

Welcome to our restaurant

In case of allergies or food intolerance kindly consult our service staff,
who will be happy to advise you.

Appetizer

Oysters *pc./3,-*

Oysters
baked on spinach pc./4,-

Crostini
with tomato-tampenade 4,-/Chip

Our Salads

with Tete De Moine starter 12,- € main course 15,- €

with caramelized fresh goat cheese starter 15,- € main course 18,- €

with North Sea Shrimps starter 15,- € main course 18,- €

with chicken breast starter 15,- € main course 18,- €

Soups

Flädle-Soup
Beef boullion with vegetables and thinky-sliced pancake 6,-

Soup aux épinards
Cream soup of spinach with north sea shrimps 6,-

Soupe de pommes de terre
Potato foam soup with young leek and croutons 6,-

Vespers

served on the wooden board

*Black forest **ham** and „Eichsfelder“ **sausages**
with baguette, tomato corners, spice cucumber and butter 15,-*

*Selection of french **raw milk cheese** and **gouda**
with grapes, baguette, fig mustard and butter 15,-*

And to myself I always reckoned thus,
at home or out enjoying culinary art:
When someone produces a good roast,
they must have a good heart.

main courses

Matjes

with bacon-beans and roast potatoes 12,-

„Flönz“

Fired black pudding with caramelized apple, sauerkraut and mashed potatoes 14,-

Aspic from knuckle of porc

with sauce tartar, green salad and roast potatoes 14,-

Quiche Lorraine filled with baby leek and cheese,

served with a side salad and chive sour cream 16,-

Our Schnitzel-Pan

Breaded cutlet of pork on roast potatoes, fried eggs, bacon and spiced cucumber 16,-

Ratatouille

from the oven with chive sour cream and rosemary potatoes 19,-

Succulent Roast Pork Tenderloin

with chamignon-peppercreamsauce, roast potatoes and green salad 21,-

„Coq au vin“

Chicken in red-wine sauce with country vegetables and tagliatelle 24,-

„Loup de mer“

caramelized in maple syrup, beetroot-mustardseeds-vegetable, mashed cauliflower 24,-

Ragout from the local Wild

with forest mushrooms, cranberries, red cabbage and spaetzle 24,-

Crispy farm duck

*with beifußsoße, red cabbage, chestnut,
baked apple-puree and thuringian dumplings 26,-*

Stewed Ox cheek

with country vegetables and lime mashed potato 28,-

„Salmon in the Rhineland manner“

*Roasted filet of wild salmon with a creamy dill-sauce with mustard pickled vegetables
and chive potatoes 28,-*

Something for one, something else for the other -
many tables have been set-
No tongue should deride
what others appreciate.

Steaks

Steak from young pork (ca. 250g) 26,-

Beef tenderloin (ca. 250g) 36,-

with homemade herb butter, country vegetables and roast potatoes

Tarte Flambée

with bacon, onion and cheese 12,-

with cherry tomatoes, rocket salad and cheese 12,-

with shrimps, spinach, garlic and cheese 16,-

with wild salmon, spinach, pine kernels and cheese 16,-

with stripes of beef filet, mushrooms and parmesan cheese 16,-

Desserts

Vanilla ice cream *with hot raspberries* 5,-

Classic iced coffee *with whipped cream* 5,-

Home baked tarte *with vanilla ice cream* 5,-

Triple of sorbet *(three kinds of sorbet)* 5,-

Mousse au Chocolat *with caramelized pineapple* 7,-

Crème brûlée *with hazelnut ice cream* 8,-

Dessert Variation *three selections from our patisserie* 9,-

The art of enjoyment consists
of having a good eye for discovering
and savouring the little pleasures in life.