

August Menu 2020

summer melts on your tongue

homemade smoked duck breast
on colorful lentil salad with radish salsa
2015 Riesling half dry

roasted king prawn
with colourful Bouillabaisse vegetables
2019 Pinot gris dry

Veal chop
fried chanterelles with bacon and onions
with crispy fried potatoes
2016 Pinot noir dry - but not to dry

Delicacies with summer sun
Creamy apricot butter ice cream on chocolate biscuits
and strawberry sauce
2017 Riesling Spätlese

We round your menu off with a cup of coffee
Menu € 75,00 per person
3 course - Menu € 68

To accompany the dinner, we recommend Gourmet Mosel Wines
4 different wines € 20
3 different wines € 15,50
2 different wines € 9,50

If you prefer a dessert wine then we recommend
2011er Riesling Beerenauslese with a residual sugar content of 234g/l
The price increases by 6 €

Enjoy your dinner
with our delicious specialties and gourmet wines

All of our prices are All-inclusive

*Wonderful Delicacy
for a wonderful Day*

fresh shaved Truffles

*on fettuccine noodles with rucola in cream sauce
a small portion or starter
main course*

fresh shaved Truffles

*on fettuccine noodles with rucola in cream sauce
with roasted chicken-breast*

Our wine recommendation

2018 Lieserer Niedeberg-Helden

Großes Gewächs

Weingut Jörg Thanisch, Lieser

RZ: 4,5 g/l S: 7,6 g/l Alk: 12,5 Vol%

0,1 l Karaffe 5,50 €

0,25 l Karaffe 12,90 €

0,75l Flasche 37,00 €

Fresh chanterelles

*Chanterelles in cream with fresh herbs
on homemade spelled spaetzle*

*Fried chanterelles with bacon and onions
with crispy fried potatoes and salad bouquet*

*Chanterelle dishes also available with
Rumpsteak
Salisbury steak from local Venison
Salmon steak
crispy chicken breast*

*composition
of chanterelles and grilled fish
crispy crepe leaf filled with chanterelles in herb cream
served with noble fish on a skewer with potatoes*

a side dish of chanterelles

Salads - Appetizer

Chanterelles sautéed in herb butter

*on a crisp bed of lettuce with honey and mustard dressing
with cantaloupe melon and chili-olive sauce*

Main course

Sautéed salices of Veal Liver and glazed Apple Pieces

served with crisp lettuce leaves with sesame vinaigrette

Main course

homemade fish terrine with lobster meat

with horseradish mousse on beetroot and apple salad

Colourful Salad Arrangement

Rich in vitamins- mixed salad

main course

Hot Entreeés

Sautéed Scallop

*on creamy beluga lentils
with creamy curry sauce with fresh ginger*

Chanterelles in cream with fresh herbs

on homemade spelled spaetzle

Soup Creations

Spicy Bouillabaisse

fish soup, as the Chef likes it

Chanterelle cream soup

with insert and fresh garden herbs

Salads and Soups will be served with freshly baked bread

Chef's Traditional Vegetariern Fare

Homemade Potato Dumpling(s)

*filled with soft goat cheese and baby spinach
served on creamy lentilles, apple and pumkins*

entrée

main course

Homemade Swabian cheese "Spätzle" noodles

*with Swiss cheese sautéed onions
and lettuce leaves*

small portion

Chef's Traditional German Fare

"Bernkastel Lasagne"

*with black sausage, sauerkraut, apple slices, swiss cheese
and Monschauer mustard sauce*

entrée

main course

Main Courses

with fish, duck, lamb, calf & beef

Spicy Bouillabaisse

fish soup, as the Chef likes it

Sautéed Scallops

on creamy beluga lentils

with creamy curry sauce with fresh ginger

with Basmati Rice

Ragout from duck soft sweet and hot

with ananas, red pepper and leek

with Basmati Rice

Roast Lamb Crown

under a herbal crust, with rosemary gravy,

green beans, and fried potatoes

Veal liver fried in butter

with red onion vegetables and potatoes

on request with red wine sauce

Stonemason-Steak

local Steak 300 Grams

with honey-red wine sauce and fried potatoes

to round out your plat

crisp lettuce with our Yummy honey-mustard dressing

a side dish of chanterelles

Delicious Sweet Enchantments

Delicacies with summer sun

*Creamy apricot butter ice cream with chocolate biscuits
on strawberry sauce*

“Crème Brûlée” from Dark Chocolate

*with a home-made white chocolate ice cream
served with a hazelnut brandy*

“Cream Brûlée” as a doll-sized Portion

served together with an Espresso

Champagne Sorbet

our home-made sorbet, bathed in sparkling Mosel-Riesling-Sekt

Espresso Affogato

large scoop of vanilla ice-cream bathed in an double Espresso

Bathing Beauty

Large scoop of vanilla ice-cream showered with a liqueur of your choice

Homemade Ice-Cream from White Callebaut Chocolate

Excellent without award

one scoop two scoops

“Toffifee Sundae“

Vanilla-Ice-cream, Chocolate sauce, whipped cream “Toffifee” Pralines

“Walnuts Sundae“

*2 scoops Walnut-ice-cream, Walnuts and whipped cream
with walnut-liqueur*

We serve 5 different types of cheese according to the daily offer

per person for 2 persons

A special kind of taste finale is a glass

Beerenauslese aus dem Graacher Himmelreich

Restsugar 234 g /l 5 cl 10 €