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  
- with smoked ham of boar  
- with fried breast of quail  

Carpaccio of beetroot with lime vinaigrette, burrata and rucola  

Goose liver and port wine  
- with celery, truffles vinaigrette and brioche  

**Soups**

Beef bouillon with chives and herbal crêpes  
Consommé of venison with small braised vegetables and polenta-mushroom ravioli  
Crème of parsley root soup with sautéed pilgrim’s scallop  

*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