

ENGLISH MENU (Example Menu)

Aperitif:

Kirsten Winery / Moselle Cuvée "R" Riesling sparkling wine brut 0,10 l	9,50 €
Pinot rosé brut 0,10 l	9,00 €
House cocktail 0,10 l	10,00 €
Non-alcoholic cocktail 0,20 l	9,50 €
Grape soda, Weinmanufaktur Untertürkheim 0,10 l	7,00 €
Harry's Waldgin & Thomas Henry tonic 0,30 l	14,50 €
Vermouth from Germany: Weinmanufaktur Untertürkheim red 5cl	9,00 €
Ferdinand's Saar vermouth, Zilliken dry/white/red 5 cl	9,00 €
Port wine: Graham's White port 5 cl	9,50 €
Graham's 10 year-old port (from the 4,5 ltr. Jeroboam) 5 cl	9,50 €
2000 Graham's vintage port 5 cl	15,00 €

Restaurant "Hasenpfeffer" Menu

Caesar" Lettuce Hearts
Fried prawns | Parmesan | Croûtons

Cream of Paprika Soup | Baked Goat Cheese

Fillet of Beef
Green asparagus | Potato-truffle puree | Madeira jus

"Crêpes Terrine"
White chocolate | Strawberry sorbet

3 - courses 65 €

4 - courses 75 €

All ingredients are fresh and handcrafted to perfection,
with heart and with taste, for our good bourgeois parlour.

If you have a food intolerance, please contact us.

We will also be more than happy to provide you with our allergen card.

A LA CARTE

Starters

Bulgur Salad

Parsley | Poached country egg | Avocado cream
20 €

Grilled Pheasant Breast

Grape and bacon couscous | Frisée
Goose liver sauce
23 €

Spring Salad

Roasted noble fish | Crayfish sauce
25 €

Soups

Chanterelle Cream Soup

Croutons | Chanterelles
11 €

Lemongrass Soup | Marinated Arctic Char

12 €

Main Courses

Venison Sausage

Lentil vegetables | Fried egg | Fried potatoes
20 €

Leg of Venison

Almond pointed cabbage | Chanterelles | Potato fritters
Barberry sauce
36 €

Roasted Cod Fillet

Lemon polenta | Wild broccoli | Shellfish butter
33 €

Desserts

Filled Crêpes

Strawberries | Cream
12 €

Pina Colada

Pineapple ragout | Creme chantilly
12 €

Cheese Selection

16 €