



## RECOMMENDATIONS OF THE WEEK 06.10.-12.10.2025

**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 pm to 10.00 pm

### Starters/intermediate courses:

White cabbage potato soup	€ 8,50
Pumpkin potato rösti with smoked salmon, dill-mustard sauce and wild herb salad	€ 13,50
Odenwald platter: hand cheese, raw Odenwald country ham, smoked trout fillet, cranberry horseradish, Odenwald pepper biter, cooked cheese and butter, served with pretzel stick and farmhouse bread	€ 18,50

### Mains:

Homemade pumpkin ravioli with wild herb salad and balsamic dressing	€ 19,80
Two-legged matjes tartar with fried potatoes	€ 22,50
Venison goulash with red cabbage and bread dumplings	€ 22,50
A pair of venison sausages with red cabbage and mashed potatoes and sauce	€ 19,80
Veal liver Berlin style with mashed potatoes	€ 22,50
Spinach dumplings with parmesan, sage butter and wild herb salad	€ 18,50
Cordon Bleu with French fries and cranberries	€ 22,50

### Dessert:

Vanilla ice cream with warm plum cinnamon compote and cream	€ 8,70
---	--------

## OUR WINE RECOMMENDATION OF THE WEEK

<b>Grauburgunder</b>	0,1l € 3,60
Dietrich Winery, Großkarlbach, Palatinate	0,2l € 6,20
This expressive Burgundy possesses intense Own aromas. The taste is very aromatic and characterized by a fine acidity. Goes well with hearty and spicy cuisine, as well as with fish and salad.	0,75l € 23,20