

Gardeners menu

Vegetarian

burrata

beetroot with apple, salad bouquet, pesto, hamp seeds

greenseed cream soup,

green asparagus

one homemade potato dumpling,

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

warmes Rhabarber-Ragout,

homemade sour cream ice cream a, crumbles

four-course menu € 52.00

three cours Menu without Burrata € 44.50

three cours Menu without soup € 42.50

Pilgerem menu

beef broth,

marrow dumplings, roots vegetables

two homemade swabian noodlepockets,

according to our own recipe

filled with minces meat and garden herbs

on cream vegetables, Riesling cream sauce, Emmental cheese gratinated

winemaker's dessert

Riesling wine cream with fruit sauce

€ 37.90

Menu to the spring start

duck breast out of our own smoke,

colorful lentil salad, chili olive sauce

20219 Gewürztraminer dry

warm escargot pie,

cancer foam

2019 Riesling Spätlese dry

Rack of lamb in crispy bread dough,

grilled vegetables, olive polenta

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

2021 Spätlese Riesling Spätlese

fruity sweet

four-course menu € 81.00

plus € 31.00 accompanying wine

three- course menu with one starter or without dessert € 71.50

plus € 25.00 accompanying wine

appetizer

homemade veal Carpaccio of cooked veal head

marinated with balsamic dressing,
green asparagus, Swabian potato salad, capers

home-smoked duck breast,

colorful lentil salad, chili olive sauce

home marinated cubes of Scottish salmon,

fried potato cake, salad bouquet, honey mustard sauce with dill

Burrata, mozzarella ball with a soft core

vege

beetroot with apple, salad bouquet, pesto
and roasted hemp seeds

Salad carousel, veg

vege

Arrangement of homemade salads

vitamins joy

vege

crunchy leaf salad with honey mustard dressing

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

Green seed cream soup, green asparagus

vegan

pikante bouillabaisse, clear fishsoup "Chef styl"

All soups and salads are served with oven-fresh bread

Moselsteig Burger

Tenderly cooked native pork shoulder from the thick rib

home-cured and pickled in spicy brine,

Creamy sauerkraut, beetroot, leaf lettuce and onion leek,

between homemade potato pancakes,

framed by pumpkin pickles, horseradish, mustard, rocket pesto

delicacies typical of the Moselle

"Schoales", a local potato specialty

vege

meets Riesling creamed sauerkraut and savoy cabbage

with crunchy leaf salad honey mustard dressing

vege

"Schoales", a local potato specialty

meets Riesling creamed sauerkraut and savoy cabbage

with

pork schnitzel

argentinian rumpsteak 160 grams

slice of veal liver

crispy corn-fed chicken breast Suprème

fried salmon steak

we serve homemade chutney with all delicacies

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, schoales)

two homemade potato dumplings,

vege

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

one homemade potato dumpling,

vege

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

homemade cheese spaetzle,

vege

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

more Delicacies

Cordon Bleu from Eifel pork,

roasted potatoes and cranberries
optionally vegetables or salad carousel

“Stonemason“ Steak,

argentinian rumpsteak ca.300 grams

honey red wine sauce and roast potatoes

ragout from local wild boar,

tender braised wild boar in a strong sauce with root vegetables and stone mushrooms, homemade spelled spaetzle, cranberry pear

delicacies from Neptune's realm

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

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, ennoble 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
Dessert Trilogy with Beerenauslese

cheese plate

Main dishes at asparagus season

asparagus cream soup, asparagus green and white

vege

white asparagus,

vege

with potatoes or herbal pancakes

optional with

sauce hollandaise

melted butter

or Monscher orange-mustard hollandaise

refine your asparagus dish with

smoked country ham

pork schnitzel

argentinian rumpsteak 150 grams

veal liver

crispy corn-fed chicken breast

fried salmon steak

colorful asparagus ragout,

vegan

of white and green asparagus fried in olive oil

with cherry tomatoes, mushrooms, spring onions and fresh herbs

on fettuccine with homemade rocket pesto

Game fish roasted on a skewer,

on colorful asparagus ragout in a crispy crêpes leaf and potatoes

of white and green asparagus fried in olive oil

with cherry tomatoes, mushrooms, spring onions and fresh herbs

and potatoes

