

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 €

- LOBSTER SOUP -

with a fried piece of game fish

12,50 €



- HUNSRÜCKER BRUSCHETTA -

Home-baked bread is piled with the finest
wild ham from the region
with a summer vinaigrette made from spring
onions, radishes, shallots and pickles

11,50 €

- 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

- FINE PASTURE LAMB -

Pink rack of lamb
dark port wine jus, herb polenta,
Spiced popcorn, „young vegetables“

28,00 €

- THE COD -

Fried cod
with almond leaves,
on sunflower seed cream *
and glazed spiced carrots,
served with apricot chutney
and light pointed cabbage salad

28,50 €

*Celery-based sunflower seed cream



- THE VEGETARIAN -

Creamy risotto of carnaroli rice
with pumpkin
and fresh goat cheese

19,90 €

- THE DUCK -

Pink cooked Barbarie duck breast
with braised beluga lentils
and carrot and sweet potato cream,
lightly marinated beetroot

24,00 €

DESSERT

- CREME ICE AND SORBETS -

We would like to point out all of our Ice cream flavors can be cooked by yourself. In our Chocolate ice cream is the finest Belgian callebaut Couverture our basis, and ours We leave your vanilla ice cream with the finest Tahiti vanilla pods add flavor to our recipe.

Three cams as desired
with chocolate crumble

Sorbet:

Peach
Cherry
Raspberry

Creme Ice:

Vanilla
Chocolate

6,00 €

- SMALL ROASTERY-

Melting chocolate mousse
flavored with espresso and hazelnut,
encased in light Callebaut couverture
with toffee cream, homemade sweet cherry sorbet
and dark butter crumble

9,90 €

- 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.

- LOBSTER SOUP -

with a fried piece of game fish

- THE DUCK -

Pink cooked Barbarie duck breast
with braised beluga lentils
and carrot and sweet potato cream,
lightly marinated beetroot

- DER FRANZÖSISCHE KLASSIKER -

Fine Crème brûlée
with a cam raspberry sorbet

42,00 €