

## Winter Menu

*Root Vegetable Soup  
with Thyme-Sweet-Chestnuts*  
(Borell-Diehl, Grauer Burgunder, QbA, 2020, trocken 0,1 2,90)

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*Slices of Lamb Fillet  
on a Salad of lukewarm mixed Lentils  
with a Chip of Jerusalem Artichoke*  
(Hannes Reeh, « Heideboden », Rotweincuvecé, Burgenland, Österreich, 2017, trocken 0,1 4,80)

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*Gnocchi  
with a Walnut Filling with roasted Pumpkin*  
(Hummel, Auxerrois, Baden, QbA, 2020, trocken 0,1 4,20)

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*Cod with Pommery-Mustard-Sauce,  
Leeks and “La Ratte” Potatoes*  
(Bassermann-Jordan, Weißburgunder, Pfalz, QbA, 2020, trocken 0,1 3,60)

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*Dark Chocolate Mousse  
with a Ragoût of Pears, Quince Sorbet and Almonds*  
(Borell-Diehl, Rieslaner, Beerenauslese, Pfalz, 2016 0,1 8,50)

*as Five-Course-Menu 68,00 Euro  
as Four-Course-Menu with Prawns or Lamb 54,50 Euro  
as Three-Course-Menu with Prawns or Lamb 47,50 Euro  
as Three-Course-Menu with Soup 41,00 Euro*

## *Fish Menu*

### *Fried Prawns on a bed of steamed Lamb's Lettuce with Curry Foam*

*(Forster Ungeheuer, Riesling,, Kabinett, 2020, feinherb 0,1 3,50)*

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

*(Hummel, Auxerrois, Baden, GbA, 2020, trocken 0,1 4,20)*

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### *Selection of three Sorbets with fresh Fruit*

*(Borell-Diehl, Rieslaner, Beerenauslese, Pfalz, 2016 0,1 8,50)*

**47,90 Euro**

*Menu with Duck*

*Lamb's Tail Salad with Sherry-Mustard-Dressing,  
Bacon and Croutons*

*(Bassemann-Jordan, Weißburgunder, Pfalz, QbA, 2020, trocken 0,1 3,60)*

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*A Braised Duck Drum Stick with Acacia Honey Jus  
and Red Cabbage-Apple Compote and Dumplings*

*(Bodegas Piqueras, Piqueras Gold, Crianza, Almansa DO, 2016, trocken 0,1 4,20)*

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*Cinnamon Parfait with Winter spiced Plums  
and Plum Sorbet*

*(Borell-Diehl, Cabernet Mitos, Beerenauslese, Pfalz, 2016 0,1 8,50)*

*36,40 Euro*

*Snacks & Starters*

*Portion  
of marinated Olives  
3,80*

*\*\*\**

*Serving of  
cured Ham  
8,90*

*\*\*\**

*Selection of Cheese  
13,00*

Starters

*Root Vegetable Soup  
with Thyme-Sweet-Chestnuts*

7,80

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*Lamb's Tail Salad with Sherry-Mustard-Dressing,  
Bacon and Croutons*

8,50

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*Fried Prawns on a bed of steamed Lamb's Lettuce  
with Curry Foam*

16,80

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*Slices of Lamb Fillet  
on a Salad of lukewarm mixed Lentils  
with a Chip of Jerusalem Artichoke*

17,90

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*Gnocchi  
with a Walnut Filling with roasted Pumpkin*

12,00

*Fish Dishes*

*Pike-Perch with sautéed Artichoke,  
homemade „Gnocchi“ and Parmesan Foam  
26,50*

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*Cod with Pommery-Mustard-Sauce,  
Leeks and “La Ratte” Potatoes  
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*

*A Braised Duck Drum Stick with Acacia Honey Jus  
and Red Cabbage-Apple Compote and Dumplings*  
22,00

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

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*Venison Medallions with Red Wine Pear,  
Savoy Cabbage and homemade „Spätzle“*  
36,90

## Dessert

*Cinnamon Parfait with Winter spiced Plums  
and Plum Sorbet*

*9,90*

*\*\*\**

*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*