

MENU

order acceptance
noon until 2 p.m. / evening until 9 p.m.

apéros

goose liver

cherry . port wine . brioche

pikeperch

fennel . artichoke . chorizo

deer

celery . cranberry

white chocolate

stawberry . mint

petit four

2-courses € 49,-

(starter and main course or main course and dessert)

3-courses € 69,-

(starter, main course and dessert)

4-courses € 89,-

WINE ACCOMPANIMENT

Winery Goswin Lambrich (Mittelrhein)
Riesling Vollsteil, Oberweseler „feinherb“ – 2018

Weinhaus Heger (Baden)
Grauburgunder Sonett- 2018

Weingut Meyer-Näkel (Ahr)
Spätburgunder „ Us de la Meng“- 2018

Karl Pfaffmann (Pfalz)
Riesling, Beerenauslese - 2015

Wine accompaniment for 2-course € 29,-

Wine accompaniment for 3-course € 39,-

Wine accompaniment for 4-course € 49,-

The wine selection is a recommendation from our sommelier. Our sommelier can also recommend some special wines which are not listed in our menu.