

## Winter Menu

*Creamy Potato Soup  
with caramelized Apples and Blood Sausage  
(Bergdolt-Reif & Nett, Riesling, Pfalz, QbA, 2018, trocken 0,1 2,70)*

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*Quailsuprême on a Salad of Savoy Cabbage and Lamb's Lettuce  
with Chili-Ginger-Dressing  
(Forster Winzerverein, Riesling, Pfalz, Kabinett, 2018, feinherb 0,1 4,20)*

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*Fried Scallops  
on Saffron Risotto with Noilly Prat Sauce  
(Poggio Le Volpi, Epos, Frascati Superiore Riserva, Latium, DQCG, 2016, trocken 0,1 4,70)*

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*Venison Medaillons  
with sautéed Brussels Sprouts and mashed Chestnuts  
(Christmann, Saint Laurent, Pfalz, QbA, 2014, trocken 0,1 4,90)*

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*White Chocolate Mousse and dark Chocolate Sorbet  
with marinated Plums  
(Leo Lahm, Minus 7, Silvaner, Eiswein, Rheinhessen, 2017, edelsüß 0,1 7,90)*

<i>as Five-Course-Menu</i>	<i>72,00 Euro</i>
<i>as Four-Course-Menu with Scallops or Quail</i>	<i>61,00 Euro</i>
<i>as Three-Course-Menu with Scallops or Quail</i>	<i>55,00 Euro</i>
<i>as Three-Course-Menu with Soup</i>	<i>47,50 Euro</i>

## *Fish Menu*

### *Fried Prawns on a Salad of caramelized Pumpkin, Rocket Leaves and Oranges*

*(Agro de Bazán, Granbazán Etiqueta Ámbar, Albariño, Rías Baixas, DO, 2018, trocken 0,1 4,70)*

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### *Sea Bass fried on its Skin on creamed Sweet Potato with Baby Spinach and Parmesan Foam*

*(Poggio Le Volpi, Epos, Frascati Superiore Riserva, Latium, DOCG, 2016, trocken 0,1 4,70)*

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### *Orange Panna Cotta*

#### *with caramelized Honey and Citrus Fruits*

*(Leo Lahm, Minus 7, Silvaner, Eiswein, Rheinhessen, 2017, edelsüß 0,1 7,90)*

**45,50 Euro**

*Menu with Duck*

*Lamb's Lettuce with Sherry-Mustard-Dressing,  
Bacon and Croûtons*

*(Borell-Diehl, Grauburgunder, Pfalz, Kabinett, 2018, trocken 0,1 2,70)*

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*Braised Duck Drum Stick in Acadia Honey  
with Red Cabbage, stewed Apples and Dumplings*

*(Hahnmühle, Spätburgunder Nahe, QbA, 2018, trocken 0,1 4,20)*

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*Gingerbread Mousse  
with Punch Cherries*

*(Leo Lahm, Minus 7, Silvaner, Eiswein, Rheinhessen, 2017, edelsüß 0,1 7,90)*

**33,50 Euro**

*Snacks & Starters*

*Portion of marinated Olives*  
3,80

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*Sewing of*  
*cured Ham*  
8,90

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*Selection of Cheese*  
12,00

## Starters

*Creamy Potato Soup  
with caramelized Apples and Blood Sausage*  
7,80

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*Lamb's Lettuce with Sherry-Mustard-Dressing,  
Bacon and Croûtons*  
7,90

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*Fried Prawns on a Salad of caramelized Pumpkin,  
Rocket Leaves and Oranges*  
15,90

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*Fried Scallops on Saffron Risotto  
with Noilly Prat Sauce*  
14,90

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*Quailsuprême on a Salad of Savoy Cabbage and Lamb's Lettuce  
with Chili-Ginger-Dressing*  
15,60

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*Beef Carpaccio filled with Rocket Leave Pesto,  
topped with Parmesan Shavings*  
12,90

*Fish Dishes*

*Turbot under fried rasped Potatoes  
with Kohlrabi and Red Wine Butter  
28,50*

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*Sea Bass fried on its Skin on creamed Sweet Potato  
with Baby Spinach and Parmesan Foam  
25,80*

*Vegetarian Dishes*

*Ragout of roasted Kohlrabi and sautéed Mushrooms  
with Gryèresauce and fried rasped Potatoes  
17,90*

*Meat Dishes*

*Braised Duck Drum Stick in Acadia Honey  
with Red Cabbage, stewed Apples and Dumplings  
19,80*

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*Veal Steak under a Walnut Crust  
on mashed Salsify with Carrots  
26,70*

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*Beef Filet with in Red Wine marinated Onions  
and Jerusalem Artichoke  
34,80*

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*Venison Medaillons  
with sautéed Brussels Sprouts and mashed Chestnuts  
34,80*

## Dessert

*Orange Panna Cotta  
with caramelized Honey and Citrus Fruits  
9,90*

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*Gingerbread Mousse  
with Punch Cherries  
9,90*

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*White Chocolate Mousse and dark Chocolate Sorbet  
with marinated Plums  
11,30*

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

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*Dessert Variation „Oskar“  
12,30*

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*Selection of Cheeses  
12,00*

### with Dessert we suggest

*Leo Lahm*

*Minus 7*

*Silvaner, Eiswein, Rheinhessen, 2017, edelsüß*

*0,1*

*7,90*