

Our suggestions

Sparkling wine
« *Schloss Weitenburg* »
Rosé

EUR 8,00/0,1 l

Our house aperitive
sparkling wine
with strawberry liqueur and lemon

EUR 9,00/0,1 l

Jubilee Edition
Champagne
Henri Mandois
Brut origine
Pierry, Épernay

EUR 14,00/0,1 l

Angosto Blanco
Cosecha
Valencia, Spain

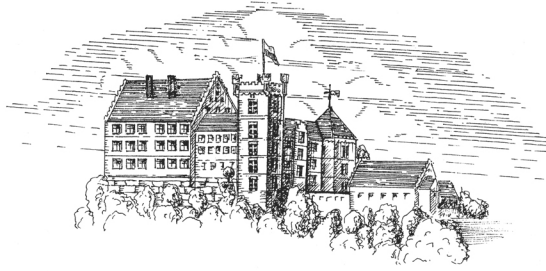
EUR 8,00/0,25 l
EUR 22,00/0,75 l

White grapes secco
-non alcoholic-
Sekthaus Raumland
Flörsheim, Rheinhessen

EUR 6,00/0,1 l

Halbstück
Red wine Cuvée - dry
Cabernet, Merlot und Spätburgunder
Winery Emil Bauer & Söhne
Landau, Pfalz

EUR 8,50/0,25 l
EUR 26,00/0,75 l



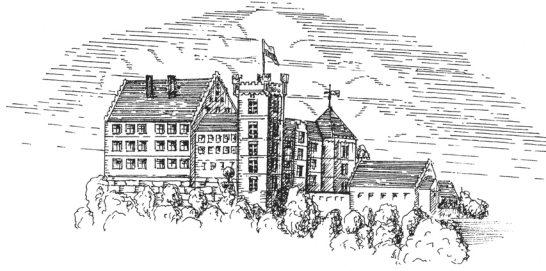
Starters

Different leaf salads with raspberry-dressing, roasted pine nuts and pomegranate seeds	EUR 12,00
optional with homesmoked wild boar ham or caramelized goat cheese	EUR 16,00 EUR 16,00
Carpaccio of beef filet with summer truffles green asparagus tips, parmesan cheese and salad bouquet	EUR 18,00
Roasted mediterranean prawn on a capers remoulade, avocado, passion fruit and herbs	EUR 19,00

Soups

Venison consommé with sliced pistachio-pancake	EUR 10,00
Cream of lobster soup with tarragon and parmesan-gnocchi	EUR 12,00

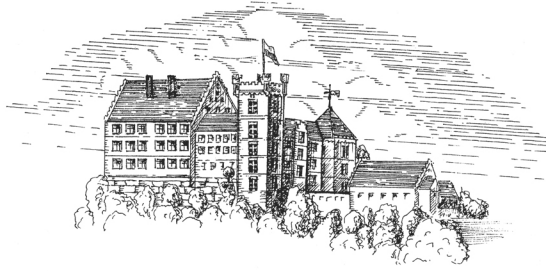
Cover charge EUR 2,50 per person



Main dishes

Local white asparagus with new potatoes, sauce hollandaise or melted butter	EUR 22,00
Fresh pasta with summer truffles and leaf spinach	EUR 24,00
Breaded escalope of saddle of veal with cranberries, french fries and small leaf salad	EUR 26,00
Sûprème of black feather chicken in a rosemary gravy green asparagus tips and chervil risotto	EUR 26,00
Swabian sirloin steak with homemade spätzle and small leaf salad	EUR 27,00
Roasted filet of arctic char champagne spume, leaf spinach, chanterelles and noodles	EUR 29,00
Angus beef-filet roasted until pink with Café de Paris-butter, leaf spinach and truffles-french fries	EUR 36,00

Cover charge EUR 2,50 per person



Desserts

Affogato al Caffé - Espresso, vanilla ice cream and cream –	EUR 7,50
Crème Brûlée from madagaskar-vanilla marinated strawberries and strawberry sorbet	EUR 14,00
Mousse of buttermilk on a vanilla-raspberry sauce raspberry sorbet and orange-almond Mandelblatt	EUR 14,00
Please ask our staff for our homemade sorbets per scoop	EUR 4,00

Cover charge EUR 2,50 per person

