

Dear guests,

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

We often complement the dishes on our dinner menu with very special, cutting-edge meals.

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

Your hosts

Kim Wagner & Etienne Weber

STARTER

- THE TATAR -

Handcut beef tartar
with crispy rösti
and homemade remoulade

13,50 €

- THE SOUP -

Green pea soup
with dried tomatoes

6,50 €



- THE SHRIMP -

Fried shrimp
on a Mediterranean antipasti salad
Zucchini | Eggplant | Olive | dried tomato
with garlic bread

12,50 €

- THE SALAD -

Small colorful salad
with cherry tomatoes
and balsamic vinaigrette

5,50 €

CLASSICS

- PORK CUTLET „ALSATIAN STYLE“ -

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

13,50 €

+ portion of fried potatoes + 3,00 €

- RUMPSTEAK -

with fried onions and mushrooms
with chip potatoes, bacon, strong sauce
and salad

26,00 €

- SALAD SWEET CHILI -

colorful salad with balsamico-vinaigrette

with fried chicken breast
11,20 €

or

with strips of roastbeef
14,80 €

or

with shrimps and antipasti
19,90 €

FEINHEITEN

- THE RUSTIC -

Juicy dry aged chop
from the happy, colorful Bentheim pig
dark jus, bean vegetables
and small potatoes

26,00 €

- THE FISH -

Organic salmon from Iceland
nutty sunflower seed cream
and colorful snow peas vegetables

24,50 €



- THE VEGETARIAN -

Creamy risotto from Carnaroli rice
with carrot cream and Styrian pumpkin seed oil
with goat cream cheese and spinach salad

17,50 €

- THE HIGHLIGHT -

Pink saddle of veal
dark jus on creamy truffle mashed potatoes
with king oyster vegetables

32,00 €

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*

- THE SEDUCTION -

An apple the way it should be, made of chocolate!

Light chocolate mousse
with apple pulp, muesli crunch and oat rice

8,50 €

- THE FRENCH CLASSIC -

FINE CREME BRULEE
WITH A CAM RASPBERRY SORBET

8,00 €



FEINHEIT-MENU

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

- THE SOUP -

Green pea soup
with dried tomatoes

- THE FISH -

Organic salmon from Iceland
nutty sunflower seed cream
and colorful snow peas vegetables

- THE FRENCH CLASSIC -

Fine creme brulee
with a cam raspberry sorbet

38,00 €