

Autumn Menu

Fried Scallops on mashed Chestnuts

(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2022, trocken 0,1 3,50)*

Suckling Pig on Root Vegetables with Gremolata

(Borell-Diehl, Scheurebe „Reserve“, Pfalz, QbA, 2022, trocken 0,1 5,60)*

Salmon on mashed Celery with fried Fennel and Citrus Fruits

(Emil Bauer & Söhne, „Make Müller Great Again“, Müller -Thurgau, Pfalz, QbA, 2022, trocken 0,1 4,20)*

Chocolate-Coffee-Cake with Port-Cinnamon-Plums

(Leo Lahm, Fluxelrebe, Rheinhessen, Auslese, 2019, edelsüß 0,1 7,50)

*Als Vier-Gang-Menü 80,00 Euro
Als Drei-Gang-Menü 63,50 Euro*

Fish Menu

Salmon Tatar with Cucumber, Lime-Crème-Fraiche

(Forster Winzerverein, Forster Ungeheuer, Riesling, Pfalz, Kabinett, 2022, trocken 0,1 3,00)*

Cod on Carrot-Turnip-Curry with Coconut Froth

(Emil Bauer & Söhne, „Make Müller Great Again“, Müller -Shurgau, Pfalz, QbA, 2022, trocken 0,1 4,20)*

Selection of Sorbets and fresh Fruit

(Leo Lahm, Huxelrebe, Rheinhessen, Auslese, 2019, edelsüß 0,1 7,50)

58,00 Euro

Menu
with Calf Cheeks

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

(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2022, trocken 0,1 3,50)*

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

(Hahnmühle, Spätburgunder, Nahe, Q.b.A., 2022, trocken 0,1 4,20)*

*Chocolate-Coffee-Cake
with Port-Cinnamon-Plums*

(Leo Lahm, Fluxelrebe, Rheinhessen, Auslese, 2019, edelsüß 0,1 7,50)

45,50 Euro

Vegetarian Menu

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

(Emil Bauer & Söhne, „Make Müller Great Again“, Müller -Fhurgau, Pfalz, QbA, 2022, trocken 0,1 4,20)*

Gnocchi with Walnut Filling, Chestnuts, sautéed Mushrooms and Gruyère Sauce

(Borell-Diehl, Scheurebe „Reserve“, Pfalz, QbA, 2022, trocken 0,1 5,60)*

Sablé Tart filled with Lemon Cream and Meringues with Pistachio Ice Cream

(Leo Lahm, Fluxelrebe, Rheinhessen, Auslese, 2019, edelsüß 0,1 7,50)

41,50 Euro

Snacks
& Starters

Portion
of marinated Olives
5,50

Serving of
cured Ham
14,50

Selection of Cheese
16,50

Starters

*Creamy Pumpkin Soup with Styrian Pumpkin Seed Oil
and roasted Pumpkin Seeds*
8,90

*Lamb's Tail Salad with Sherry-Mustard-Dressing,
Bacon and Croutons*
9,50

*Salmon Tatar with Cucumber,
Lime-Crème-Fraiche*
18,90

*Fried Scallops
on mashed Chestnuts*
19,80

*Suckling Pig
on Root Vegetables with Gremolata*
19,80

*Gnocchi with Walnut Filling, Chestnuts,
sautéed Mushrooms and Gruyère Sauce*
16,00

Fish Dishes

*Salmon on mashed Celery
with fried Fennel and Citrus Fruits
34,50*

*Cod on Carrot-Turnip-Curry
with Coconut Froth
37,50*

Vegetarian Dishes

*Gnocchi with Walnut Filling, Chestnuts, sautéed Mushrooms
and Gruyère Sauce
24,00*

*Carrot-Turnip-Curry with Basmati Rice
and Coconut Froth
19,50*

Meat Dishes

*With Vinegar and Herbs marinated Calf Cheeks with Red Cabbage
with mashed Rose Hibs, Ginger Pears and Dumplings*
28,00

*Beef Fillet with fried Mushrooms, sautéed Sweetheart Cabbage
and Potato "Straw"*
36,50

*Venison Medaillons with Salsify with Raisins and Cashews
and homemade "Spätzle"*
39,50

Dessert

*Chocolate-Coffee-Cake
with Port-Cinnamon-Plums
12,90*

*Sablé Tart filled with Lemon Cream
and Meringues with Pistachio Ice Cream
12,90*

*Selection of Sorbets
and fresh Fruit
8,00*

*Selection of Cheese
16,50*

with Dessert we suggest

Leo Lahm

Huxelrebe

Rheinhessen, Eiswein, 2019, sweet

0,1

7,50