



RECOMMENDATIONS OF THE WEEK 15.04.-21.04.2024

Please note our opening hours: Monday 16:00 to 01:00 / Tuesday to Thursday 11:00 to 00:00, Friday and Saturday 11:00 to 01:00 / Sunday 11:00 to 00:00

Public holidays: 11:00 a.m. to 00:00 a.m. (also open on Mondays!)

Our kitchen hours: Monday 4:00 p.m. to 10:00 p.m., Tuesday to Sunday 12:00 p.m. to 10:00 p.m.

Public holidays: 12:00 to 22:00

Appetizers/Intermediate Courses:

Homemade asparagus cream soup € 8,40

Odenwald Vitello: Thin veal slices with smoked trout sauce € 15,50

Odenwald platter: hand cheese, raw Odenwald country ham, smoked trout fillet, cranberry horseradish, Odenwald pepper bite, cooked cheese and butter, served with pretzel stick and farmhouse bread € 17,80

Mains:

Homemade asparagus cream cheese ravioli with Wild Herb Salad and Balsamic Vinegar Dressing € 18,90

Fried pike-perch fillet with creamy sauerkraut and mashed potatoes € 28,90

Burgundy goulash with mashed potatoes and wild broccoli € 21,00

tagliatelle with green and white asparagus, cherry tomatoes and Parmesan cheese € 19,50

Pork tenderloin with carrot vegetables, homemade spaetzle and mushroom sauce € 21,70

Cordon Bleu with bacon and cheese, served with French fries and cranberries € 19,50

Argentinian Black Angus (approx. 230g) with fried green Asparagus, fried potatoes and Bernaise sauce € 30,90

Dessert:

Homemade rhubarb strudel with vanilla sauce and whipped cream € 8,70.

Please also take a look at our asparagus menu.

OUR WINE RECOMMENDATION OF THE WEEK

From Winning Drache Riesling QbA dry, 0,1l € 4,10
Winery von Winning, Deidesheim 0,2l € 7,90
The Riesling from Winning Drache from the Palatinate is a 0,75l € 29,60
White wine for every occasion.
It is spicy, mild and tremendously good. Mineral, fruity, with enamel, power and elegance.