

Our Springtime Menu

taste the spring

white and green Asparagus

with salad from marinated lentils and local smoked ham

roasted king prawn

with colourful Bouillabaisse vegetables

roasted Lamb Fillet with Rosemary Bread Crust

vegetarian ragout from white and green asparagus

with cherry-tomatoes, champignons in a fine cream sauce

roasted baby potatoes

tasty Sweets

Strawberries meet dark chocolate tarte

homemade ice cream meets rhubarbe

we round the menu off with a cup of coffee

Menu par Person 60 €

3 course -Menu 51 €

To accompany the dinner, we recommend Gourmet Mosel Wines

4 different wines € 17.90

3 different wines € 12.70

2 different wines € 8.80

Enjoy your dinner

with our delicious specialties and gourmet wines

*Enjoy your dinner
with our delicious specialties and gourmet wines*

*German white Asparagus
meets its green friend*

*white and green Asparagus
with salad from marinated lentils and local smoked ham*

*vegetarian ragout
from white and green Asparagus
with cherry-tomatoes and champignons in a fine cream sauce
served in a crisp Crêpe leaf*

*Asparagus "traditional" style
hollandaise sauce or melted butter
baby potatoes*

*white Asparagus with calf liver slices
on Monschauer orange mustard-Hollandaise,
and fresh baby potatoes*

*vegetarian ragout
from white and green Asparagus
with cherry-tomatoes, champignons in a fine cream sauce
and fettuccine with rocket pesto*

*grilled fish on a spit
with Ragout from white and green Asparagus,
cherry-tomatoes, champignons in a creamy sauce
filled in a crisp Crêpe leaf and fresh baby potatoes*

*crisp chicken breast
with ragout from white and green Asparagus,
cherry-tomatoes, champignons in a creamy sauce
and fettuccine with rocket pesto*

Salads - Appetizer

Carpaccio from Tuna fish

*with roasted pine nuts
and 8 month old grated goat cheese and capers
on crisp lettuce leaves bouquet*

Slices of Veal Liver and glazed Apple Pieces

*served with crisp lettuce leaves with sesame vinaigrette
Streifen von der Kalbsleber*

Creamy Local Goats Cottage Cheese

*with tomato-olive tapenade
served on a herbal puff bun, plus a crisp leafy salad
Eifeler Ziegenfrischkäse*

Colourful Salad Arrangement

*Rich in vitamins- mixed salad
main course*

Hot Entree's

Sautéed Scallops

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

Soup Creations

Clear Oxtail soup
with Cheese straw

Spicy Bouillabaisse
fish soup, as the Chef likes it

main course

Asparagus Cream Soup
with sliced green and white asparagus

Salads and Soups will be served with freshly baked bread

Chef's Traditional German Fare

"Bernkastel Lasagne"
with black sausage, sauerkraut, apple slices, swiss cheese
and Monschauer mustard sauce

entrée

main course

Homemade Potato Dumpling(s)
filled with soft goat cheese and baby spinach
served on a ragout of red onions, apple and mustard seeds

entrée

main course

Homemade Swabian cheese "Spätzle" noodles
with Swiss cheese sautéed onions
and lettuce leaves

Main Courses

Sauerkraut "Royal"

*slices from Barbarie duck breast meet wild boar sausage
creamy Riesling-Sauerkraut,
with baby potatoes and "Schoales" and Monschauer mustard*

Roast Lamb Crown

*under a herbal crust, with rosemary gravy,
mediterranean vegetables, and potatoes au gratin*

Stonemason-Steak

*local Steak 300 Grams
with honey-red wine sauce and fried potatoes*

Hastiness is the greatest enemy of fresh cuisine!

Vegetarian Masterpiece

*a colourful artwork of eight seasonal vegetables
served with two side-dishes*

Wonderful Tidbits with fish

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

Delicious Trout
from the Eifel 'Klosterfischerei Himmerod'
crispy skinned pan-fried trout filet
with creamy beluga lentils and baby potatoes

Atlantik Salmon-Steak
with cream sauced Riesling sauerkraut and savoy cabbage
and baby potatoes
with horseradish, herb butter and home-made chutney

Die Eile ist der frischen Küche größter Feind

Delicious Tidbits from here and overseas

Beef Steak

Pork fillet Medallions

Pork fillet Schnitzel

two Wild boar Sausages with mustard

Atlantik Salmon Steak

Roasted Chicken breast

*All Steaks are served with horseradish,
herb butter and home-made chutney
and with*

“Schoales”

*A potato recipe from the wine grower -
a typical side dish from this area,
served with cream sauced Riesling sauerkraut and savoy cabbage*

or

*one of these Tidbits will be accompanied by
by crisp lettuce and coleslaw salad
and Schoales*

Vegetarian option

*“Schoales” with cream sauced vegetables
and a mixed salad*

Delicious Sweet Enchantments

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

Espresso Gourmet

*double Espresso with two different sweets
served with a Marc from red wine*

“Toffifée Sundae”

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

“Walnuts Sundae”

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

“Winegrower’s Dessert”

*Mosel-Riesling wine cream with fruit sauce served in a crystal-glass
A small portion, that is exactly what I like.*

“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

Our Little Genially

“Boss Celebration”

homemade walnut cookie served with a cup of coffee

All of our prices are All-inclusive