MENUS

Menu 1 — *18,00 €*

Bernkasteler potato soup with roasted blood pudding

„Zeller Aeppelflesch“
roasted pork in apple brandy sauce, roasted potato and red cabbage

Ice cream terrine with berries

Menu 2 — *22,00 €*

Consommé with herbal crêpe slices

Roast beef from the region with Burgundy sauce
broccoli and croquettes

Dialog of Riesling and Dornfelder wine cream

Menu 3 — *25,50 €*

Melon with bacon from Eifel

„Coq au Riesling“ chicken breast in Champignon Riesling sauce,
butter noodles and salad

Parfait of Moselle Dornfelder

Menu 4 — *28,00 €*

Home made Riesling pasty
with apple salad and currant sauce and

Medallions from pork filet on grapes brandy sauce,
Spätzle and a seasonal salad

Walnut cream with candied nuts

Menu 5 — *29,00 €*

Poultry cocktail with pine apple and champignons
in aromatic cognac sauce

slice from north salmon with crayfish sauce
vegetables of the season
two kinds of rice

Cappuccino mousse on marinated berries