

**Dear guests,**

Please do not hesitate to ask us for seasonal specialities or just something very special from our kitchen.

We attach great importance to a fresh and technical extensive preparation of our products.

Therefore we complement our evening menu often with one or two highly topical products.

Your hosts

Kim Wagner & Etienne Weber

# STARTER

## - THE TATAR -

Handcut beef tartar  
Frankfurt green sauce, crispy capers  
fried potato cubes

13,50 €

## - THE CRAB -

Husum crabs  
fruity papaya cucumber salad  
and fresh cottage cheese

11,20 €



## - THE PEA -

Yellow pea soup  
with crunchy butter croutons

6,00 €

# CLASSICS

## - PORK CUTLET „ALSATIAN STYLE“ -

with sour cream  
Bacon from the Hunsrück and baked with onions  
served with a colorful salad

13,50 €

## - RUMPSTEAK -

with fried onions and mushrooms  
with chip potatoes, bacon and strong sauce  
24,00 €

## - SALAD SWEET CHILI -

colorful salad with balsamico-vinaigrette

with fried chicken breast  
11,20 €

or

with strips of roastbeef  
14,80 €

# FEINHEITEN

## - THE RUSTIC PAN -

Fine calf's liver pan  
with onions, apples  
homemade spaetzle and glazed carrots

17,80 €

## - THE BOVINE CATTLE -

Pink Roast beef cooked  
Pea puree, vernal market vegetables  
and potato semolina dumplings

27,00 €



## - THE WILD ONE -

Fried Label Rouge salmon  
Ratatouille lentils with ginger  
and fried Pak-Choi

24,00 €

## - THE BASKET -

Under the skin flavored corn pectoral breast  
Beetroot-risotto and spinach salad

22,00 €

## - THE VEGETARIAN -

Homemade pasta  
in refined Roquefort sauce  
with grapes, walnuts and leeks

15,80 €

# DESSERT

## - CREME ICE AND SORBETS -

Three scoops as desired  
with chocolate crumble

Sorts:  
chocolate  
vanilla  
nut  
raspberry\*  
blood peach \*  
mirabelle \*

6,00 €

*\*Our homemade sorbets are made from the best fruit purees*

## - SPRING START-

Light yoghurt mousse  
Blood orange compote, blood orange sorbet  
Oat muesli crunch, meringue

8,50 €



## - CHEESE -

Three selected cheeses  
with homemade Chutney

Camembert cru Normandie  
classic Camembert from Normandy,  
cow raw milk

Comté Rivoire  
Raw milk cheese from cow from the french breed  
Montbéliarde  
matured minimum 4 months

Roquefort Papillon  
The real "Rolls Royce" under the blue veined cheese  
very creamy, full aromatic taste  
matured minimum 5 months

11,20€

# FEINHEIT-MENU

You can not decide?  
Trust our recommendation and be surprised  
by our 3-course-menu.

## - THE CRAB -

Husum crabs  
fruity papaya cucumber salad  
and fresh cottage cheese

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## - THE BOVINE CATTLE -

Pink Roast beef cooked  
Pea puree, vernal market vegetables  
and potato semolina dumplings

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## - SPRING START-

Light yoghurt mousse  
Blood orange compote, blood orange sorbet  
Oat muesli crunch, meringue

44,00 €