

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

veal

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 € 72,-

(starter, main course and dessert)

4-courses € 94,-

WINE ACCOMPANIMENT

Winery Josef Rosch (Mittelrhein)

Leiwener Riesling „feinherb“ - 2019

Winery Heger (Baden)

Grauburgunder Sonett- 2018

Winery Hensel (Pfalz)

Spätburgunder „Aufwind“ - 2016

Clos Uroulat (Jurancon)

Petit Manseng - 2016

Wine accompaniment for 2-course € 32,-

Wine accompaniment for 3-course € 45,-

Wine accompaniment for 4-course € 56,-

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