

Special Recommendation

CREMANT OF RIESLING

Regnery Wine Estate, Klüsserath/Moselle

0,1 L € 7,80

PORTWINE OF PEARS

Manufacture Jörg Geiger

0,1 L € 9,50

PRISECCO – by Jörg Geiger

natural non alcoholic

-Type of Saison-

0,1 L € 7,50

BILLGIN – Gin from the Eifelregion
with Thomas Henry Tonic

4 CL € 11,50

HUGO

Elderflowerjuice with sparkling wine or non-alcoholic

0,15 L € 7,50

MARTINI FIERO & TONIC

Bloodorange infused

Martini-Vermouth & Indian Tonic Water

0,15 € 7,50



Starters & Soups

CRAYFISHES

Tatar of Beetroots

Frisée lettuce

€ 18,00

VARIATION OF BEETROOTS

Cream of egg yolk

Scallions

horseradish

€ 16,00

QUICHE OF PEPPERS & TOMATOE

Basil

Pine nuts

Lambs Lettuce

€ 16,00



BEEFBOUILLON

Marrowdumplings

Vegetables

Egg royal

€ 9,50



CREAMSOUPOF GARLIC

Cottagecheese-Dumplings

€ 9,50



SOUP OF SWEET POTATOES, COCOS & LIME

Young leek

€ 9,50



GRATINATED STEW OF CHICKEN

Green Asparagus & small Mushrooms

Sauce Hollandaise

Puff-Pastry-Stick

€ 18,00



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

ROLE OF HASH BROWNED POTATOES

Cream of cottage Cheese
Young Spinach
Mushrooms
€ 27,00



MEDAILLON OF CAULIFLOWER

Peanuts
Couscous
coriander
€ 27,00



`FISH & CHIPS' – Catch of the Day

in a crunchy coat
Homemade french fries
Sauce remoulade with truffles
Small sidedish salad
€ 29,00



FILLET OF PIKEPERCH *

Pumpkincream
Brussels Sprouts
Rieslingsauce
€ 34,00

DUET OF VEAL (FILLET & HIP) *

Grilled vegetables
Smashed potatoes
Truffle-sauce
€ 36,00

FILLED CHOPS OF LAMB *

Mashed Potatoes with Olives
Tomatoe & green asparagus
Pesto of persil
€ 36,00

„SURF & TURF“ *

-Guinea fowl with prawns-
Ravioli filled cottage cheese
Beurre-Blanc sauce with pears
€ 34,00

SADDLESTEAK OF PORK „A la Maison“

gratinated with goatcheese
pear & cranberries
pesto of walnuts & deep fried rucola
Pommes croquettes
Small sidedish salad
€ 29,00



SOFT BRAISED CHEEKS OF VEAL *

Mushrooms, Onions & Chorizo
Mousseline of celiac
Redwinesauce
€ 35,00

Dessert

HOMEMADE ICECREAM & SORBET

Marinated fruits
Cracknel of almonds
€ 12,00

WARM APPLDUMPLINGS

cinnamonsugar
homemade vanilla-icecream
€ 12,00



CREME BRÛLÉE OF CUMARU

(Tonka bean)
marinated berries
Sorbet of Cassis
€ 13,50



FAIRY CAKE OF BLACKBERRIES

Nougat
Lemonmelissa
Parfait of Oranges
€ 13,00

Menu

-combine your own WISHMENU -

€ 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 *