

OUR APERITIF RECOMMENDATION

GLASS OF MADAME GENEVA GIN ROUGE TONIC	0,1 L € 5,00
GLASS OF MARTINI BIANCO WITH LIME JUICE AND CUCUMBER	0,2 L € 6,50
GLASS OF PROSECCO SOLIGO BRUT	0,1 L € 5,50
GLASS OF "SIEGFRIED WONDERLEAF" GIN TONIC (WITHOUT ALCOHOL)	0,2 L € 7,50

MENU

FRIED BABY SQUID
ON BELUGA-LENTIL AVOCADO SALAD

CREAM SOUP OF HOKKAIDO PUMPKIN
WITH STYRIAN SEED OIL
AND ROASTED PUMPKIN SEEDS

TRI-TIP SOUS VIDE
TRUFFLE JUS, BACON-ONION JAM
GREEN BEANS AND MASHED SWEET POTATOES

BAKED SEMOLINA PUDDING
WITH VINEYARD PEACH "MELBA"

3 COURSE MEAL € 35,50
4 COURSE MEAL € 41,50

OUR WHITE WINE REKOMMANDATION:

2018ER RIESLING
VOM ROTLIEGENDEN
QUALITÄTSWEIN TROCKEN
LISA BUNN
NIERSTEIN
RHEINHESSEN

BOTTLE 0,75 L € 29,00

OUR ROSE WINE REKOMMANDATION:

2018ER ROSE SAIGNER
QUALITÄTSWEIN TROCKEN
MARKUS SCHNEIDER
ELLERSTADT
PFALZ

BOTTLE 0,75L € 27,50

STARTERS

CAESAR SALAD WITH APPLE CAPERS, MELTED TOMATOES AND GRATED PARMESAN (VEGETARIAN)	€ 10,50
WITH BAKED PRAWNS	€ 16,50
CENTERPIECE OF SMOKED SALMON WITH POTATO VINAIGRETTE	€ 14,50
SCALLOP UNDER A CRUST OF MACADAMIA NUTS ON CARPACCIO OF RED AND YELLOW BEETS	€ 16,50
CAVIAR SHOT (10G) OF STURGEON WITH LA RATTE POTATOES AND CRÈME FRAICHE	€ 22,50
FRIED BABY SQUID ON BELUGA-LENTIL AVOCADO SALAD	€ 15,50

SOUPS

CREAM SOUP OF HOKKAIDO PUMPKIN WITH STYRIAN SEED OIL AND ROASTED PUMPKIN SEEDS (VEGETARIAN)	€ 6,50
CAPPUCCINO OF CHANTERELLES (VEGETARIAN)	€ 7,50
“STEMSHORN” POTATO SOUP WITH STRIPS OF SMOKED EEL	€ 7,50

EVERY SUNDAY EVENING WE SPOIL YOU
WITH OUR EVER CHANGING 10-COURSE AMUSE GUEULE MENU
(TABLE-BY-TABLE ACCEPTANCE UNTIL 7.30 PM)
FOR € 46,00 PER PERSON

MAIN COURSES

COQ AU VIN BLANC WITH ROOT VEGETABLES AND MASHED POTATOES	€ 23,50
TRI-TIP SOUS VIDE TRUFFLE JUS, BACON-ONION JAM GREEN BEANS AND MASHED SWEET POTATOES	€ 29,50
SPARE RIBS OF IBERIAN PIG WITH GRILLED TOMATO AND ROSEMARY POTATOES	€ 18,50
SADDLE OF VENISON MUSHROOMS, WILD BROCCOLI , CELERY PUREE	€ 32,50
FILET OF CATFISH ON PUMPKIN CABBAGE WITH FRIED LA RATTE POTATOES	€ 25,50
HOMEMADE SPAGHETTINI WITH ITALIAN TRUFFLES AND GRATED PARMESAN CHEESE (VEGETARIAN) AS A STARTER	€ 17,50
AS A MAIN COURSE	€ 24,00

DESSERT

DUO OF "BACKENSHOLZER DEICKÄSE" CHEESE (6 & 12 MONTHS MATURED) WITH FIG MUSTARD AND NUT BREAD	€ 9,50
BAKED SEMOLINA PUDDING WITH VINEYARD PEACH "MELBA"	€ 8,50
TRIPLE CHOC BROWNIE WITH YOGHURT-VANILLA FOAM, BLUEBERRY RAGOUT AND HOMEMADE RASPBERRY ICE CREAM	€ 8,50
SMALL PORTION TO TRY HOMEMADE BUTTERNUT PUMPKIN ICE CREAM WITH PUMPKIN BRITTLE	€ 5,50

WE GLADLY TAKE INTO ACCOUNT YOUR AMENDMENTS
FOR AN ADDITIONAL CHARGE OF € 2,00 PLUS POSSIBLE VALUE OF GOODS