes  
Sauce Hollandaise*

€ 35,00

## POINTSTEAK OF BEEF FROM THE EIFEL \*

*Green beans in ham  
Potatoe-cheese-balls  
Sauce Bearnaise*

€ 35,00

## BRAISED SHOULDER & ROSÈ FRIED

### FILLET OF EIFEL LAMB \*

*Crunch of Thyme  
Springvegetables „Ratatouille Style“  
Bulgur*

€ 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



## PARFAIT OF BASIL & MINT

*Rhubarb  
Brownie*

€ 13,50



## VARIATION OF STRAWBERRIES

*Cottage cheese  
Chocolate  
Brezel*

€ 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 \*