

STARTERS



CURRY QUINOA TERRINE
and buckwheat with sweetcorn cream and salad bouquet 8,90 EUR

DUET OF EIFELER GOAT CHEESE
with mixed bean salad 10,90 EUR

TRILOGY OF SALMON^{4,2}
wasabi salmon, pepper salmon and Graved salmon
with mustard-dill dip 10,90 EUR

BEEF CARPACCIO
marinates with olive oil and lemon, arugula and Parmesan cheese 10,90 EUR

SOUPS

BEEF CONSOMMÉ
with beef, vegetables and marrow quenelles 4,80 EUR

TOM YAM
lemon grass soup with chicken, mushrooms and vegetables 5,20 EUR



TOMATO SOUP RUSTIC
with Anti Pasti pike 5,20 EUR

HOMEMADE EIFELER GULASH SOUP
with herb croutons 5,20 EUR



SMOKED PEPPER SOUP 5,50 EUR
▪ add. sandwich of loach and prawns 6,50 EUR

SALADS



BULGUR-CHICKPEAS SALAD¹

with carrots, courgettes, aubergines, tomatoes and onions

8,90 EUR



LARGE FANCY SALAD

- with marinated Feta cheese

10,50 EUR

- with smoked Eifeler trout and horseradish foam³

11,00 EUR

CAESAR SALAD

Iceberg salad, chicken breast, sliced hard cheese
und Parmesan cheese dressing

12,50 EUR

*The salads are served with either
Yoghurt-, Vinaigrette- or house dressing.*

VEGETARIAN - VEGAN



FRITTATA OF VEGETABLES AND SWEET POTATOES

with salad bouquet

11,50 EUR



VEGAN PAELLA PAN³

with rice and turmeric

11,50 EUR



TAGLIERINI WITH TOMATO SAUCE „TOSCANA“

with baked arugola and sliced Parmesan cheese

10,50 EUR

2015er Schwarztrauber – Pfalz

Deep and Purple – dry

0,75l 24,50 EUR



This fruity red wine with strong notes of full-bodied cherries, accompanied by creamy dark chocolate, is characterized by its high fun factor.

FISH

EIFELER TROUT MEUNIÈRE with almond butter, spinach leaves and dill potatoes	18,20 EUR
POACHED FILLET OF BLACK HALIBUT ³ with Velouté, chili-cream sauerkraut and rice	19,80 EUR
FRIED LOACH with saffron-prawn sauce, vegetables and sweet potato-pear gratin	21,50 EUR

MEAT

ROASTED EIFELER PORK CUTLET with truffle jus, carrots in chard and mashed potatoes	17,50 EUR
BRAISED BEEF RHINELAND STYLE with apple red cabbage, salted potatoes and apple compote	18,50 EUR
WIENER SCHNITZEL with french fries and a small salad	19,50 EUR
CONFITED CORN-POULARD with Beluga lentils ragout and polenta tarte	19,50 EUR
PORK CHEEKS IN BALSAMIC SAUCE with romanesco and potato gratin	20,50 EUR
ARGENTINIAN RUMPSTEAK (200G) with homemade herb butter, braised onions, roasted potatoes and a small salad	24,50 EUR



DESSERT



DUET OF BLOOD ORANGE AND GREEN APPLE SORBET⁴
 with blossom-pepper fruit salad

6,00 EUR



VEGAN MOUSSE AU CHOCOLATE
 with raspberry coulis

6,50 EUR

APPLE-TARTE-TATIN³
 with vanilla ice cream

6,50 EUR

CHOCOLATE CAKE
 with berry ragout and crème chantilly

6,50 EUR

NOUGAT PARFAIT
 with fruit sorbet and pink pepper

8,50 EUR

... AND FINALLY WE RECOMMEND:

Coffee „Creme“

2,20 EUR

Espresso

2,20 EUR

Latte

2,70 EUR

Cappuccino

2,70 EUR

Latte Macchiato

3,00 EUR

Glass of tea

2,20 EUR

Ask for our teas!

FINE EIFEL BRANDYS

Faber fruit brandy

2 cl 3,20 EUR

Faber plums brandy

2 cl 3,30 EUR

Faber elderberry brandy

2 cl 5,20 EUR

Faber old apple brandy

2 cl 5,20 EUR

FRUIT BRANDYS

Ziegler Waldhimbeergeist

2 cl 4,20 EUR

Ziegler Williams pear brandy

2 cl 5,20 EUR

Ziegler Marillenbrand

2 cl 6,30 EUR

1 preservative
 2 Flavor enhancers
 3 antioxidants
 4 Dye
 5 phosphate,
 6 with sweeteners
 7 containing caffeine
 8 quinine
 9 blackened
 10 contains a source of phenylalanine
 11 sulphurized

