

# Special Recommendation

**PINOT Sparkling Wine brut**  
Losen-Bockstanz-Estate Wittlich/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 Liquor 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

**TATAR OF SMOKED SALMON WITH HERBS**  
Mangosalsa  
Lettuce  
ricechips  
**€ 18,50**

**MILLE FEUILLE OF WHITE & GREEN ASPARAGUS**  
Oyster-Mushrooms  
Pesto with Tomatoes  
**€ 16,50**

**MOUSSE OF BRAISED EGGPLANT**  
Velouté of young garlic  
Antipastivegetables  
Lambs Lettuce  
**€ 16,50**



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

**CREAMSOUF OF ASPARAGUS**  
Brown butter  
chive  
**€ 9,50**

**VEGAN SOUP OF YOUNG GARLIC**  
Sojacream  
**€ 9,50**

**GRATINATED SNAILS**  
young Garlic Butter  
Baguette bread  
**€ 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

## OPEN LASAGNE

spinach  
Poached Egg  
Cherry tomatoes  
Parmesansauce  
**€ 27,50**



## BUCKWHEATCREPES

green & white Asparagus  
Ratatouille  
Sauce Bechamel  
**€ 27,50**



## FISH & CHIPS – CATCH OF THE DAY

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



## FILLET OF SEA BASS\*

Currysauce  
Mini-Spring-vegetables  
Braised potatoes  
**€ 36,00**

## ROSÉ FRIED LAMB SIRLOIN \*

Rosmarycrust  
Green beans  
Crunchy mashed potatoes  
**€ 36,00**

## FILLET OF BEEF FROM THE EIFEL VALLEY\*

Portojus  
White Asparagus with Hollandaise  
Filled potatoes  
**€ 36,00**

## DUET OF VEAL FROM THE EIFEL\*

-braised Leg & gratinated saddlesteak-  
Butchersauce  
Buttercarrots  
„Knöpfle“ with herbs (german kind of pasta)  
**€ 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**

## WARM APPLE DUMPLINGS

Cinnamon sugar  
Vanilla ice cream  
**€ 12,50**



## PARFAIT OF SPRING HERBS

ragout of Rhubarb  
Brownie of Chocolate  
Basil-pesto  
**€ 13,50**



## VANILLA CHEESECAKE

Strawberry-Hibiscus-gel  
Strawberrysherbet  
pistachio  
**€ 13,50**

# Menü

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 \*