

## APERITIF – RECOMMENDATIONS

2017 MUSKATELLER BRUT  
WEINGUT MICHAEL MAIER, SCHWAIKHEIM – WÜRTTEMBERG  
€ 8,--/ 0,1L - € 48,--/ 0,75L

BLANC DE BLANCS BRUT  
36 MONTHS ON LEES • *PINOT BLANC, CHARDONNAY, AUXERROIS*  
SEKTMANUFAKTUR SCHLOSS VAUX, ELTVILLE - RHEINGAU  
€ 8,--/ 0,1L - € 48,--/ 0,75L

FLEUR DE CHAMPAGNE PREMIER CRU BRUT  
DUVAL LEROY , VERTUS- CHAMPAGNE  
€ 14,50/ 0,1L - € 90,--/0,75L

ALCOHOL FREE: „TRÄUBLEIN“  
SEKTMANUFAKTUR SCHLOSS VAUX, ELTVILLE - RHEINGAU  
€ 6,--/ 0,1L - € 30,--/ 0,75L

## APPETIZERS

CHANTARELLE MUSHROOM ASPIC AND RAVIOLI  
CONFIT SPRING ONIONS • PARSLEY BRITTLE  
HORSERADISH ESPUMA  
€ 16,--

BEEF TENDERLOIN CARPACCIO  
OLIVE TRUFFLE SOUFFLÉ • BALSAMIC CAVIAR  
PARMESAN ICE CREAM  
€ 19,--

SEARED SCALLOPS  
SWEET-CURED SPECK  
PEACH AND GREEN PEA RAGOUT • OATMILK FOAM  
€ 20,--

FOIS GRAS TRIO  
PISTACHIO COATED TERRINE • FOIS GRAS CAPPUCCINO  
SEARED FOIS GRAS • PLUM  
HOUSEMADE BRIOCHE  
€ 28,--

## SOUPS

GREEN PEA CREAM SOUP • SALMON AND ORANGE TARTAR  
TOMATO CHIP  
€ 11,--

PORCINI MUSHROOM CONSOMMÉ  
QUAIL RAVIOLI • CELLERAC  
€ 14,--

WILD BROCCOLI CREAM SOUP  
SCALLOP • ALMOND VANILLA FOAM  
€ 16,--

Dear guests,  
if you have any allergies please contact our waiter

OUR SMALL MENU

€ 47,--

GREEN PEA CREAM SOUP • SALMON AND ORANGE TARTAR  
TOMATO CHIP



TENDER BRAISED PORK CHEEKS  
CHORIZZO CROQUETTES • ROOT VEGETABLES  
WHITE TOMATO AND CURED HAM FOAM



NOUGAT CRÈME BRÛLÉE  
BLACKBERRY SORBET AND RAGOUT

OUR MENU „ZUR WEINSTEIGE“

€ 110,--

WITH WINE PAIRING:

FOIS GRAS TRIO  
PISTACHIO COATED TERRINE • FOIS GRAS CAPPUCCINO  
SEARED FOIS GRAS • PLUM  
HOUSEMADE BRIOCHE

€ 160,--

À LA CARTE € 28,--



WILD BROCCOLI CREAM SOUP  
SCALLOP • ALMOND VANILLA FOAM

À LA CARTE € 16,--



WARM YELLOWFIN TUNA IN MISO BROTH  
MUNG BEANS • SAFFRON CELERIAC

À LA CARTE VORSPEISE € 23,--



TAMARILLO SORBET • SWEET AND SALTY BRITTLE

À LA CARTE € 5,--



TRUFFLED VEAL FILLET  
KING CRAB RAGOUT & WILLIAMS PEAR  
BROWN BREAD DUMPLING

COFFEE JUS

À LA CARTE € 40,--



GOAT CHEESE MILLE FEUILLE  
BASIL OIL  
SWEET AND SAVORY GRAPE MUSTARD (FROM OWN GRAPES)

À LA CARTE € 13,--

O R

TRIO OF APPLES • WHITE MOKA COFFEE MOUSSE  
WALNUT CARAMEL

À LA CARTE € 13,--

## FISH

SEARED ARCTIC CHAR  
GRAPE CHUTNEY (FROM OWN GRAPES)  
GINGER CELLERY • PINE NUT FOAM  
CHANTARELLE MUSHROOM GNOCCHI

€ 23,-- / € 29,--

APPETIZER / MAINCOURSE

## MAIN COURSES

### *OUR LOCAL CLASSIC:*

SWABIAN SIRLON STEAK OF GERMAN BEEF „DRY AGED“  
RED WINE SHALLOTS  
HOUSEMADE SWABIAN RAVIOLI „MAULTÄSCHLE“  
HANDMADE SWABIAN NOODLES „SPÄTZLE“

SPINACH-NOODLES

WITH YOUR CHOICE „SAUERKRAUT“ OR MIXED SALAD

€ 31,--

VEAL „WIENER SCHNITZEL“  
LEMON AND HEIRLOOM CARROTS • POTATO PUREE WITH PICKLES  
BAKED ANCHOVIES • APPLE CAPERS

€ 26,--

TENDER BRAISED PORK CHEEKS  
CHORIZZO CROQUETTES • ROOT VEGETABLES  
WHITE TOMATO AND CURED HAM FOAM

€ 28,--

SEARED LAMB RACK  
CARAMELIZED OLIVES • ORANGE CAPSICUMS  
BALSAMIC JUS • CREAMY THYME POLENTA

€ 32,--

TRUFFLED VEAL FILLET  
KING CRAB RAGOUT & WILLIAMS PEAR  
BROWN BREAD DUMPLING

COFFEE JUS

€ 40,--

## VEGETARIAN

JAPANESE ROASTED VEGETABLES  
COCONUT LEMONGRASS FOAM  
SHIITAKE MUSHROOM RISOTTO • WASABI NUTS

€ 25,--

## DESSERTS

NOUGAT CRÈME BRÛLÉE  
BLACKBERRY SORBET AND RAGOUT  
€ 11,--

VANILLA „QUARK“ DONUTS  
PEAR CARPACCIO  
CUCUMBER BRITTLE ICE CREAM  
€ 13,--

TRIO OF APPLES • WHITE MOKA COFFEE MOUSSE  
WALNUT CARAMEL  
€ 13,--

GOAT CHEESE MILLE FEUILLE  
BASIL OIL  
SWEET AND SAVORY GRAPE MUSTARD (FROM OWN GRAPES)  
€ 13,--

### DESSERT WINE RECOMMENDATION:

2014 RIESLING EDELSÜSS „ZUR WEINSTEIGE“  
„WINE OF DRYED GRAPES“  
WEINGÄRTNER CLEEBRONN , WÜRTTEMBERG  
0,05L € 8,--

2007 RIESLING SPÄTLESE –RARITY–  
KIEDRICHER GRÄFENBERG  
WEINGUT ROBERT WEIL  
KIEDRICH, RHEINGAU  
0,05L € 9,--