

Autumn Menu

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

(Clauer de Chant, „Codex“ Gemischter Satz, Baden, QbA, 2018, trocken 0,1 4,70 Euro)

Goat's Cheese au gratin with Pistachios on fried Radicchio

(Hummel, Muskateller, Baden, QbA, 2018, trocken 0,1 4,20 Euro)

Beef Carpaccio filled with Rocket Leave Pesto, topped with Parmesan Shavings

(Wagner-Stempel, Grüner Silvaner, Rheinhessen, QbA, 2019, trocken 0,1 4,20 Euro)

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

(Schloßgut Diel, Diel de Diel, Weißweincuvée Nahe, QbA, 2018, trocken 0,1 4,70 Euro)

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

(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2019, edelsüß 0,1 7,50 Euro)

	<i>as Five-Course-Menu</i>	<i>59,50 Euro</i>
	<i>as Four-Course-Menu</i>	<i>49,00 Euro</i>
<i>as Three-Course-Menu with Carpaccio or Pear</i>		<i>43,50 Euro</i>
<i>as Three-Course-Menu with Soup</i>		<i>37,50 Euro</i>

Fish Menu

*Grilled Prawns on a Salad of Wild Herbs
with roasted Bread and Olive Spread*

(Borell-Diehl, Merlot, Rosé, QbA, 2019, trocken 0,1 3,00 Euro)

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

(Schloßgut Diel, Diel de Diel, Weißweincuvée Nahe, QbA, 2018, trocken 0,1 4,70 Euro)

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

(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2019, edelsüß 0,1 7,50 Euro)

45,00 Euro

Menu with Calf Cheeks

*Mixed Leaf Salad
with sautéed Mushrooms*

(Borell-Diehl, Merlot, Rosé, QbA, 2019, trocken 0,1 3,00 Euro)

*With Vinegar and Herbs marinated Calf Cheeks with Red Cabbage
with mashed Rose Hibs, Ginger Pears and Dumplings*

(Gnarly Head, Old Vine Zinfandel, Lodi, California, 2018 trocken 0,1 4,70 Euro)

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

(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2019, edelsüß 0,1 7,50 Euro)

38,60 Euro

Snacks & Starters

Portion of marinated Olives
4,00

Serving of
cured Ham
8,90

Selection of Cheese
12,90

Starters

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

6,80

*Mixed Leaf Salad
with sautéed Mushrooms*

8,90

*Goat's Cheese au gratin
with Pistachios on fried Radicchio*

13,90

*Grilled Prawns on a Salad of Wild Herbs
with roasted Bread and Olive Spread*

15,90

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

12,90

Fish Dishes

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

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

Vegetarian Dish

*Ravioli filled with Artichoke
with fried Artichokes*
17,90

Main Dishes

*Chicken Breast with Rosemary Jus,
Mediterranean Vegetables and Herbed Potatoes*
19,90

*A Cutlet of finest Spanish Iberica Pork on Mediterranean
Sweet-Potato-Ragout with Black Olives and Goat's Cheese Foam*
26,80

*Beef Fillet with a Variation of Parsley Root
and sautéed Savoy Cabbage*
34,50

*With Vinegar and Herbs marinated Calf Cheeks with Red Cabbage
with mashed Rose Hibs, Ginger Pears and Dumplings*
23,90

Dessert

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

*Dark Chocolate Mousse
with a Ragoût of Pears and Pear Sorbet
9,90*

*Three different Sorbets
with fresh Fruit
9,50*

*Selection of Cheese
12,90*

with Dessert we suggest

Oliver Zeter

Sweetheart

Sauvignon Blanc, Pfalz, 2016, edelsüß

0,1

7,50

Apéritif

<i>Forstern Winzerverein</i> <i>Riesling Sekt extra trocken</i> <i>Flaschengärung</i>	<i>0,1</i>	<i>5,90</i>
<i>Laurent-Perrier</i> <i>Champagner Brut</i>	<i>0,2</i>	<i>28,00</i>
<i>Sektkellerei Raumland</i> <i>Traubensecco (alkoholfrei)</i>	<i>0,1</i>	<i>4,00</i>
<i>Sanbitter (alkoholfrei)*</i>	<i>0,1</i>	<i>3,00</i>
<i>Sanbitter Orange/Soda*</i>	<i>0,2</i>	<i>3,70</i>
<i>Martini bianco</i>	<i>5 cl.</i>	<i>3,70</i>
<i>Martini extra dry</i>	<i>5 cl.</i>	<i>3,70</i>
<i>Sherry Jose Miguel, Fino, dry</i>	<i>5 cl.</i>	<i>3,90</i>
<i>Sherry Jose Miguel, medium</i>	<i>5 cl.</i>	<i>3,90</i>
<i>Delaforce Old Twany Port</i>	<i>5 cl.</i>	<i>4,90</i>
<i>Delaforce White Port</i>	<i>5 cl.</i>	<i>4,90</i>
<i>Ricard</i>	<i>5 cl.</i>	<i>3,90</i>
<i>Pernod</i>	<i>5 cl.</i>	<i>3,90</i>
<i>Campari Orange/Soda*</i>	<i>4 cl.</i>	<i>4,70</i>
<i>Gin Tonic*</i>	<i>4 cl.</i>	<i>8,50</i>
<i>Wodka Lemon*</i>	<i>4 cl.</i>	<i>7,50</i>

