



RECOMMENDATIONS OF THE WEEK 05.05.-12.05.2024

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

Asparagus in sesame coating with wild herb salad € 12,50

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 beetroot dumplings with Wild Herb Salad and Balsamic Vinegar Dressing € 18,90

Salmon fillet with asparagus risotto and wild broccoli € 28,90

Meatballs with asparagus vegetables and fried potatoes € 18,50

Medallions of pork loin with mushroom sauce, homemade spaetzle and carrot vegetables € 20,50

Lamb chops with potato gratin, beans wrapped in bacon and thyme sauce € 24,50

Cordon bleu, filled with bacon and cheese, served with French fries and cranberries € 18,50

Argentinian Black Angus (approx. 230g) with fried Herb mushrooms and rosemary potatoes € 30,90

Dessert:

Apricot dumplings with vanilla sauce and blueberry sorbet € 8,70

Please also take a look at our asparagus menu.

OUR WINE RECOMMENDATION OF THE WEEK

Pinot Rosé dry, Großkarlbacher Burgweg QbA 0,1l € 3,40
Weingut Dietrich, Großkarlbach, Palatinate 0,2l € 5,90
An absolute summer classic. 100% Pinot Noir is evident in 0,75l € 22,10
light salmon pink in a glass. Sensual, beautifully fruity
fresh berry fruits, but at the same time rich in finesse, spicy and
complex. The finish makes you want a second glass.