

Fish Menu

*Fried Scallops
on Pumpkin Carpaccio with Cucumber and Melon*

*Sea Bass on a Risotto of Saffron
and Leeks Risotto with Noilly-Prat-Sauce*

*Coffee Mousse with Pistacchio Ice Cream
and Blood Orange – Mint – Salad*

43,60 Euro

Menu with Calf Liver

*Mixed Leaf Salad
with sautéed Mushrooms*

*Calf Liver with grilled Apples,
fried Onions and mashed Potatoes*

*Vanilla Parfait with Wine Cream
on a Salad of white and blue Grapes*

36,00 Euro

Autumn Menu

*Creamy Pumpkin Soup
with Styrian Pumpkin Seed Oil and roasted Pumpkin Seeds*

*Goats Cheese-Nougat
on a Salad of Blue Grapes with candied Walnuts*

*Pike-Perch with sautéed Artichoke,
homemade „Gnocchi“ and Parmesan Foam*

*Dark Chocolate Mousse
with a Ragoût of Pears and Pear Sorbet*

<i>Four-Course-Menu</i>	<i>48,00 Euro</i>
<i>Three-Course-Menu with Soup</i>	<i>38,20 Euro</i>
<i>Three-Course-Menu with Goat Cheese</i>	<i>42,70 Euro</i>

Snacks & Starters

Portion of marinated Olives

2,50

*Sewing of
cured Ham*

7,80

Selection of Cheese

11,30

Starters

*Creamy Pumpkin Soup with Styrian Pumpkin Seed Oil
and roasted Pumpkin Seeds*
6,70

*Ginger and Lemongrass Soup
with frothy Coconutmilk and fried Prawn*
12,30

*Mixed Leaf Salad
with sautéed Mushrooms*
9,60

*Goats Cheese-Nougat
on a Salad of Blue Grapes with candied Walnuts*
11,90

*Fried Scallops on Pumpkin Carpaccio
with Cucumber and Melon*
13,90

*Beef Carpaccio filled with Rocket Leave Pesto,
topped with Parmesan Shavings*
12,80

Fish Dishes

*Sea Bass on a Risotto of Saffron
and Leeks Risotto with Noilly-Prat-Sauce
25,80*

*Pike-Perch with sautéed Artichoke,
homemade „Gnocchi“ and Parmesan Foam
25,80*

Vegetarian Dish

*Carrot-Turnip-Curry
with Basmati Rice and Pommegranat
17,90*

Meat Dishes

*A Cutlet of finest Spanish Iberico Pork on Mediterranean
Sweet-Potato-Ragout with Black Olives and Goat's Cheese Foam*
23,60

*Roastbeef with Onions marinated in Red Wine
on creamy Pointed Cabbage and confied Potatoes*
25,80

*Calf Liver with grilled Apples,
fried Onions and mashed Potatoes*
20,80

Rack of Lamb
with braised Cremolata Vegetables and confied Potatoes
35,30

Dessert

*Dark Chocolate Mousse
with a Ragoût of Pears and Pear Sorbet
10,90*

*Coffee Mousse with Pistacchio Ice Cream
and Blood Orange – Mint – Salad
9,90*

*Vanilla Parfait with Wine Cream
on a Salad of white and blue Grapes
9,90*

*Selections of three Sorbets with fresh Fruit
9,50*

*Dessert Variation „Oskar“
12,30*

*Selection of Cheeses
11,30*

with Dessert we suggest

Brogsitter

Westhofer Kirchspiel

Silvaner, Eiswein Rheinhessen, 2016

0,1

9,90