Offene Weißweine

<i>Bergdolt-Reif & Nett Riesling, Pfalz, QbA, 2019, trocken*</i>	<i>0,2</i>	<i>5,00</i>
<i>Borell-Diehl Grauburgunder, Pfalz, QbA, 2019, trocken*</i>	<i>0,2</i>	<i>4,90</i>
<i>Schloßgut Diel Diel de Diel, Weißweincuvée Nahe, QbA, 2018, trocken*</i>	<i>0,2</i>	<i>8,80</i>
<i>Wagner-Stempel Grüner Silvaner, Rheinhessen, QbA, 2019, trocken*</i>	<i>0,2</i>	<i>7,90</i>
<i>Clauer de Chant „Codex“ Gemischter Satz Baden, QbA, trocken *</i>	<i>0,2</i>	<i>8,90</i>

Rosé

<i>Borell-Diehl</i>	<i>0,2</i>	<i>5,60</i>
<i>Merlot Rosé,</i>		
<i>Pfalz, QbA, 2019, trocken*</i>		

Offene Rotweine

<i>Knipser</i>	<i>0,2</i>	<i>8,80</i>
<i>Blauer Spätburgunder,</i>		
<i>Pfalz, QbA, 2015, trocken*</i>		

<i>Feudo Arancio</i>	<i>0,2</i>	<i>4,90</i>
<i>Syrah,</i>		
<i>Sicilia, IGT., 2018, trocken*</i>		

<i>Jean-Claude Mas</i>	<i>0,2</i>	<i>7,90</i>
<i>La Forge Estate</i>		
<i>Cabernet Sauvignon</i>		
<i>Languedoc, IGP, 2018, trocken*</i>		

<i>Gnarly Head</i>	<i>0,2</i>	<i>8,80</i>
<i>Old Vine Zinfandel</i>		
<i>Lodi, California, 2018, trocken*</i>		

Bier

<i>Radeberger Pilsener</i>	<i>0,3</i>	<i>3,00</i>
<i>Radeberger Pilsener</i>	<i>0,5</i>	<i>4,80</i>
<i>Radler</i>	<i>0,3</i>	<i>3,00</i>
<i>Radler</i>	<i>0,5</i>	<i>4,80</i>
<i>Schöfferhofer</i>		
<i>Weizen hell</i>	<i>0,5</i>	<i>4,20</i>
<i>Schöfferhofer</i>		
<i>Kristallweizen</i>	<i>0,5</i>	<i>4,20</i>
<i>Schöfferhofer</i>		
<i>Weizen hell alkoholfrei</i>	<i>0,5</i>	<i>4,20</i>
<i>Jever fun alkoholfrei</i>	<i>0,33</i>	<i>3,20</i>

Alkoholfreie Getränke

<i>Sole frizzante</i>	0,25	2,50
<i>Sole frizzante</i>	0,75	6,00
<i>Sole naturale</i>	0,25	2,50
<i>Sole naturale</i>	0,75	6,00
<i>Apfelsaftschorle</i>	0,2	2,40
<i>Apfelsaftschorle</i>	0,4	4,40
<i>Coca-Cola*</i>	0,2	2,40
<i>Coca-Cola light*</i>	0,2	2,40
<i>Fanta</i>	0,2	2,40
<i>Sprite</i>	0,2	2,40
<i>Mezzo-Mix*</i>	0,2	2,40
<i>Bitter Lemon*</i>	0,2	2,90
<i>Ginger Ale*</i>	0,2	2,90
<i>Tonic Water*</i>	0,2	2,90
<i>Apfelsaft</i>	0,2	2,90
<i>Orangesaft</i>	0,2	2,90
<i>Johannisbeernektar</i>	0,2	2,90
<i>Kirschsaft</i>	0,2	2,90
<i>Tomatensaft</i>	0,2	2,90
<i>Tasse Kaffee</i>		2,80
<i>Espresso</i>		2,50
<i>Cappuccino</i>		3,20
<i>Milchkaffee</i>		3,40
<i>Latte Macchiato</i>		3,90
<i>Tasse Tee</i>		2,80

