

Spring Menu

*Grilled Prawn on Risotto
with Mushrooms, green Asparagus,
Lemonsauce and Parmesan Froth*

(Wagner-Stempel, Silvaner, Rheinhessen, QbA, 2022, trocken 0,1 5,10)*

*Gnocchi with Wild Garlic Filling,
wild Brokkoli, sautéed Mushrooms*

(Bassermann-Jordan, Blanc de Noir, Pfalz, QbA, 2023, trocken 0,1 4,70)*

*Cod with Sorrel Sauce
and braised Turnips*

(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2023, trocken 0,1 3,70)*

*Cheesecake with Rhubarb Ragoût
and Strawberry Sorbet*

(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2022, edelsüß 0,1 7,50)

*As Four-Course-Menu 90,00 Euro
As Three-Course-Menu 73,50 Euro*

Fish Menu

*Scallops
on mashed Celery
with fried Fennel and Citrus Fruits*

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

*Sea Bass
on Risotto with Mushrooms,
green Asparagus, Lemonsauce and Parmesan Froth*
(Wagner-Stempel, Silvaner, Rheinhessen, QbA, 2022, trocken 0,1 5,10)*

*Selection of two different Sorbets
and fresh Fruit*
(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2022, edelsüß 0,1 7,50)

69,50 Euro

Menu with Lamb

Frothy Cress Soup with Croûtons and Pea Sprouts

(Wagner-Stempel, Silvaner, Rheinhessen, QbA, 2022, trocken 0,1 5,10)*

Braised Lamb Shank with Rosemary Jus, green Beans and herbed Potatoes

(Philipp Kuhn, Mano Negra, Rotweincuvée, Pfalz, Q.b.A., 2022, trocken 0,1 6,20)*

Chocolate-Coffee-Cake with Red Berries and Mango Sorbet

(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2022, edelsüß 0,1 7,50)

55,00 Euro

Vegetarian Menu

Mixed Leaf Salad with Yoghurt Dressing, marinated Radish and Croûtons

(Borell-Diehl, Grauburgunder, Pfalz, QbA, 2023, trocken 0,1 3,70)*

Gnocchi with Wild Garlic Filling, wild Broccoli, sautéed Mushrooms

(Bassermann-Jordan, Blanc de Noir, Pfalz, QbA, 2023, trocken 0,1 4,70)*

Cheesecake with Rhubarb Ragoût and Strawberry Sorbet

(Oliver Zeter, „Sweetheart“, Sauvignon Blanc, Pfalz, 2022, edelsüß 0,1 7,50)

48,00 Euro

Snacks
& Starters

Portion
of marinated Olives
6,50

Serving of
cured Ham
16,50

Selection of Cheese
18,50

Starters

*Frothy Cress Soup
with Croûtons and Pea Sprouts
9,90*

*Mixed Leaf Salad with Yoghurt Dressing,
marinated Radish and Croûtons
9,50*

*Scallops on mashed Celery
with fried Fennel and Citrus Fruits
19,50*

*Grilled Prawn
on Risotto with Mushrooms, green Asparagus,
Lemonsauce and Parmesan Froth
22,00*

*Gnocchi with Wild Garlic Filling,
wild Brokkoli, sautéed Mushrooms
18,00*

Fish Dishes

*Cod with Sorrel Sauce
and braised Turnips
42,00*

*Sea Bass on Risotto
with Mushrooms, green Asparagus,
Lemonsauce and Parmesan Froth
40,00*

Vegetarian Dishes

*Gnocchi with Wild Garlic Filling,
wild Broccoli, sautéed Mushrooms
27,00*

*Fried Green Asparagus
on Risotto with Mushrooms, green Asparagus,
Lemonsauce and Parmesan Froth
28,00*

Meat Dishes

*Braised Cheeks of Iberico Pork
on Root Vegetables with Gremolata
and Potatoe "Straw"
36,00*

*Beef Fillet with mashed Peas,
young Leek, Baby Corn, herbed Potatoes
and Sour Cream
42,00*

*Braised Lamb Shank with Rosmary Jus,
green Beans and herbed Potatoes
34,00*

Dessert

*Cheesecake
with Rhubarb Ragoût
and Strawberry Sorbet
14,00*

*Chocolate-Coffee-Cake
with Red Berries
and Mango Sorbet
14,00*

*Selection of two different Sorbets
and fresh Fruit
9,00*

*Selection of Cheese
18,50*

with Dessert we suggest

*Oliver Zeter
„Sweetheart“, Sauvignon Blanc
Pfalz, 2022, edelsüß*

	<i>0,1</i>	<i>7,50</i>
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