

Welcome to our restaurant

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

Appetizer

Bruschetta with chopped Tomatoes

*3 freshly roasted bread slices
with aruga, virgin olive oil, lemon and parmesan 9,-*

Carpaccio from beef fillet

with rocket salad, garlic and parmesan 12,-

Our salads

with topimanbur chips and cress starter 15,- € main course 18,- €

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

with caramelized goat 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,-

Soup aux épinards

Cream soup of spinach with flaky pastries 6,-

Soup aux oignons

frenche onion soup topped with white bread and cheese 6,-

Velouté de pomme de terre

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

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

„Käsespätzle“

homemade spätzle with two kinds of cheese, fried onions and chive 12,-

„Bratwurstpfanne“

Rostbratwurst and potato bratwurst with sauerkraut, potato mash and roasted bacon 14,-

„Flönz“

roasted 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,-

Creamed sliced of the young pig

with mushrooms and leek onions, colorful vegetables and homemade spätzle 18,-

Cheese from affineur waldmann

6 types of French raw milk cheese with fruit bread and fig mustard 18,-

Ratatouille

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

Fried fish

*fresh filet of red bass in crumbs crispy bakes with lukewarm potato cucumber salad
and spicy remoulade sauce 19,-*

„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.

From the grill

Juicy roast Pork Tenderloin

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

Steak from young pig (ca. 250g)

with crushed pepper, colorful vegetables, potato mash and herb butter 26,-

Beef tenderloin (ca. 250g)

with country vegetables, roast potatoes and scallion jus 36,-

Tarte Flambée

with bacon, onion and cheese small 8,- big 12,-

with cherry tomatoes, rocket salad and cheese small 8,- big 12,-

with shrimps, spinach, garlic and cheese small 10,- big 16,-

with wild salmon, spinach, pine kernels and cheese small 10,- big 16,-

with stripes of beef filet, mushrooms and parmesan cheese small 10,- big 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,-*

***Mousse au Chocolat** with caramelized pineapple 7,-*

***Crème brûlée** with hazelnut ice cream 8,-*

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

*- **Crème brûlée***

*- **Mousse au Chocolat***

*- **a ball of homemade fruit sorbet***

3 types of 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.