

Starters & Vegetarian



Smoked filet of matie with salad of beetroot and apple
and pumpernickel pie
€ 9,50

Anti -Pasti Variation
Roasted vegetables, mozzarella and tomatoes, Vitello tonnato,
Jamón serrano and Melon
€ 12,50

(Main course portion € 14,50)

Cold soup
of tomatoes and yogurt
€ 4,50

Soup of chanterelle
with fine cream herbs and croûtons
€ 5,50

Homemade Gnocchi with fine herbs,
cherry tomatoes and cold-pressed olive oil
€ 9,50

Fried potato terrine
with sauteed mushrooms in cream
€ 12,00

Selection of green garden salads
€ 6,00

Our *Welterbe* Menue

Marinated salmon, according to
an in-house recipe,
with green garden salads
(single € 10,50)

Pink roasted hip of lamb to fine jus,
potato terrine, sautéed vegetables
of zucchini and tomatoes
(single € 17,00)

Half frozen parfait of raspberry
on a fruit sauce
(single € 6,00)

3-course-menue
€ 29,50

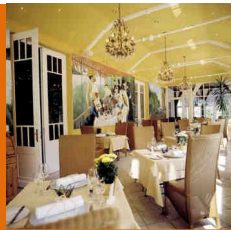
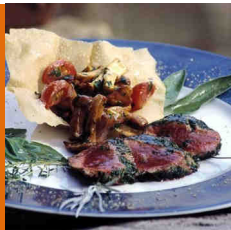


Our aperitif advice for you:
Marinated strawberries
filled with sparkling wine
€ 5,50

Our wine advice for you:
2008 Bopparder Hamm
Pinot Noir Rosé, semidry
Winery Heilig Grab
0,1 l € 3,40 / 0,25 l € 7,50
0,75 l € 21,50

2008 Oberweseler
Riesling Hochgewächs, dry
Winery Goswin Lambrich
0,1 l € 3,50 / 0,25 l € 7,60
0,75 l € 21,00

Main Courses



Green garden salads with balsamic dressing
and roasted chanterelles
€ 11,00

Medaillons of pork filet
with cream-chanterelles and Gnocchi
€ 17,50

Marinated filet of matie with green beans and bacon,
crispy fried potatoes
€ 15,00

Suprême of corn poulard, fried in the pan,
with Ratatouille and cuts of polenta
€ 17,00

Argentine rump steak with three kinds of butter,
pivoted fine herb potatoes and green garden salads
€ 19,50

Roasted filet of gilthead seabream in lemon butter
with basmati rice and rocket salad
€ 19,50

Variation of three different saltwater fish
on a vegetable and butter potatoes
€ 17,50

Chanterelles as garnish per serving € 4,00

Dessert

Tarte of dark chocolate
with homemade ice cream of roses
€ 8,50

Panna Cotta of tonka bean
with summer berries
€ 7,50