

Maincourse

FRIED CAUWLIFLOWERSTEAK

Cheddar-sauce MORNAY

Pickled vegetables

Roast potatoes

€ 27,50



FILLED SWEET POTATOE

chickpea

Spinach

garlicsauce

€ 27,50



FISH & CHIPS – CATCH OF THE DAY

Crispy battered and fried

Truffle remoulade & rustic French fries

Small garden salad

€ 29,50



FILLET OF SEABASS *

coulored tomatoestew

Taggiasca Olives

Polenta

Lemon

€ 35,00

FILLET OF VEAL FROM THE REGION *

Trufflessauce

Young leek

Risotto with stonemushrooms

€ 37,00

UMPSTEAK FROM THE EIFEL VALLEY *

braised Redwine-Vegetables

Pommes Anna

winemakersauce

€ 36,00

DUET OF DUCK *

Braised Leg & rosé fried Breast

Savoy cabbage

Finger-potatoedumplings

orange

€ 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

CHEESE TRIO

Two kinds of fruit mustard

Fruit bread

€ 13,50

HOMEMADE ICE CREAM & SORBET

Pickled fruits

Mint brittle

€ 12,50

WARM APPLE DUMPLINGS

Cinnamon sugar

Vanilla ice cream

€ 12,50



TIRAMISU OF COCOS & MANGO

Pesto of mint

passionfruit

€ 13,50



CHOCOLATEBRWNIE & RIESLING-PEAR

Cream with cottage Cheese

hazelnuts

€ 13,50

Menu

COMBIN

ECIAL 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 *