

Spring Menu

Frothy Cress Soup

(Borell-Diehl, „Hainfelder Kapelle“, Grauburgunder, Pfalz, Kabinett, 2018, trocken 0,1 2,70 Euro)

Goat Cheese au gratin with Frisée Lettuce and marinated Melon

(Hahnmühle, Roter Traminer, Spätlese, Nahe, 2017, trocken 0,1 4,70 Euro)

Salmon Tatar with Cucumber, Lime-Crème-Fraiche

(Emil Bauer, „Make Müller Great Again“, Müller-Thurgau, Pfalz, Q.b.A., 2017, trocken 0,1 4,20 Euro)

Guinea Fowl with frothed Parmesan on Risotto with Mushrooms and green Asparagus

(Wagner-Stempel, „Steinkönig“, Rotweincuvée, Rheinhessen, Q.b.A., 2016, trocken 0,1 4,70 Euro)

Lukewarm Chocolate Cake with Rhubarb Parfait and Strawberry-Rhubarbragoût

(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2016, edelsüß 0,1 7,00 Euro)

	<i>as Five-Course-Menu</i>	<i>60,00 Euro</i>
<i>as Four-Course-Menu with Goat Cheese or Salmon Tatar</i>		<i>48,50 Euro</i>
<i>as Three-Course-Menu with Goat Cheese or Salmon Tatar</i>		<i>42,00 Euro</i>
	<i>as Three-Course-Menu with Soup</i>	<i>37,00 Euro</i>

Fish Menu

*Fried Scallops
on a Salad of young Spinach,
confied Jerusalem Artichoke and Froth of Vine Tomatoes
(Lungarotti, "Brezza", Umbria, I.G.T., 2017, trocken 0,1 4,20 Euro)*

*Sea Bream fried on its skin with Chard,
Chickpeas and Saffron Sauce
(Bergdolt-Reif & Nett, Riesling, Pfalz, Q.b.A., 2018, trocken 0,1 2,70 Euro)*

*Panna Cotta with Valrhona Chocolate
and Pineapple-Pomegranate-Salad
(Oliver Zeter, „Sweetheart”, Sauvignon Blanc, Pfalz, 2016, edelsüß 0,1 7,00 Euro)*

45,30 Euro

Menu
„Back to the Roots“

*Marinated Slices of cold cooked Veal
on Pancakes of Root Vegetables with Horseradish-Sour Cream*
(Bergdolt-Reif & Nett, Riesling, Pfalz, Q.b.A., 2018, trocken 0,1 2,70 Euro)

*Filet of Scottish Salmon
on a Sorrel Sauce with steamed Swede-Ragoût*
(Emil Bauer, „Make Müller Great Again“ Müller-Thurgau, Pfalz, Q.b.A., 2017, trocken 0,1 4,20 Euro)

*Elder-Curd Cheese Cream with a Ragoût of Cherries,
Amarettini and Cherry Sorbet*
(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2016, edelsüß 0,1 7,00 Euro)

42,30 Euro

Snacks & Starters

Portion of marinated Olives
2,50

Serving of
cured Ham
7,80

Selection of Cheese
11,30

Starters

Frothy Cress Soup

7,80

*Mixed Leaf Salad with Yoghurt Dressing,
Spring Herbs, Cresses and Radish*

7,80

*Goat Cheese au gratin with Frisée
Lettuce and marinated Melon*

12,90

*Salmon Tatar with Cucumber,
Lime-Crème-Fraiche*

13,90

*Fried Scallops
on a Salad of young Spinach,
confied Jerusalem Artichoke and Froth of Vine Tomatoes*

15,80

*Marinated Slices of cold cooked Veal
on Pancakes of Root Vegetables with Horseradish-Sour Cream*

14,30

*Beef Carpaccio
filled with Rocket Salad-Pesto and grated Parmesan*

12,80

Fish Dishes

*Filet of Scottish Salmon
on a Sorrel Sauce with steamed Swede-Ragoût
23,90*

*Sea Bream fried on its skin with Chard,
Chickpeas and Saffron Sauce
25,80*

Vegetarian Dish

*Homemade Ravioli filled with Spinach and Ricotta
with fresh young Spinach and dried Tomatoes
17,90*

Meat Dishes

*Guinea Fowl with frothed Parmesan
on Risotto with Mushrooms and green Asparagus
21,80*

*Boiled Veal with Horseradishsauce,
Root Vegetables and Bouillon Potatoes
24,80*

*Roastbeef with Morel-Mushroom-Sauce
and Pureed fine Peas
25,80*

*Braised Lamb Shank
with mashed Potatoes with Endive and green Beans
21,80*

Dessert

*Lukewarm Chocolate Cake
with Rhubarb Parfait and Strawberry-Rhubarbragoût*
10,80

*Panna Cotta with Valrhona Chocolate
and Pineapple-Pomegranate-Salad*
9,90

*Elder-Curd Cheese Cream with a Ragoût of Cherries,
Amarettini and Cherry Sorbet*
9,90

Selection of three Sorbets with fresh Fruit
9,50

Dessert Variation „Oskar“
12,30

Selection of Cheese
11,80

with Dessert we suggest

Oliver Zeter

Sweetheart

Sauvignon Blanc, Pfalz, 2016, edelsüß

0,1

7,00