

Welcome to our restaurant

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

Starter

Oysters *pc./3,-*

Crostini

with tomato-tapenade 3,-/Chip

Our spring salads

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

with tomato, melon and goat's cream cheese starter 15,- € main course 18,- €

with north sea shrimps starter 15,- € main course 18,- €

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

with roasted wild mushrooms starter 15,- € main course 18,- €

Soup

Flädle-Soup

Beef boullion with vegetables and strips of pancake 6,-

Soupe aux pois glacés

iced soup of peas, lime and mint 6,-

Velouté de pomme de terre

Cream of potato soup with büsumer crabs and croutons 6,-

Snacks

Homemade-style pickled herring

with roasted potatos and small salad 12,-

Brawn in a glass from the jounng pig

with remoulade sauce, roasted potatos and lettuce 14,-

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

„Flönz“

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

Quiche Lorraine

*filled with leek and cherry tomatoes, gratinated with cheese,
served with chive sour cream and green salad 16,-*

Our „Schnitzel“ pan

„Schnitzel“ on roasted potato, fried egg, bacon and gherkin 16,-

Homemade bread dumplings

with fresh wild mushrooms in chive cream sauce 18,-

Ratatouille

out of the oven with chive sour cream and rosemary potato 19,-

Juicy roast Pork Tenderloin

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

„Coq au vin“

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

„Loup de mer“ (served whole)

caramelized in maple syrup, with froth of saffron, rosemary-potato ans salat 24,-

Crispy duck

on mugwort sauce, red cabbage and thuringian dumplings 25,-

Stewed cheek of ox

with country vegetables and fresh lime-mached-potatoes 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 pig (ca. 250g) 26,-

Beef tenderloin (ca. 250g) 36,-

with homemade herb butter, country vegetables and roast potato

Tarte Flambée

with bacon, onion and cheese 12,-

with cherry tomatoes, rocket salad and cheese 12,-

with wild mushrooms, young leeks and cheese 15,-

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

*Three balls of mixed **ice cream** with whipped cream* 5,-

Classic iced coffee with whipped cream 5,-

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

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

Vanilla ice cream with fresh strawberries 6,-

Mousse au Chocolat with caramelized pineapple 7,-

Crème brûlée with hazelnut ice cream 8,-

Dessert Variation three selections from our patisserie 9,-

French raw milk cheese

with fruit bread and fig mustard 9,-

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