



Entrées

- | | | |
|-----------|--|----------------|
| <i>41</i> | <i>Entrée "Hubertus"</i>
<i>ham, salami and terrine of venison</i>
<i>grilled paprika, goat cheese</i>
<i>in walnut cover with acacia honey</i> | <i>€ 12,50</i> |
| <i>33</i> | <i>Aspic of salmon and shrimps</i>
<i>with walnut cream and salad bouquet</i> | <i>€ 12,50</i> |

Soups

- | | | |
|------------|---|---------------|
| <i>14</i> | <i>Bernkasteler potato soup</i>
<i>with roasted blood sausage slices</i> | <i>€ 5,00</i> |
| <i>16</i> | <i>Beef tea from breast</i>
<i>with vegetables pearls</i>
<i>and ham - biscuits</i> | <i>€ 6,50</i> |
| <i>718</i> | <i>Regional barley soup</i>
<i>with canard breast slices</i> | <i>€ 5,50</i> |



from Neptuns Kingdom

- | | | |
|----|---|---------|
| 55 | <i>Trout fillet</i>
<i>in parsley butter</i>
<i>served with vapour potatoes and salad of the season</i> | € 13,50 |
| 53 | <i>Slice of pikeperch filet</i>
<i>backed in rape oil</i>
<i>served with balsamico lentils and parsley purée</i> | € 17,50 |
| 59 | <i>Fish grill plate from Neptuns Garden</i>
<i>with salmon, peck perch and sole filets</i>
<i>in herb sauce</i>
<i>snap peas, tomato and parsley purée</i> | € 22,50 |

Our regional specialities

- | | | |
|----|---|-----------|
| 73 | <i>braised calf jaws</i>
<i>in red wine sauce on bouquet of vegetables</i>
<i>served with onions cube purée</i> | € 17,00 * |
| 65 | <i>Coq au Riesling</i>
<i>Maize chicken breast on mushrooms sauce</i>
<i>with noodles and salad</i>

<i>incl. 0,1 l Riesling QbA dry or middle</i>
<i>Weingut Reichsgraf von Kesselstatt</i> | € 13,50 * |



From pot and pan

- | | | |
|----|--|---------|
| 63 | <i>Steak of pork's back
with herb sauce
fresh market vegetables and roasted potatoes</i> | € 11,50 |
| 81 | <i>Medallions from pork fillet
with apple brandy sauce
vegetable bouquet of the season home made egg noodles</i> | € 15,00 |
| 72 | <i>Cordon Bleu
Schnitzel from calf's back filled with ham and cheese
fresh vegetables and French fries</i> | € 18,50 |
| 97 | <i>Medallions and ragout from venison
Dornfelder cranberry sauce, home made noodles
served with vegetables and red wine pear</i> | € 20,50 |
| 84 | <i>Rump steak of regional beef
under onion mustard crust
vegetable of the season baked creamy potatoes</i> | € 17,50 |
| 92 | <i>Beef filet steak
with pepper creamy sauce
on home made onions jam on potato donuts</i> | € 23,50 |



72 *"Cordon Bleu"* € 18,50

*Calf schnitzel filled with cheese and ham
fresh marked vegetables and French fries*

114 *Variation of salad* € 11,50

with roasted mushrooms, cheese and egg

105 *Salad „ Doctor Weinstuben "* € 14,00

*in cidré - walnut dressing
with maize and paprika, roasted beef filet slices*

Our pans

51 *„vegetable pan "* € 11,50

fresh marked vegetables in the pan with gratin

126 *„Bärkesselchen "* € 14,50

*meat cut into stripes with trestler
pivoted potatoes and vegetables of the season*

86 *„ Hirtenpfännchen "* € 18,00

*braised lamb leg
and home made lamb sausage in herb sauce
with beans, grilled tomato and roasted potatoes*

67 *„ Doctor - Pfännchen "* € 19,50

*Medallions pork and beef fillet
with champignon cream grilled tomato,
fresh vegetables with hollandaise and butter spätzle*