

# Spirits & Recommendations

**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 € 8,00**

**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

**MOSAIC OF BEEFFILLET FROM THE REGION**  
green pepper  
Jam of red onions  
Garlicmayonnaise  
rucola  
**€ 18,50**

**FILLED MINI-PEPPERS**  
marinated Feta-Cheese  
Olives  
Bulgur  
**€ 16,50**

**VEGETABLE-RICE-BOWL „SUMMERSTYLE“**  
Avocado  
Cucumber  
Mango  
coriander  
**€ 16,50**



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

**CREAMSOUP OF SWEET POTATOES**  
marinated shrimp  
**€ 9,50**

**VEGAN SOUP OF CHANTERELLES (MUSHROOMS)**  
gardenherbs  
**€ 9,50**

**„FALSE SNAILS“**  
6 half prawns gratinated with  
Sauce Bearnaise  
Mountain Cheese  
**€ 17,50**



# Salads

**GREEN SALAD**  
Marinated vegetables & Fried breast of chicken  
Fruity dip with curry  
**€ 25,00**  
**€ 18.50 as a starter**

**GREEN SALAD**  
Marinated vegetables & gratinated Goatcheese  
pickled fruits  
**€ 25,00**  
**€ 18.50 as a starter**

# Maincourse

## RICOTTA-SPINACH-DUMPLINGS

light cheese sauce  
Tomatoe-potpourri  
Wild herbs  
€ 27,50



## CRUNCHY EGGPLANT

filled with mushrooms  
Stew of chickpeas  
Potato-craller  
€ 27,50



## FISH & CHIPS – CATCH OF THE DAY

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



## FILLET OF PIKE PERCHE\*

Chanterelles (Mushrooms) à la Crème  
Polenta  
Pecorino-Cheese  
€ 36,00

## SUPREME OF KIKOK-CHICKEN \*

Baked in Puffpastry  
Fine vegetables  
Pommery-Mustard-Sauce  
€ 36,00

## RUMPSTEAK OF BEEF FROM THE EIFEL VALLEY\*

„CAFÉ DE PARIS“  
Portojus  
Grilled vegetables  
Potato-Cheese-Cookies  
€ 36,00

## DUET OF VENISON FROM THE EIFEL\*

-SCHNITZEL/ESCALOPE & GRATINATED SADDLE-  
*Mashed Celeriac*  
*Sweet Cherries*  
Potato-craller  
€ 37,00

## 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



## VARIATION OF YELLOW PEACH

roasted almonds  
Melissa  
Maple-icecream  
€ 13,50



## HASELNUT-CHOCOLATE-CAKELET

caramelle  
Marinated Strawberries  
Vanilla-Parfait  
€ 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 \*