

Summer Menu

*Buffalo Mozzarella
with Tomatoes – old sorts - and Basil*
(Bassermann-Jordan, Blanc de Noir, Pfalz, QbA, 2021 trocken 0,1 4,20)

*Pappardelle with Rabbit Ragoût,
sundried Tomatoes and Black Olives*
(Nardelli, Primitivo "1961", Apulien, JGP, 2019, trocken 0,1 4,90)

Tuna Tatar with Capers
(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2020, trocken 0,1 3,50)

*Tagliata of Roastbeef
on Rocket Leaves with Parmesan Shavings*
(Le Monde, Refresco, Friaul-Julisch, DQe., 2020, trocken 0,1 4,20)

*Chocolate Mousse and Strawberry Sorbet
with Strawberry-Mint-Salad*
(Oliver Zeter, „Swart Heart“, Sauvignon Blanc, 0,1 7,90)

*as Five-Course-Menu 82,00 Euro
as Four-Course Menu 68,00 Euro
as Three-Course-Menu 52,00 Euro*

Menu with Chanterelle

*Mixed Leaf Salad
with sautéed Chanterelle Mushrooms*
(Malscher Ölbaum, Muskateller, Baden, QbA, 2021, trocken 0,1 4,20)

*Sea Bream fried on its skin
on a Risotto with Chanterelles Mushrooms and Leeks*
(Bassermann-Jordan, Blanc de Noir, Pfalz, QbA, 2021 trocken 0,1 4,20)

*Panna Cotta and Mango Sorbet
with Pineapple-Pomegranate-Salad*
(Oliver Zeter, „Sweet Heart“, Sauvignon Blanc, Pfalz, QbA, 2020 0,1 7,90)

43,00 Euro

Snacks
& Starters

Portion
of marinated Olives
4,50

Serving of
cured Ham
9,50

Selection of Cheese
13,90

Starters

*Mixed Leaf Salad
with sautéed Chanterelle Mushrooms
10,50*

*Buffalo Mozzarella
with Tomatoes – old sorts - and Basil
13,90*

*Tuna Tatar with Capers
17,50*

*Gnocchi with Sage
and sautéed Chanterelles Mushrooms
12,50*

*Pappardelle with Rabbit Ragoût,
sundried Tomatoes and Black Olives
15,20*

Fish Dishes

*Sea Bream fried on its skin
on a Risotto with Chanterelles Mushrooms and Leeks
26,50*

*Tuna Steak covered with Sesame
with Asian Vegetables and Glass Noodles
35,00*

Vegetarian Dishes

*Gnocchi with Sage
and sautéed Chanterelles Mushrooms
17,90*

Meat Dishes

*Pappardelle with Rabbit Ragoût,
sundried Tomatoes and Black Olives*
22,80

*Roastbeef with sautéed Chanterelles Mushrooms,
young Leek, Baby Corn and herbed Potatoes*
29,50

Dessert

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

*Chocolate Mousse and Strawberry Sorbet
on Strawberry 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

Oliver Zeter

*“Sweet Heart” Sauvignon Blanc,
Pfalz, 2020*

0,1

7,90