

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

Chardonnay N°5
Frühlingsplätzchen
Weingut Weber
Monzingen, Nahe

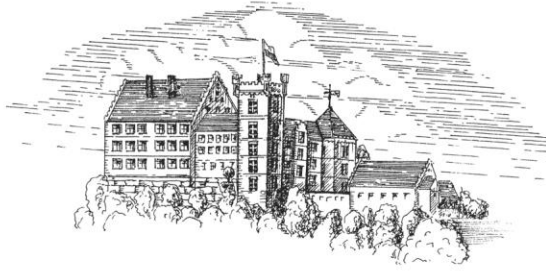
EUR 12,00/0,25 l
EUR 34,00/0,75 l

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

EUR 6,00/0,1 l

LAN
Rioja Reserva - DOC
Bodegas LAN
Fuenmajor, Rioja

EUR 14,00/0,25 l
EUR 39,00/0,75 l



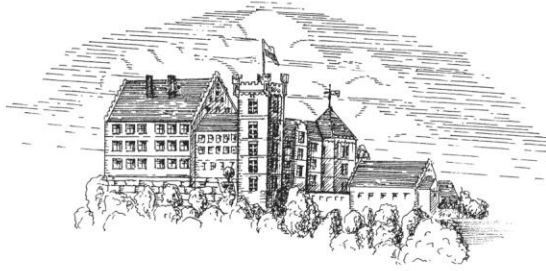
Starters

Different leaf salads with raspberry-dressing, roasted walnuts and pomegranate seeds	EUR 12,00
Carpaccio of beetroot with lime vinaigrette, chives, goat cheese and spinach salad	EUR 16,00
Marinated yellowfin mackerel, sesame-seaweed salad, cucumber and wasabi mayonnaise	EUR 19,00
Goose liver and passion fruit with celery and truffles vinaigrette	EUR 26,00

Soups

Beef bouillon with chives and marrow dumplings	EUR 8,00
Cream of cèpe soup with sautéed mushrooms and suckling pig ravioli	EUR 11,00
Guineafowl essence with small braised vegetables and polenta-mushroom ravioli	EUR 11,00

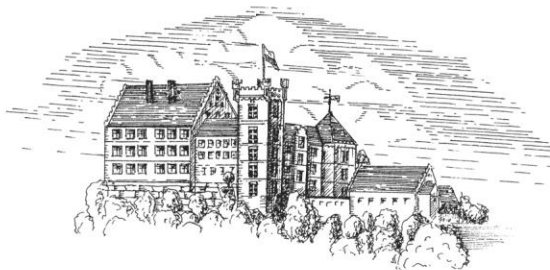
Cover charge EUR 2,50 per person



Main dishes

Fresh pasta with mediterranean vegetables, rucola and burrata	EUR 21,00
Breaded escalope of saddle of veal with cranberries, french fries and small leaf salad	EUR 26,00
Swabian sirloin steak with homemade spätzle and small leaf salad	EUR 27,00
Breast of barbarie duck roasted until pink in a sesame-curry-gravy with asian pointed cabbage vegetable and coriander gnocchi	EUR 29,00
Roasted filet of gilthead with sugar snaps, glazed cherry tomatoes and two sorts of rice	EUR 29,00
Medallion of veal and cheeks in a red wine gravy with root vegetables and mushroom-crêpe	EUR 34,00

Cover charge EUR 2,50 per person



Desserts

Affogato al Caffé - Espresso, vanilla ice cream and cream –	EUR 7,50
Hazelnut crème Brûlée with williams sorbet and pear ragout	EUR 14,00
Variation of pear -terrines of semolina and plum, sorbet and filled plum-	EUR 14,00
Please ask our staff for our homemade sorbets per scoop	EUR 4,00

Cover charge EUR 2,50 per person

