

Our aperitif recommendation:

Freshly squeezed orange juice	€ 4,40
Alcohol free: Crodino – Essence of herbs, plants, roots, orange and bitter orange	€ 4,40
Sparkling wine white or rose brut 0,1 l - bottle fermentation -	€ 4,90
Our house aperitif: homemade elder flower essence and sparkling wine 0,1 l	€ 5,60

Starters:

Homemade lasagna – starter size	€ 8,80
Greenland shrimps cocktail with toast or white bread	€ 12,80
Our homemade goose liver - foie gras -	€ 17,80
Small portion	€ 13,80
Seared quail breasts on apples with Port wine sauce	€ 17,80
Small portion of mixed field greens with seared king prawns On a mango chutney	€ 14,80
Gourmetsalat with a variation of little surprises	€ 19,80
½ dozen vineyard escargot with garlic butter	€ 10,80
Potts and pans – the starter variation	€ 22,00

Soups:

Broth with sliced pancakes	€ 5,20
Potato soup with little croutons	€ 5,20
Clear fish broth with croutons	€ 11,80

Salads:

Fitness salad – sumptuous	€ 10,80
Buffalo mozzarella and vine ripe tomatoes with basil and olive oil	€ 10,80
Mixed field greens with seared salmon and basil tomatoes	€ 16,80
Caesar salad with seared chicken filet and parmesan	€ 15,80
Mixed field greens with seared king prawns and mango chutney	€ 18,80
Mixed field greens with seared quail breasts and Madeira sauce	€ 19,80
Foodie salad with a lot of surprises	€ 24,00

Fish and crustaceans:

Filet of Scottish salmon in a herb sauce on potato mash	€ 22,00
Pot au feu of noble fish with croutons	€ 24,00
Seared king prawns in a herb sauce with noodles	€ 24,00
Variation of noble fish a white wine sauce and noodles	€ 28,00
Three times fish: Three different kinds of fish, prepared differently, served in three courses	€ 36,00

Out of the pan:

Wiener Schnitzel – sirloin cut - French Fries	€ 19,80
Herb crusted veal sirloin steak in Port sauce and French fries	€ 22,00
Pork chop from the local "Grothhof" farm with French fries	€ 14,80
Chicken strips in a creamy mushroom sauce with homemade Spaetzle	€ 14,80
Chicken cordon bleu with French fries ^{5,6}	€ 17,80
Chicken roulettes with mushrooms and Spaetzle	€ 23,00
Beef sirloin steak with herb butter and French fries	€ 21,00
Beef sirloin steak with a creamy green pepper sauce and French fries	€ 24,00

For 2 persons:

Entrecôte double with sauce Bearnaise, seasonal vegetables and French fries	per person	€ 28,00
--	------------	---------

upon request we serve it with:

Mixed field greens	€ 4,00
Field greens and marinated crudités	€ 5,60
Seasonal vegetables	€ 5,60

Our menus

– only per table –

Surprise menu:

Cold starter – Soup – Fish – Sorbet – Meat –
warm dessert – cold dessert
€ 66,00 per person

The menu en miniature:

11 courses served in tiny portions
€ 86,00 per person

Traditional salads:

Sausage salad 1,5,6,9	€ 9,80
Strasbourg sausage salad – with cheese - 1,5,6,9	€ 9,80
Beef salad – Hirsch style -	€ 11,80

What we also serve:

Melted cheese Spaetzle in a creamy herb sauce	€ 10,80
Melted German ravioli 3,6	€ 10,80
Quark with seared potatoes	€ 12,80
Lasagna – Hirsch style -	€ 14,80
Homemade cream cheese ravioli with tomato ragout	€ 14,80

Zusatzstoffe:

1 mit Farbstoff, 3 mit Nitritpökelsalz, 5 mit Süßungsmittel,
6 mit Phosphat, 9 mit Geschmacksverstärker

Eine Auflistung der Allergene liegt für Sie auf Anfrage bereit.