

Special Recommendation

RIESLING Sparkling Wine

Reuscher-Haart Estate, Piesport/Moselle

0,1 L € 7,80

ROSATO BELLA

Rosato with Schweppes Wild Berries

0,15 L € 8,00

PRISECCO – by Jörg Geiger

natural non alcoholic

-Type of Saison-

0,1 L € 7,50

SEA BUCKTHORN SPRITZ ON ICE

"The lemons of the North" topped with our sparkling wine

0,15 L € 8,00

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

FILLED PUFF PASTRY

Langoustine salad

Sweet mustard cream

Apple & dill

€ 18,50

VARIATION OF COLORFUL BEETS

Cottage cheese

Horseradish

Lamb's lettuce

€ 16,50



AVOCADO & TOMATO COCKTAIL

Vegan mayonnaise-style sauce

Quinoa

Red onion

€ 16,50



EIFEL BEEF BOULLION

marrowdumplings

Root vegetables

Savory egg custard

€ 9,50



CARROT & GINGER SOUP

Chili & sesame

€ 10,50

FOAMED CHERVIL ROOT SOUP

Salsa verde

€ 9,50

"FALSE SNAILS"

Six half prawns gratinated in a snail pan

Béarnaise sauce

Mountain cheese

€ 16,50



Salads

GREEN SALAD

Marinated vegetables & Fried breast of chicken

Fruity dip with curry

€ 25.00

€ 17.50 as a starter

GREEN SALAD

Marinated vegetables & gratinated Goatcheese

pickled fruits

€ 25.00

€ 17.50 as a starter

Maincourse

CRISPY SWEDE PATTIES

Buffalo mozzarella
Creamy leek sauté
Wild herb salad

€ 27,50



SMOKED CAULIFLOWER

Parsley root purée
Fluffy couscous
Curry

€ 27,50



FISH & CHIPS – CATCH OF THE DAY

Crispy battered and fried
Truffle remoulade & rustic French fries
Small garden salad € 29,50



ARCTIC CHAR FILLET*

Lime risotto
Stuffed cherry tomatoes
Parmesan foam

€ 35,00

EIFEL VENISON ROULADE *

Filled with dried fruits
Creamed Brussels sprouts
Mashed potatoes

€ 34,50

MEDALLION OF EIFEL BEEF FILLET

Red wine shallots
Beech mushrooms wrapped in bacon
Potato cake

€ 36,00

HERB-CRUSTED RACK OF LAMB*

Served pink
Tomato sugo
Baked baby potatoes

€ 36,00

SIRLOIN STEAK FROM EIFEL “LUCKY PIG”

House style
Poached pear & lingonberries
Gratinated with goat's cream cheese
Parmesan, walnut pesto & fried rocket
Potato rösti croquettes & small garden salad

€ 29,50



CHEESE QUARTET

Two kinds of fruit mustard
Fruit bread

€ 15,50

Dessert

HOMEMADE ICE CREAM & SORBET

Pickled fruits
Mint brittle

€ 12,50

WARM APPLE DUMPLINGS

Cinnamon sugar
Vanilla ice cream

€ 12,50



TONKA BEAN CRÈME BRÛLÉE

Black cherry ragout & sorbet

€ 13,50



COCONUT SNOWBALLS

Blood orange
Chocolate
Lemon balm

€ 13,50

Menu

€ 47,00 as Menue in 3 Courses with Soup
€ 53,00 as Menue in 3 Courses with Starter
€ 59,00 as Menue in 4 Courses
€ 5,00 each *