Digestif

Marco Bonfante:

<i>Grappa di Moscato</i>	2 cl.	5,50
<i>Grappa di Nebbiolo</i>	2 cl.	5,50
<i>Grappa di Chardonnay</i>	2 cl.	5,50

Etter Distillerie Edel-Fruchtbrände:

<i>Quitte</i>	2 cl.	6,40
<i>Mirabelle</i>	2 cl.	6,40
<i>Williams Birne</i>	2 cl.	6,40
<i>Vielle Kirsch</i>	2 cl.	6,40
<i>Walddhimbeere</i>	2 cl.	6,40
<i>Vieille Prune</i>	2 cl.	6,40

Fräulein Brösels Schnaps erwachen

<i>Schwarze Johannisbeere</i>	2 cl.	6,00
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Brennerei Ziegler

<i>Merlot Traubenbrand</i>	2 cl.	8,90
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Château du Breuil

<i>Calvados Pays d'Auge A.C.</i>		
<i>Réserve 8 Ans</i>	2 cl.	6,20

<i>Frangelico, Haselnußlikör</i>	2 cl.	3,00
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<i>Baileys</i>	4 cl.	3,20
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<i>Amaretto Disaronno</i>	4 cl.	3,20
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<i>Zacapa Rum Gran Reserva 23 Jahre</i>	2 cl.	7,70
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<i>Botucal Reserva Exclusiva</i>	2 cl.	6,50
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<i>Osborne Veterano</i>	2 cl.	3,70
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<i>Carlos I</i>	2 cl.	4,70
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<i>Cardenal Mendoza</i>	2 cl.	5,20
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<i>Cognac Otard V.S.O.P</i>	2 cl.	4,70
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<i>Cognac Hennessy Fine.</i>	2 cl.	6,20
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<i>Sambuca Molinari</i>	2 cl.	2,70
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<i>Jubiläums Aquavit Aarlborg</i>	2 cl.	3,90
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<i>Ramazotti*</i>	4 cl.	2,90
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<i>Averna</i>	4 cl.	2,90
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<i>Cynar</i>	4 cl.	2,90
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<i>Fernet Branca</i>	2 cl.	2,50
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Whisky

		<u>2 cl.</u>	<u>4 cl.</u>
<u>Schottland Single Malt Highland</u>			
<i>Cragganmore</i>	<i>12 Jahre</i>	<i>6,20</i>	<i>9,10</i>
<i>Dalwhinnie</i>	<i>15 Jahre</i>	<i>7,20</i>	<i>10,60</i>
<i>Glenmorangie</i>	<i>10 Jahre</i>	<i>5,20</i>	<i>7,60</i>
<i>Knockando</i>	<i>12 Jahre</i>	<i>6,20</i>	<i>9,10</i>
<i>Oban</i>	<i>14 Jahre</i>	<i>6,20</i>	<i>9,10</i>
<i>Royal</i>			
<i>Lochnager</i>	<i>12 Jahre</i>	<i>6,20</i>	<i>9,10</i>
<u>Schottland Single Malt Islay</u>			
<i>Ardbeg</i>	<i>10 Jahre</i>	<i>6,20</i>	<i>9,10</i>
<i>Bowmore</i>	<i>12 Jahre</i>	<i>6,20</i>	<i>9,10</i>
<i>Lagavulin</i>	<i>16 Jahre</i>	<i>7,20</i>	<i>10,60</i>
<i>Laphroaig</i>	<i>10 Jahre</i>	<i>5,20</i>	<i>7,60</i>
<u>Schottland Single Malt Island</u>			
<i>Highland Park</i>	<i>12 Jahre</i>	<i>6,00</i>	<i>9,10</i>
<u>Schottland Single Malt Lowland</u>			
<i>Glenkinchie</i>	<i>12 Jahre</i>	<i>6,20</i>	<i>9,10</i>

**Wir sind gesetzlich verpflichtet Ihnen
folgende Angaben zu machen:*

Die Weine können Sulfite enthalten

Bitter Lemon und Tonic Water sind chininhaltig

Cola, Cola light und Mezzo-Mix sind koffeinhaltig

Cola light enthält außerdem Süßungsmittel

Farbstoffe befinden sich in

- *Sanbitter*
- *Campari*
- *Ginger Ale, Bitter Lemon, Tonic Water*
 - *Cola, Cola light, Mezzo-Mix*
 - *Ramazotti*

Wir informieren Sie gerne über in unseren Speisen enthaltenen Allergene.