

### Our suggestions

Sparkling wine  
« *Schloss Weitenburg* »  
Rosé

EUR 8,00/0,1 l

*Winterflame*  
sparkling wine  
with pomegranate, cinnamon and ginger ale

EUR 9,00/0,1 l

*Jubilee Edition*  
Champagne  
Henri Mandois  
Brut origine  
Pierry, Épernay

EUR 10,00/0,1 l

Alexander Laible  
Chardonnay - dry  
Durbach

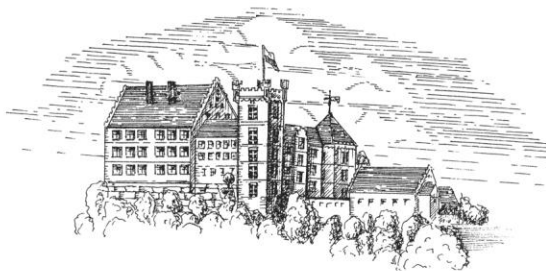
EUR 11,00/0,25 l  
EUR 32,00/0,75 l

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

EUR 6,00/0,1 l

Il Grande Silenzio  
Montepulciano d' Abruzzo  
Coline Teramane DOCG  
Fosso Corno

EUR 10,00/0,25 l  
EUR 28,00/0,75 l



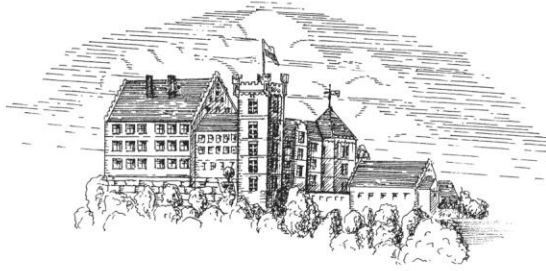
## Starters

Lamb's lettuce marinated with raspberry-dressing, croutons and bacon strips	EUR 12,00
with smoked ham of boar	EUR 18,00
with fried breast of quail	EUR 19,00
Carpaccio of beetroot with lime vinaigrette, burrata and rucola	EUR 18,00
Goose liver and port wine with celery, truffles vinaigrette and brioche	EUR 26,00

## Soups

Beef bouillon with chives and herbal crêpes	EUR 9,00
Consommé of venison with small braised vegetables and polenta-mushroom ravioli	EUR 11,00
Crème of parsley root soup with sautéed pilgrim's scallop	EUR 12,00

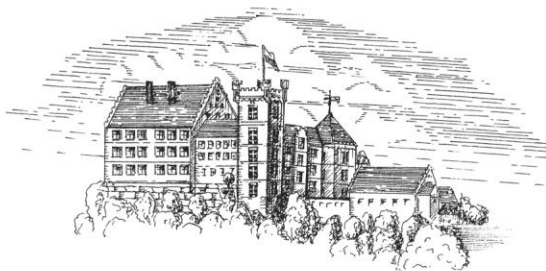
*Cover charge EUR 2,50 per person*



## Main dishes

Fresh pasta with wild mushrooms, leaf spinach, burrata and rucola	EUR 21,00
Breaded escalope of saddle of veal with cranberries, french fries and small leaf salad	EUR 28,00
Swabian sirloin steak with homemade spätzle and white wine cabbage	EUR 27,00
Medallion of monkfish in tomatoe-chorizogravy with leaf spinach and rosemary-mashed potatoes	EUR 34,00
Angus-Beeffilet roasted until pink and goose liver in a truffles gravy with black salsify vegetables and potatoe spume	EUR 38,00
Medallion of saddle of venison in cassis gravy walnut crackling, creamy savoy cabbage and dumplings	EUR 38,00

*Cover charge EUR 2,50 per person*



## Desserts

Affogato al Caffé - Espresso, vanilla ice cream and cream –	EUR 7,50
Williamspear granite with red wine ice cream and white chocolate spume (served in a cocktail glass)	EUR 9,00
Tartlett of cheesecake and mandarin, mandarin sorbet and cinnamon crumble	EUR 14,00
Caramelized vanilla parfait with honey, hazelnut and plum	EUR 14,00
Please ask our staff for our homemade sorbets per scoop	EUR 4,00

*Cover charge EUR 2,50 per person*

