

Aperitif:

Weingut Nik Weis / Mosel Rosé Sparkling Wine Brut	0,10 l	15,00 €
Weingut Peter Lauer / Saar 2022 Saar Riesling Brut	0,10 l	16,00 €
Champagnerhaus Phillippe Gonet / Mesnil-sur-Oger Champagner Réserve Brut	0,10 l	22,00 €
Champagner Rosé Brut	0,10 l	26,00 €
Manufaktur Jörg Geiger Non-Alcoholic Sparkling White with Meadow Fruit, Elderflower & Herbs Organic Rosé with Apple, Rose & Mint	0,10 l	11,00 €
Signature Création Harry's Waldgin & Thomas Henry Tonic	0,30 l	14,50 €
House Cocktail (Lemon, Passion Fruit, Licorice, Sparkling Wine)	0,15 l	14,00 €
Vermouth		
Belsazar	weiß	5 cl 11,50 €
Würzgarten, Dr. Loosen	weiß	5 cl 11,50 €
Ferdinand's, Forstmeister Geltz Zilliken	weiß	5 cl 11,50 €
Ferdinand's, Forstmeister Geltz Zilliken	rosé	5 cl 11,50 €

Menu

Vitello Forello
Radish | Herb Salad | Capers

Sweet Potato Soup with Butter Croutons

Poularde
Fregola Sarda | Zucchini Vegetables | Tomato Foam

Small and fine
Greek Yogurt | Stone Fruit | Vanilla Ice Cream

3-course 65€ (with soup)

3-course 75€ (with Vitello)

4-course 82€

*All ingredients are fresh and expertly crafted,
prepared with heart and taste for our traditional dining experience.
If you have any food intolerances,
please contact our service staff.*

Appetizers

Tomato Bread Salad
Balsamic Vinegar | Basil | Octopus
€ 27

€ 22 without Octopus

Arctic Char Tartare
Chive Buttermilk Broth | Lettuce | Cured Egg Yolk
€ 25

Cold Wild Boar Back
Alb Lentils | Mustard Mayonnaise | Herb Salad
€ 25

Intermediate Courses

Sweet Potato Soup
Butter Croutons
€ 14

Herb Soup
Venison Sausage
€ 16

Gazpacho „Andaluz“
€ 12

Main Courses

Naurath Venison Ragout
Hazelnut Spätzle | Pointed Cabbage
€ 40

Homemade Venison Sausage
Fried Potatoes | Creamed Pointed Cabbage | Mustard Seed Jus
€ 24

Cod
Herb Risotto | Romanesco | Shellfish Foam
€ 38

Roast Beef from Rascheid Cattle
Mashed Potatoes | Market Vegetables
€ 39

Chanterelle Tagliatelle (vegetarian)
€ 34

Desserts

Small & Fine
Greek Yogurt | Stone Fruit | Vanilla Ice Cream
€ 13,50

Passion Fruit Crème Brûlée
Original Beans Chocolate | Passion Fruit Sorbet
€ 15,50

Hazelnut Brownie
Crème Chantilly | Raspberry Compote | Vanilla Ice Cream
€ 18

Selected Raw Milk Cheeses from Affineur Waltmann
Fruit Bread
€ 22