

Winter Menu

Creamy Kohlrabi Soup with Apple and Chestnuts

(Otella, Lugana, Venezia-Giulia, D.O.C., 2021, trocken 0,1 4,50 Euro)

Variation of Cauliflower with Scallop

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

Slices of Saddle of Venison on a Salad of lukewarm mixed Lentils

(Lagrein „Muri Gries“, D.O.C., Südtirol, 2021, trocken 0,1 4,90 Euro)

Fillet of Speckled Trout with Pumpkin Ravioli

(Knipser, Chardonnay & Weißburgunder, Pfalz, Q.b.A., 2021, trocken 0,1 4,60)

Cinammon Parfait with Plum Compote and Punch Foam

(Leo Lahm, Minus 7, Rheinhessen, Eiswein, edelsüß 0,1 12,00)

as Five-Course-Menu 73,50 Euro
as Four-Course-Menu with Scallop or Venison 57,50 Euro
as Three-Course-Menu with Scallop or Venison 50,00 Euro
as Three-Course-Menu with Soup 41,50 Euro

Fish Menu

Carrot-Ginger-Soup with Coconut Milk, roasted Sesame and Prawn

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

Salmon on mashed Celery wit marinated Fennel and Citrus Fruits

(Otella, Lugana, Venezia-Giulia, D.O.C., 2021, trocken 0,1 4,50 Euro)

Chocolate Mousse with Ragu of Pineapple and Pomegranate and Mango Sorbet

(Leo Lahm, Minus 7, Rheinhessen, Eiswein, edelsüß 0,1 12,00)

46,50 Euro

Menu with Duck

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

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

*Braised Duck Drum Stick in Acadia Honey
with Red Cabbage, Stewed Apples and Dumplings*

(Lagrein „Muri Gries“, D.O.C., Südtirol, 2021, trocken 0,1 4,90 Euro)

*Cinammon Parfait with Plum Compote
and Punch Foam*

(Leo Lahm, Minus 7, Rheinhessen, Eiswein, edelsüß 0,1 12,00)

39,00 Euro

Snacks
& Starters

Portion
of marinated Olives
4,90

Serving of
cured Ham
13,00

Selection of Cheese
14,50

Starters

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

8,40

*Creamy Kohlrabi Soup
with Apple and Chestnuts*

8,40

*Carrot-Ginger-Soup
with Coconut Milk, roasted Sesame
and Prawns*

13,40

*Variation of Cauliflower
with Scallops*

16,90

*Slices of Saddle of Venison
on a Salad of lukewarm mixed Lentils*

19,80

*Gnocchi with Chestnut Filling, Walnuts,
sautéed Mushrooms and Gruyère Sauce*

12,60

Fish Courses

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

*Salmon on mashed Celery
wit marinated Fennel and Citrus Fruits
27,50*

Vegetarian Course

*Gnocchi with Chestnut Filling, Walnuts,
sautéed Mushrooms and Gruyère Sauce
18,90*

Meat Dishes

*Braised Duck Drum Stick in Acadia Honey
with Red Cabbage, Stewed Apples and Dumplings
24,00*

*Veal Steak under a Walnut Crust
on mashed Parsley Roots with Carrots
32,00*

*Venison Medaillons with Salsify with Raisins and Cashews
and homemade "Spätzle"
36,00*

Dessert

*Chocolate Mousse
with Ragu of Pineapple and Pomegranate and Mango Sorbet
10,90*

*Cinammon Parfait with Plum Compote
and Punch Foam
10,90*

*Selection of Sorbets with fresh Fruits
9,50*

*Dessert Variation "Oscar"
13,00*

*Selection of Cheese
14,50*

with Dessert we suggest

Leo Lahm

Minus 7

Silvaner

Rheinhessen, Eiswein, 2018, edelsüß

0,1

12,00