

STARTERS

Smoked char

and terrine of beetroot on wild herb salad

Euro 16,50

Praline of goose liver

on a bed of lambs lettuce with Cumberland sauce

Euro 18,50

****Buffalo mozzarella from Campania***

on filets of oranges and elderberry jam

Euro 16,50

Seven culinary temptations (for at least 2 persons):

◦ *smoked char on wild herb salad*

◦ *Praline of goose liver with Cumberland sauce*

◦ *Buffalo mozzarella on filets of oranges and elderberry jam*

◦ *Poached haddock with roasted tomatoes and almond ice cream*

◦ *Shish kebab of chicken in pepper sauce and smoked pepper-Krupuk*

◦ *Pot au feu of shrimp and scallop with sauce aioli*

◦ *“Sauerbraten“ of Middelrhine tofu with beetroot-vegetables*

per person Euro 32,50

SOUPS

Curry-lentil-soup *with a small “bratwurst” skewer*

Euro 9,50

Parsley root consommé *with a small lobsterburger*

Euro 10,50

or vegetarian with a small vegetable burger

Euro 9,50

ENTRÉES

Poached haddock with roasted tomatoes

Euro 19,50

with tarragon foam and homemade almond ice cream

as main course Euro 25,50

Shish kebab of “Hunsrück” chicken braised in pepper sauce

Euro 18,50

on cooked potato sticks and smoked pepper-Krupuk

as main course Euro 24,50

Pot au Feu of shrimp and scallops

Euro 19,50

with sauce aioli and caraway bread- crostini

as main course Euro 26,50

****“Sauerbraten“ from Trechtingshausen „Middelrhine tofu“***

Euro 18,50

with beetroot vegetables and small jacket potato

as main course Euro 24,50

MAIN COURSES

“Cordon bleu” of Hunsrück wild boar

with morel cream sauce and baked turnip

Euro 24,50

Filet of beef “Wellington style”

on lima beans and thyme-bacon sauce (The meat is cooked “Medium”).

Euro 28,50

Cooking it “Well” would also be possible. Other degrees of doneness unfortunately cannot be offered)

Slices of Barbarie duck breast

on warm red cabbage-orange-salad, raspberry jus and “Anna” potatoes

Euro 27,50

Roasted filet of salmon trout from the Wispertal

on a lasagne sheet, mild chili-apple-sauerkraut and saffron sauce

Euro 27,50

****Lasagne of crispy olive bread, vegetable risotto and mountain cheese***

with a sauce of dried tomatoes and baked rocket salad

Euro 24,50

(Without the mountain cheese, this dish is vegan)

*Dishes marked with * are suitable for vegetarians.
A list of allergens is available for your convenience.*