



DEAR GUESTS, OUR MENU IS AVAILABLE DAILY FROM

1:00 PM TO 3:00 PM

AND

6:00 PM TO 8:30 PM

STARTERS

FRESH GILLARDEAU N°3 OYSTERS

SEA FENNEL | LEMON PEARLS

3 OYSTERS € 18

EACH ADDITIONAL OYSTER +€ 5.50

SMOKED EIFEL TROUT

FERMENTED SWEET PEPPER CREAM | SHALLOTS | DILL | OLIVES

€ 23

MARINATED YOUNG BULL TONGUE

BUTTERMILK AND HORSERADISH EMULSION | HERBS

GREEN APPLE | RYE BREAD CROUTONS | PUMPKIN SEED OIL

€ 22

WARM GOAT'S CAMEMBERT

HAZELNUT CRUMBLE | GRAPES | FRISÉE

€ 18

SOUPS

TURNIP AND CURRY VELOUTÉ

ARGENTINIAN RED PRAWN | CORIANDER

€ 15

CREAM OF MOSEL RIESLING SOUP

PRETZEL BREAD CRISPS | WILD BOAR HAM

€ 15



MAIN COURSE

HUNSRÜCK VENISON LOIN SERVED PINK

NUT PANCAKE | BRUSSELS SPROUTS | CELERIAC PURÉE CRANBERRYBERRY JUS

€44

BRAISED CHEEKS OF STRAW-REARED PORK

BABY CARROTS | CRISPY PARSNIPS | TAGLIATELLE

€ 38

VEAL FLANK STEAK

BRAISED ONIONS | CHIVE MOUSSELINE

BREADCRUMBS | SHERRY CREAM SAUCE

€ 42

HALIBUT

FENNEL RISOTTO | PICKLED BARBERRIES | FRISÉE

SHELLFISH FOAM

€ 45

CRISPY PAN-FRIED PIKE-PERCH

MOSEL-STYLE PUMPKIN AND SAUERKRAUT | MARINATED RADICCHIO

RIESLING SAUCE

€ 38

QUARK DUMPLINGS

BROWN BUTTER | SUN-DRIED TOMATOES | BREADCRUMBS | WALNUTS

SPINACH

€ 28



DESSERT

PLUM MOUSSE

DAMSON COMPOTE | CHOCOLATE CRUMBLE
HAZELNUT ICE CREAM
€ 16

WARM PUMPKIN CAKE

CINNAMON SOUR CREAM | QUINCE SORBET
PORT-POACHED PEAR
€ 16

“EAU DE VIE” SORBET

FRUIT SORBET WITH A MATCHING FRUIT BRANDY
€ 9

SMALL CHEESE SELECTION (3 VARIETIES)

FIG MUSTARD | FRUIT BREAD
€ 15

MACARONS AND CHOCOLATE PRALINES (2 OF EACH)

€ 7.50