

## Autumn Menu

*Creamy Pumpkin Soup*  
*with Styrian Pumpkin Seed Oil and roasted Pumpkin Seeds*  
(Hummel, Malscher Ölbaum Chardonnay, Kabinett, Baden, 2020, trocken 0,1 4,20)

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*Goats Cheese-Nougat*  
*on a Salad of Wild Herbs with a Fig Chutney*  
(Borell-Diehl, Scheurebe Réserve, Barrique, Pfalz, QbA, 2020, trocken 0,1 4,90)

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*Beef Carpaccio filled with Rocket Pesto,*  
*topped with Parmesan Shavings*  
(Feudo Arancio, Syrah, J.G.F., Sicilia, 2020, trocken 0,1 2,70)

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*Cod on a Pearl Barley Risotto with Apple, Beetroot*  
*and Horseradish*  
(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2020, trocken 0,1 2,90)

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*Dark Chocolate Mousse*  
*with a Ragoût of Pears, Quince Sorbet and Almonds*  
(Leo Lahm, Minus 7, Silvaner Eiswein, Rheinhessen, 2018 0,1 7,90)

*as Five-Course-Menu 65,00 Euro*  
*as Four-Course-Menu with Goat Cheese or Beef Carpaccio 52,50 Euro*  
*as Three-Course-Menu with Goat Cheese or Beef Carpaccio 46,40 Euro*  
*as Three-Course-Menu with Soup 39,90 Euro*

## *Fish Menu*

### *Fried Prawns*

#### *on lukewarm marinated Artichokes*

*(Le Monde, Friulano, Friaul, DCC, 2020, trocken , trocken 0,1 4,20)*

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

*(Borell-Diehl, Scheurebe Réserve, Barrique, Pfalz, QbA, 2020, trocken 0,1 4,90)*

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### *Vanilla Parfait with Wine Cream on a Salad of marinated Grapes*

*(Leo Lahm, Minus 7, Silvaner Eiswein, Rheinhessen, 2018 0,1 7,90)*

**47,90 Euro**

*Menu with Calf Cheeks*

*Gnocchi*

*with a Walnut Filling with roasted Pumpkin*

*(Hummel, Malscher Ölbaum Chardonnay, Kabinett, Baden, 2020, trocken 0,1 4,20)*

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

*(Hahnmühle, Spätburgunder, Nahe, QbA, trocken 0,1 4,00)*

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*Selection of three Sorbets with fresh Fruit*

*(Leo Lahm, Silvaner Eiswein, Rheinhessen, 2018 0,1 7,90)*

*41,20 Euro*

*Snacks & Starters*

*Portion  
of marinated Olives  
3,80*

*\*\*\**

*Serving of  
cured Ham  
8,90*

*\*\*\**

*Selection of Cheese  
13,00*

## Starters

*Creamy Pumpkin Soup  
with Styrian Pumpkin Seed Oil and roasted Pumpkin Seeds*  
6,80

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*Goats Cheese-Nougat  
on a Salad of Wild Herbs with a Fig Chutney*  
14,80

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*Fried Prawns  
on lukewarm marinated Artichokes*  
16,80

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*Beef Carpaccio filled with Rocket Pesto,  
topped with Parmesan Shavings*  
13,50

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*Gnocchi  
with a Walnut Filling with roasted Pumpkin*  
12,00

*Fish Dishes*

*Sea Bream fried on its skin with Chard,  
Chickpeas and Saffron Sauce  
26,80*

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*Cod  
on a Pearl Barley Risotto with Apple, Beetroot  
and Horseradish  
27,80*

*Vegetarian Dishes*

*Vegetable-Saffron-Cous Cous  
with Tomato Sugo, fried Artichoke  
and mashed Artichokes  
17,90*

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*Gnocchi  
with a Walnut Filling with roasted Pumpkin  
17,90*

*Meat Dishes*

*With Vinegar and Herbs marinated Calf Cheeks with Red Cabbage  
with mashed Rose Hips, Ginger Pears and Dumplings*  
24,00

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*Beef Fillet  
on mashed Parsley Roots and Carrots with Chervil*  
35,50

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*Venison Medaillons with Port Wine Sauce with Plums,  
Savoy Cabbage and Napkin Dumplings*  
36,90

## Dessert

*Vanilla Parfait with Wine Cream  
on a Salad of marinated Grapes  
9,90*

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

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

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*Dessert Variation „Oskar“  
12,50*

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*Selection of Cheese  
13,00*

### with Dessert we suggest

*Leo Lahm*

*Minus 7*

*Silvaner Eiswein, Rheinhessen , 2018*

*0,1*

*7,90*