

MENU

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

apéros

fried goose liver

cherry . port wine . brioche

pikeperch

fennel . artichoke . chorizo

chicken odefey

corn . two kinds of peppers

plum

caramel chocolates . chili

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

Winery Heger (Baden)

Grauburgunder Sonett- 2018

Winery Meyer-Näkel (Ahr)

Spätburgunder „ Us de la Meng“- 2018

Clos Uroulat (Jurancon)

Petit Manseng - 2016

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.