

Spring Menu

Creamy Soup of Peas and Snow Peas with Crayfish

(Forster Winzerverein, Forster Ungeheuer, Riesling, Pfalz, Kabinett, 2020, trocken 0,1 2,90)

Salmon Tatar with Cucumber and Lime-Crème-Fraiche

(Geheimer Rat Dr. von Bassemann-Jordan, Weißer Burgunder, Pfalz, QbA, 2021, trocken 0,1 3,60)

Slices of boiled Veal Fillet on a Salad of Wild Herbs with Herbsauce

(Hahnmühle, Roter Traminer, Oberndorfer Beutelstein, Nahe, Spätlese, 2020, trocken 0,1 4,30)

Sea Bass on Risotto with Mushrooms and green Asparagus and Limesauce

(Wagner-Stempel, Grüner Silvaner, Rheinhessen, Gutswein, 2021, trocken 0,1 4,30)

Chocolate Mousse and Strawberry Sorbet on a Rhubarb Ragout

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

as Five-Course-Menu 72,50 Euro
as Four-Course-Menu with Veal or Salmon Tatar 59,50 Euro
as Three-Course-Menu with Veal or Salmon Tatar 49,80 Euro
as Three-Course-Menu with Soup 45,00 Euro

Fish Menu

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

(Hahnmühle, Roter Traminer, Oberndorfer Beutelstein, Nahe, Spätlese, 2020, trocken 0,1 4,30)

*Fillet of Scottish Salmon with Lemongras Sauce
with fried Pak Choi and Black Rice*

(Geheimer Rat Dr. von Bassermann-Jordan, Weißer Burgunder, Pfalz, QbA, 2021, trocken 0,1 3,60)

*Panna Cotta and Mango Sorbet
with Pineapple-Pomegranate-Salad*

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

48,00 Euro

Menu with Lamb

*Mixed Leaf Salad with Yoghurt Dressing,
Radish and roasted Sunflower Seeds*
(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2020, trocken 0,1 3,50)

*Lamb Shank with green Beans
and herbed Potatoes*
(Feudo Arancio, Syrah, Sicilia, DCC., 2020, trocken 0,1 3,10)

*Selection of Sorbets
with fresh Fruits*
(Borell-Diehl, Rieslaner, Beerenauslese, Pfalz, 2016 0,1 8,50)

38,90 Euro

Snacks & Starters

*Portion
of marinated Olives
3,80*

*Serving of
cured Ham
8,90*

*Selection of Cheese
13,50*

Starters

*Creamy Soup of Peas and Snow Peas
with Crayfish
10,50*

*Mixed Leaf Salad with Yoghurt Dressing,
Radish and roasted Sunflower Seeds
8,50*

*Fried Scallops on a Salad of young Spinach,
confied Jerusalem Artichoke and Froth of Vine Tomatoes
16,90*

*Grilled Prawn on Risotto
with green Asparagus and Limesauce
16,90*

*Salmon Fatar with Cucumber
and Lime-Crème-Fraiche
14,90*

*Slices of boiled Veal Fillet
on a Salad of Wild Herbs with Herbsauce
16,90*

*Gnocchi filled with Mozzarella
with Rocket Leaves, Baby Spinach,
Cherry Tomatoes and frothed Parmesan
12,00*

Fish Dishes

*Sea Bass on Risotto
with Mushrooms and green Asparagus
and Lemonsauce
28,60*

*Fillet of Scottish Salmon with Lemongras Sauce
with fried Pak Choi and Black Rice
25,60*

Vegetarian Dishes

*Fried Green Asparagus
on Risotto with Mushrooms and green Asparagus
with Limesauce
18,60*

*Gnocchi filled with Mozzarella
with Rocket Leaves, Baby Spinach,
Cherry Tomatoes and frothed Parmesan
17,90*

Meat Dishes

*A Cutlet of finest Spanish Iberico Pork
on Mediterranean Sweet-Potato-Ragout
with Black Olives, Bell Pepper and Goat's Cheese Foam
28,60*

*Veal Steak with Herb Crust
with Morel-Mushroom-Sauce and Pureed fine Peas
29,60*

*Lamb Shank with green Beans
and herbed Potatoes
24,00*

Dessert

*Panna Cotta and Mango Sorbet
with Pineapple-Pomegranate-Salad
10,90*

*Chocolate Mousse and Strawberry Sorbet
on a Rhubarb Ragout
10,90*

*Selection of Sorbets with fresh Fruits
9,50*

*Dessert Variation „Oskar“
13,00*

*Selection of Cheese
13,50*

with Dessert we suggest

<i>Borell-Diehl, Rieslaner, Beerenauslese, Pfalz, 2016</i>	<i>0,1</i>	<i>8,50</i>
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