

Autumn Menu

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

(Clauer de Chant, Amonis Cuvée, Baden, Spätlese, 2020, halbtrocken 0,1 4,20)

Gratinated Pears with Goat's Cheese and Pistachios on fried Radicchio

(Hahnmühle, Roter Traminer, Nahe, Spätlese, 2020, trocken 0,1 5,00)

Mille feuille of graved Speckled Trout, Beetroot and green Apple

(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2021 trocken 0,1 3,50)

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

(Rupert & Rothschild, , Merlot – Cabernet Sauvignon, Western Cape, Südafrika, 2017, trocken 0,1 4,50)

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

(Forster Winzerverein, Forster Ungeheuer Riesling, Pfalz, Auslese, 2020 0,1 5,50)

as Five-Course-Menu 65,00 Euro
as Four-Course-Menu 52,50 Euro
as Three-Course-Menu with Mille feuille or Pear 45,50 Euro
as Three-Course-Menu with Soup 38,80 Euro

Menu with Speckled Trout

*Scallops with Quinces, mashed Sweet Chestnuts
and Celery Root Cream*

(Malscher Ölbaum, Chardonnay, Baden, Kabinett, 2021, trocken 0,1 4,20)

*Fillet of Speckled Trout
with Pumpkin Ravioli*

(Forster Winzerverein, Forster Ungeheuer, Riesling, Pfalz, Kabinett, 2021, trocken 0,1 3,00)

*Selection of Sorbets
with fresh Fruits*

(Forster Winzerverein, Forster Ungeheuer Riesling, Pfalz, Auslese, 2020 0,1 5,50)

51,20 Euro

Menu with Swordfish

*Prawn with Artichokes,
Parmesan Foam and small Gnocchi*
(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2021, trocken 0,1 3,50)

*Grilled Swordfish
with mediterranean Potatoe-Vegetables-Ragoût with Capers*
(Hahnmühle, Roter Traminer, Nahe, Spätlese, 2020, trocken 0,1 5,00)

*Coffee Mousse with Mango Sorbet
and Blood Orange – Mint – Salad*
(Forster Winzerverein, Forster Ungeheuer Riesling, Pfalz, Auslese, 2020 0,1 5,50)

52,90 Euro

Snacks
& Starters

Portion
of marinated Olives
4,50

Serving of
cured Ham
12,00

Selection of Cheese
13,90

Starters

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

7,60

*Gratinated Pears with Goat's Cheese and Pistachios
on fried Radicchio*

13,60

*Scallops with Quinces, mashed Sweet Chestnuts
and Celery Root Cream*

16,50

*Mille feuille of gravad Speckled Trout,
Beetroot and green Apple*

15,90

*Prawn with Artichokes,
Parmesan Foam and small Gnocchi*

16,80

*Pumpkin Gnocchi with Sweet Chestnuts
and King Oyster Mushrooms*

12,40

Fish Dishes

*Fillet of Speckled Trout
with Pumpkin Ravioli
26,60*

*Grilled Swordfish
with mediterranean Potatoe-Vegetables-Ragoût with Capers
31,00*

*Prawns with Artichokes,
Parmesan Foam and small Gnocchi
25,20*

Vegetarian Dishes

*Pumpkin Gnocchi with Sweet Chestnuts
and King Oyster Mushrooms
18,60*

Meat Dishes

*With Vinegar and Herbs marinated Calf Cheeks with Red Cabbage
with mashed Rose Hibs, Ginger Pears and Dumplings
24,90*

*Beef Fillet with Port Wine Jus,
Sweetheart Cabbage and Potatoes au gratin
36,90*

Dessert

*Vanilla Parfait with Wine Cream
on a Salad of white and blue Grapes
10,90*

*Coffee Mousse with Mango Sorbet
and Blood Orange – Mint – Salad
10,90*

*Selection of Sorbets with fresh Fruits
9,50*

*Dessert Variation „Oskar
13,00*

*Selection of Cheese
13,90*

with Dessert we suggest

*Forster Winzerverein,
Forster Ungeheuer Riesling,
Pfalz, Auslese, 2020 0,1 5,50*

0,1 5,50