

Spring Menu

*Octopus Salad
with green Beans and Potatoes
(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2021, trocken 0,1 3,50)*

*Braised Cheeks of Suckling Pig
with "Gremolata" Vegetables
(Massio, Barbera d'Alba, Piemont, D.O.C, 2020, trocken trocken 0,1 6,50 Euro)*

*Cod
on mashed Celery with Sorrel Sauce
and braised Turnips
(Knipser, Chardonnay & Weißburgunder, Pfalz, Q.b.A., 2021, trocken 0,1 4,60)*

*Mango Panna Cotta Tartlet
with homemade Coconut Ice Cream
(Leo Lahm, Minus 7, Rheinhessen, Eiswein, 2018, edelsüß 0,1 12,00)*

*as Four-Course Menu 68,00 Euro
as Three-Course Menu with Octopus 55,50 Euro
as Three-Course Menu with Suckling Pig 51,50 Euro*

Fish Menu

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

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

Sea Bass on a Risotto with Saffron and Mussels with Broccoli

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

Cinammon Parfait with Ragu of Pineapple and Pomegranate and Mango Sorbet

(Leo Lahm, Minus 7, Rheinhessen, Eiswein, 2018, edelsüß 0,1 12,00)

46,50 Euro

Vegetarian Menu

*Goat Cheese au Gratin
on a Salad of Wild Herbs with Grape Chutney
(Otella, Lugana, Venezia-Giulia, D.O.C., 2021, trocken 0,1 4,50 Euro)*

*Gnocchi with Wild Garlic Filling,
sautéed Mushrooms, fried Cauliflower
and Parmesan Shavings
(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2021 trocken 0,1 3,50)*

*Mango Panna Cotta Tartlet
with homemade Coconut Ice Cream
(Leo Lahm, Minus 7, Rheinhessen, Eiswein, 2018, 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

*Goat Cheese au Gratin
on a Salad of Wild Herbs with Grape Chutney*
16,50

*Carrot-Ginger-Soup
with Coconut Milk, roasted Sesame
and Prawns*
13,40

*Variation of Cauliflower
with Scallops*
16,90

*Octopus Salad
with green Beans and Potatoes*
18,50

*Braised Cheeks of Suckling Pig
on "Gremolata" Vegetables*
14,00

*Gnocchi with Wild Garlic Filling,
sautéed Mushrooms, fried Cauliflower
and Parmesan Shavings*
12,60

Fish Menu

Cod
on mashed Celery with Sorrel Sauce
and braised Turnips
32,00

Sea Bass on a Risotto with Saffron
and Mussels with Broccoli
32,00

Vegetarian Dish

Gnocchi with Wild Garlic Filling,
sautéed Mushrooms, fried Cauliflower
and Parmesan Shavings
18,90

Meat Dishes

*Calf Cheeks on Ragout of Sweet Potatoes
with Parmesan Foam*

24,90

*Veal Steak
with young Leek, Baby Corn and herbed Potatoes*

32,00

*Braised Cheeks of Suckling Pig
on "Gremolata" Vegetables and herbed Potatoes*

21,00

Dessert

*Mango Panna Cotta Tartlet
with homemade Coconut Icecream
10,90*

*Cinammon Parfait
with Ragu of Pineapple and Pomegranate
and Mango Sorbet
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