

# Gardeners menu

Vegetarian

## **grilled watermelon with colorful peppercorns**

home-smoked feta cheese, pine nuts

## **freshly shaved summer truffle**

on fettuccine

dried tomatoes tossed, in cream

## **warmes rhabarber-ragout**

homemade sour cream ice cream, crumbles

€ 59.90

# Pilgerem menu

## **beef broth**

marrow dumplings, roots vegetables

## **Bernkasteler Saumagen**

according to their own recipe

Gräwes = mashed potatoes with sauerkraut and jus

## **winemaker's dessert**

Riesling wine cream with fruit sauce

€ 38,80

# Gourmet menu in summertime

## **burrat**

mozzarella ball with a soft core

beetroot with apple, salad bouquet, pesto

roasted hemp seeds

2022 Blanc de Noir trocken

## **warm escargot pie,**

chervil foam

2019 Riesling Spätlese dry

## **saddle of veal steak**

chanterelles in cream sauce,

homemade spelled spaetzle

2020 Pinot noir dry

## **sweet gourmet trio**

Moselle Riesling wine cream with fruit sauce

dark chocolate crème brûlée with

homemade white chocolate ice cream

creamy sour cream ice cream on warm rhubarb ragout

2019 Spätlese Riesling Spätlese

fruity sweet

four-course menu € 85.00

plus € 29.00 accompanying wine

three- course menu with one starter or without dessert € 77.50

plus € 24.00 accompanying wine

## appetizer

### carpaccio of beef

shaved parmesan, matured over 15 months  
rucola and roasted pine nuts

### carpaccio of beef,

with freshly shaved summer truffle  
rucola and roasted pine nuts

### home-smoked duck breast,

colorful lentil salad, potatoes pancake, chili olive sauce

### roasted slices of veal liver with glazed apple pieces

served with crisp lettuce with sesame vinaigrette

### grilled watermelon with colorful peppercorns,

home-smoked feta cheese, pine nuts

vege

### chanterelles tossed in herb butter,

crunchy leaf salads, summer fruits, honey mustard dressing

vege

### salad carousel, veg

Arrangement of homemade salads

vege

### vitamins joy

crunchy leaf salad with honey mustard dressing

vege

## warm appetizer

### tender scallop

creamy Beluga lentils with fine curry ginger foam

### homemade Maultaschen

filled with salmon & zander, creamed vegetables,  
capers in foamy crab sauce, gratinated

### warm escargot pie

chervil foam

## soups

beef broth with marrow dumplings

creamy chanterelle soup, fresh garden herbs

vege

pikante bouillabaisse, clear fishsoup "Chef styl"

All soups and salads are served with oven-fresh bread

## delicacies typical of the Moselle

"Schoales", a local potato specialty

meets Riesling creamed sauerkraut and savoy cabbage

with

breaded pork schnitzel

argentinian rump steak 160 grams

slice of veal liver

crispy corn-fed chicken breast Suprême

fried salmon steak

**we serve homemade chutney with all delicacies**

## delicacies typical of the Moselle vegetarians style

"Schoales", a local potato specialty

vege

meets Riesling creamed sauerkraut and savoy cabbage

with crunchy leaf salad honey mustard dressing

vege

## delicacies dishes not only for vegetarians

vegetarian painting,

vege

vege Arrangement of different vegetables

colors vary according to seasonal offerings  
served with two side dishes (e.g. spaetzle, rice, shoales)

**two homemade potato dumplings,**

vege

filled with goat cream cheese and baby spinach  
on beluga cream lentils, apple slices and pumpkin cubes

**dish with one homemade potato dumpling,**

vege

**homemade cheese spaetzle,**

vege

with 630 spelled flour from Lorenzmühle, Hunsrück  
Emmental cheese, melted onion, crisp lettuce

**chanterelles in cream with fresh garden herbs**

vege

homemade spelled spaetzle

**freshly shaved summer truffle**

vege

on fettuccine with sun dried tomatoes, rucola swivel in cream

## our Mosel trail Burger

**minced steak from local wild game**

spinach, beetroot, leaf lettuce and onion leek,  
between homemade potato pancakes,  
framed by pumpkin pickles, horseradish, mustard, rocket pesto

## more delicacies

**Cordon Bleu from eifel pork,**

roasted potatoes, vegetables and cranberries

**“Stonemason“ Steak,**

argentinian rump steak ca.300 grams  
honey red wine sauce and roast potatoes

**swabian Zwiebelrostbraten,**

plated Rump steak with braised onions  
homemade spelled cheese spaetzle or roasted potatoes

**crispy corn-fed chicken breast Suprême,**

freshly shaved summer truffle  
on fettuccine with dried tomatoes tossed in cream

**spicy bouillabaisse, as our boss likes it**

homemade clear fish soup with vegetables, fish,  
king prawn, roasted bread

**atlantic salmon steak,**

on spicy bouillabaisse vegetables, fragrant basmati rice

**fried scallops,**

on beluga cream lentils with a fine foam of curry  
with basmati rice

**a simple portion chanterelles in addition to your meal**

## chanterelles season is now

### appetizer

**creamy chanterelle soup, fresh garden herbs**

vege

**chanterelles tossed in herb butter,**

vege

crunchy leaf salads, summer fruits, honey mustard dressing

## main

### courses

#### chanterelles tossed in herb butter,

#### with three scampis

crunchy leaf salads, summer fruits, honey mustard dressing

#### fried chanterelles with bacon and onion

crispy roast potatoes, salad bouquet

#### fried chanterelles with bacon and onion, crispy roast potatoes

argentinian rumpsteak 160 grams

breaded schnitzel from local pork

minced steak from local wild game

crispy corn-fed chicken breast Suprême,

fried salmon steak

## delicious sweet enchantments

### **homemade creamy sour cream ice cream on warm rhubarb ragout**

on warm rhubarb ragout with crumbles

### **Wingrower's Dessert,**

Mosel-Riesling wine cream with fruit sauce served in a crystal-glass

accompanied by a 5cl glass of 2018 Beerenauslese

**A small portion Wingrower's dessert,** that is exactly what I like

**A small portion Wingrower's dessert** with Beerenauslese

### **“Crème Brûlée” from dark Valrohne chocolate,**

homemade ice cream from white Callebaut chocolate

including a noble palate flatterer "hazelnut spirit"

"for those with a sweet tooth, a portion from the doll's house"

### **“Crème Brûlée” from dark Valrohne chocolate,**

homemade ice cream from white Callebaut chocolate  
accompanied by an espresso  
accompanied by "hazelnut " liqueur od brandy

**homemade ice cream**, from white Callebaut chocolate  
one scoop  
two scoops

**our homemade sorbet**,  
infused with Mosel-Riesling sparkling wine

**homemade ice cream, from sour ice cream**  
one scoop  
two scoops

### **Affogato**

Scoop of vanilla ice cream bathed in double espresso, cream topping

**Scoop of vanilla ice cream, ennobled with a liqueur of your choice**  
of cherry, vineyard peach, grape, hazelnut, walnut, cinnamon  
or Moselle cream or eggnog

### **our little "Boss Celebration"**

homemade walnut cookie served with a cup of coffee  
cookie plus Mosel cream liqueur  
walnut cookie served with a scoop of white chocolate ice cream

### **Dessert trilogy**

**look gourmet menu in summertime**

**Dessert trilogy** with Beerenauslese