

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

EIFEL KIR ROYAL
Cassis Liqueur 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

CARPACCIO OF SHELL SCALLOP & LOBSTER
Parsley root
Orange
Fennel
€ 18,50

SALAD OF BUCKWHEAT
farmers Cucumber
Radish Gazpacho
Garden cress
€ 16,50

TATAR OF MANGO, TOFU & CURRY
Edamame
Lime
Frisée Letuce
€ 16,50



EIFEL BEEF BOULLION
marrowdumplings
Root vegetables
Savory egg custard
€ 9,50

CREAMSOUF OF CHICKEN
Red onion confit
€ 9,50

VEGAN SOUP OF SHIITAKE MUSHROOMS
tramezzini & Parsley-oil
€ 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

FILLED ROLE OF POTATOES

herbal Cottage cheese
Sauté of green Asparagus
Sauce Hollandaise
€ 27,50



RISOTTO ARANCHINI IN A SESAME COAT

ragout of Peppers & Lentils
Herbs Chiffonade
€ 27,50



FISH & CHIPS – CATCH OF THE DAY

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



FILLET OF SKREI IN A POTATOE CRUST *

young Spinach
Pickled Cherry Tomatoes
Beurre Blanc
€ 35,00

FILLED LEG OF EIFEL RABBIT *

Mushrooms
Strudel with Pumpkin
Whitewine buttersauce
€ 35,00

RUMPSTEAK FROM THE EIFEL REGION

Ox-cheeks-sauce
Grilled baby carrots
Potatoe roesti
€ 36,00

ROSE FRIES BREAST OF DUCK*

spring vegetables
Pearl barley risotto with Chorizo
Porto sauce
€ 36,00

SADDLESTEAK 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



Dessert

HOMEMADE ICE CREAM & SORBET

Pickled fruits
Mint brittle
€ 12,50

CHEESE TRIO

Two kinds of fruit mustard
Fruit bread
€ 13,50

TRIO OF PEAR

Crumble, Gel & Sorbet
Spiced cream
Melissa
€ 13,50



WARM APPLE DUMPLINGS

Cinnamon sugar
Vanilla ice cream
€ 12,50



MILLE FEUILLE

Strudel dough
White chocolate
Banana
Cinnamon
€ 13,50

Menu

COMBINE YOUR WISH MENUE-SPECIAL OFFER-

- € 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 *