

Spirits Recommendation

SPARKLING WINE OF RIESLING
Regnery Wine Estate, Klüsserath/Moselle
0,1 L € 7,80

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

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

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



Starters & Soups

VARIATION OF THUNA
Kimchi-Mayonnaise
Wakame seaweedsalad
Soy & sesame
€ 18,50

BEEFBOUILLON
Marrowdumplings
Vegetables
Egg royal
€ 9,50

OUR FILLED CARPACCIO
Porto-reduction
Filled with Burrata, dried Tomatoes
rucola
€ 18,00

CREAMSOUF OF CHANTERELLES
Breadcroûtons with thyme
€ 9,50

CAUWLIFLOWER-SWEETPOTATOE PATÉ
pickled vegetables
sourcream
lams lettuce
€ 16,00

SOUP OF CARROTS & GINGER
Chili-oil
€ 9,50

VEGAN „TATAR OF THUNA“
Wakame seaweedsalad
Soy & sesame
€ 16,00

SHELL SCALLOPS
Lemon-oil
Oxheart-Tomatoes
Sauce Rouille
€ 18,50

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

OPEN LASAGNE WITH CHANTERELLES

*Oxheart Tomato
Mountaincheese
Wild herbes*

€ 26,00



WAFFLE OF SPINACH & POTATOES

*Red onions
Peppers
Deep-fried risotto-nooks*

€ 26,00



`FISH & CHIPS' – Catch of the Day

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

€ 29,00



FILLET OF BRETON SEA BASS *

*Red Curry of lentils
Pakchoi
edamame*

€ 34,00

RUMPSTEAK OF REGIONAL BEEF *

*Gremolata-jus
Portobello-mushrooms
Young leek
potatoecanneloni*

€ 35,00

FRIED BREAST OF BARBARIE DUCK *

*Apricotsauce
Celery
Pine nuts
Mash of carrots*

€ 34,00

SADDLE & STEW OF SHOAT *

*Fresh Chanterelles
Finger-shaped potatoedumplings
Small Salad*

€ 35,00

SADDLESTEAK OF PORK „A la Maison“

*gratinated with goatcheese
pear & cranberries
pesto of walnuts & deep fried rucola
Pommes croquettes
Small sidedish salad*

€ 29,00



BAKED ROLE OF VEAL *

*Relish of cucumbers, Sourcream
Lukewarm potatoesalad*

€ 34,00

Dessert

HOMEMADE ICECREAM & SORBET

*Marinated fruits
Cracknel of almonds*

€ 12,00

WARM APPLIEDUMPLINGS

*cinnamonsugar
homemade vanilla-icecream*

€ 12,00



ICED SOUP OF PAPAYA

*Almondoil-parfait
Grapefruit
Spit with fruits*

€ 13,50



FAIRY CAKE OF DARK CHERRYS

*Mocca-Rumsauce
Sabayoncream
Icecream of Mascarpone*

€ 13,00

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 *