

Dinner

MENU

STARTER

- ✓ CARROT SOUP 8,50 €
with ginger and pomegranate seeds
- PRAWNS ^{b, d} 8,50 €
in chili garlic oil
- WHITE BEAN SOUP ^{j, l} 8,50 €
with chorizo
- TAPAS VARIATION 10,50 €
choose three of your favorite tapas
marinated feta cubes, aioli,
kalamata olives, serrano ham
plums wrapped in bacon, chorizo,
manchego, stuffed peppers

MENU

How about
with a 3-course menu?
Choose an appetizer,
a main course and a dessert
from our evening menu.

for 35,- € each

MAIN COURSE FISH & MEAT

- SEA BREAM FILET ^d 24,50 €
with ratatouille and
rosemary potatoes
- CHICKEN PICCATA ^{a, c, g, l} 24,50 €
with lime taglierini and
cherry tomato ragout
- VEAL OSSOBUCO ^{a, g, i, l} 26,50 €
with parmesan polenta, braised
vegetables and gremolata

MAIN COURSE PASTA & VEGETARIAN

- ✓ VEGETABLE RAGOUT ^{i, h} 22,50 €
with prunes, almonds
and bulgur
- TRUFFLE RISOTTO ^{g, l} 22,50 €
with artichoke ragout
and blue cheese crumble
- BLACK TAGLIATELLE ^{a, c, b, d} 25,50 €
from the parmesan loaf with cherry
tomato ragout and prawns

A service charge of 1,50 € per dish will be charged for changes to the side dishes. Our prices include the statutory value added tax.

a) Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybrid strains) b) Crustaceans c) Eggs d) Fish e) Peanuts f) Soybeans g) Milk including lactose h) Nuts (almond, walnut, hazelnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut, Queensland nut) i) Celery j) Mustard k) Sesame seeds l) Sulphur dioxide and sulphites m) Lupins n) Molluscs

Dinner

MENU

DESSERT

PANNA COTTA^{g, l} 7,50 €
with sour cherry ragout

CHOCOLATE TART^{c, g} 8,50 €
with cardamom and ginger

HARISI CAKE^{c, g, l} 8,50 €
*with yoghurt cream, kumquat compote
and white chocolate*

WOULD YOU LIKE TO ORDER A BREAD BASKET?

Our bread basket is served with
wholemeal root bread and a
homemade herb dip for 4.50 €.

If you opt for our menu offer, this is
included in the price.

OUR RECOMENDATION

Our drink package for two
for 39 Euro

Waterkant 0,75l
Sturmflut oder Ebbe

2022 Weißburgunder, dry 0,75l
Winery Manz, Rheinhessen

oder

2022 Black Hole, dry 0,75l
Winery Manz, Rheinhessen

Hot drinks
without limit

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