

## Winter Menu

### *Fried Scallops on mashed Chestnuts*

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

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### *Suckling Pig on Root Vegetables with Gremolata*

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

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### *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)*

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

*(Leo Lahm, „Minus 7“, Silvaner, Rheinhessen, Eiswein, 2018, edelsüß 0,1 12,50)*

*Als Vier-Gang-Menü 87,00 Euro  
Als Drei-Gang-Menü 68,20 Euro*

## *Fish Menu*

### *Salmon Tatar with Cucumber, Lime-Crème-Fraiche*

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

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### *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)*

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### *Selection of Sorbets and fresh Fruit*

*(Leo Lahm, „Minus 7“, Silvaner, Rheinhessen, Eiswein, 2018, edelsüß 0,1 12,50)*

*65,00 Euro*

*Menu*  
*with Duck*

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

*(Borell-Diehl, Grauburgunder, Pfalz, Q.b.A., 2022, trocken\* 0,1 3,50)*

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

*(Knipser, Spätburgunder, Pfalz, Q.b.A., 2018, trocken\* 0,1 5,60)*

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

*(Leo Lahm, „Minus 7“, Silvaner, Rheinhessen, Eiswein, 2018, edelsüß 0,1 12,50)*

*51,80 Euro*

## Vegetarian Menu

### *Carrot Ginger Soup*

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

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

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

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

*(Leo Lahm, „Minus 7“, Silvaner, Rheinhessen, Eiswein, 2018, edelsüß 0,1 12,50)*

**46,10 Euro**

*Snacks*  
*& Starters*

*Portion*  
*of marinated Olives*  
*6,20*

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*Serving of*  
*cured Ham*  
*16,30*

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*Selection of Cheese*  
*18,50*

Starters

*Carrot Ginger Soup*  
9,90

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*Lamb's Tail Salad with Sherry-Mustard-Dressing,  
Bacon and Croutons*  
10,70

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*Salmon Tatar with Cucumber,  
Lime-Crème-Fraiche*  
21,20

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*Fried Scallops  
on mashed Chestnuts*  
22,20

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*Suckling Pig  
on Root Vegetables with Gremolata*  
22,20

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*Gnocchi with Walnut Filling, Chestnuts,  
sautéed Mushrooms and Gruyère Sauce*  
18,00

*Fish Dishes*

*Salmon on mashed Celery  
with fried Fennel and Citrus Fruits  
38,60*

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*Cod on Carrot-Turnip-Curry  
with Coconut Froth  
42,00*

*Vegetarian Dishes*

*Gnocchi with Walnut Filling, Chestnuts, sautéed Mushrooms  
and Gruyère Sauce  
26,90*

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*Carrot-Turnip-Curry with Basmati Rice  
and Coconut Froth  
21,80*

*Meat Dishes*

*Braised Duck Drum Stick in Acadia Honey  
with Red Cabbage, Stewed Apples and Dumplings  
32,40*

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*Beef Fillet with fried Mushrooms, sautéed Sweetheart Cabbage  
and Potato "Straw"  
40,90*

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*Venison Medaillons with Salsify with Raisins and Cashews  
and homemade "Spätzle"  
44,20*



