

Our small menu

Wednesday to Saturday noon from 12:00 p.m. to 2:30 p.m

Wednesday to Saturday evenings from 6:00 p.m. to 8:30 p.m

We kindly ask you to place your order by 1:30 p.m. in the afternoon or by 8:00 p.m. in the evening

Matjes / Potato

Fillet of matjes

with marinated cucumber, potato and apple

Asparagus / Wild garlic

Asparagus velvet soup

with wild garlic oil

Beef / Polenta

Roasted saddle of grass-fed beef

with polenta, zucchini and fennel

or

Fish of the day

or

Asparagus / Potato

Asparagus with baked young potatoes

and butter

optionally with cooked or raw ham + €4.50

Hollandaise sauce + €3.50

Fish of the day + €6.50

Pork neck +€6.50

Rhubarb / Sorrel

Variation of rhubarb

with raspberry and sorrel

Please choose your 4-course menu for €45.50 per person

or choose your 3-course menu for € 38.50 per person

Our asparagus with meat or fish in a 2, 3 or 4 course menu €40.50, €44.50 or €51.50 per person

the 2-course menu for 34.50 per person

or 1 main course fish & meat for 25.00 per person

OUR GOURMET MENU

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CONSCIOUS.SUSTAINABLE

WINEACCOMPAINMENT.GERMANY

*Amuse Bouche

Beef tartare
Asparagus, sourdough & tuber

Winery August Eser

Sea bass - on the skin
Kohlrabi, dill & buttermilk

Winery Balthasar Ress

Cauliflower - baked
Hazelnut, lemon & mustard seed

Winery Wegeler

*Quince&yoghurt-iced

Juvenile piglet - 3x
Potato, Apple & Onion

Winery Winzer von Erbach

Strawberry - in textures
Brown butter, honey & buckwheat

Winery Breuer

*Petit Four

* Included in the menu from 3 courses

Menu

3 courses	78 EUR
4 courses	88 EUR
Everything	98 EUR

Wine journey

3 courses	0,375l	25 EUR
4 courses	0,375l	33 EUR
Everything	0,55l	42 EUR

A la carte

Starter	18 EUR	Main course	45 EUR	Dessert	16 EUR
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