



RECOMMENDATIONS OF THE WEEK 24.10.-03.11.2024

Please note our opening hours:

Monday 16:00 to 01:00 / Tuesday to Thursday 11:00 to 00:00

Friday and Saturday 11:00 a.m. to 1:00 a.m. / Sunday 11:00 a.m. to 00:00 a.m.

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 pm to 10.00 pm

Starters/intermediate courses:

Pumpkin and carrot soup with croutons € 8,50

Lamb's lettuce with potato dressing and croutons, served with plums wrapped in bacon € 14,50

Odenwälder Platte:

Hand cheese, raw Odenwald country ham, smoked

Trout fillet, cranberry horseradish, Odenwald pepper biter,

Cooked cheese and butter, served with pretzel stick

and farmer's bread

€ 17,80

Mains:

Homemade pumpkin ravioli with lamb's lettuce and potato dressing

€ 18,90

Fried pike-perch fillet with braised cucumbers, dill mustard sauce and fried potatoes

€ 27,90

Coq au vin with mashed potatoes

€ 18,90

Beef brisket with horseradish sauce and triplet potatoes

€ 19,50

Roast lentil with red cabbage and mashed potatoes

€ 17,90

Cordon Bleu, filled with bacon and cheese, served with French fries and cranberries

€ 21,50

Argentinian Black Angus rump steak with herb mushrooms and fried potatoes

€ 33,50

Dessert:

Apricot dumplings with vanilla sauce and plum compote

€ 8,70

OUR WINE RECOMMENDATION OF THE WEEK

Merlot dry QbA, Großkarlbacher Osterberg

0,1l € 3,80

Dietrich Winery, Großkarlbach, Palatinate

0,2l € 7,40

In the glass, the wine glows ruby red. Taste of red berries

0,75l € 27,70

(cherry – blackcurrant). A very elegant, fruity and full-bodied wine. South slope, partly terraced. 50% yield reduced. Ageing in double wooden barrels.