



RECOMMENDATIONS OF THE WEEK 26.01.-01.02.2026

Starters/intermediate courses:

Leek cream soup	€ 8,50
Toasted farmhouse bread with scrambled eggs and mushrooms	€ 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	€ 18,50

Main courses:

Homemade tomato-spinach dumplings with lamb's lettuce and potato dressing	€ 19,90
Roasted salmon with parsnip almond puree and lamb's lettuce	€ 29,90
Kale with Pinkel, Mettenenden, smoked pork and potatoes	€ 20,50
Veal liver Berlin style with mashed potatoes	€ 24,50
Savoy cabbage roulade with mashed potatoes and sauce	€ 19,90
Leek, parsnip and Brussels sprout gratin with lamb's lettuce	€ 19,50
Cordon Bleu stuffed with ham and Camembert, served with French fries and cranberries	€ 22,90

Dessert:

Apricot dumplings with blueberry sorbet and vanilla sauce	€ 9,10
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OUR WINE RECOMMENDATION OF THE WEEK

From Winning Drache Riesling QbA dry,	0,1l € 4,30
Winery von Winning, Deidesheim	0,2l € 8,30
The Winning Drache Riesling from the Palatinate is a White wine for every occasion.	0,75l € 31,00
It is spicy, mild and tremendously good. Mineral, fruity, with melting, power and elegance. The white wine is anything but soft. The varietal bouquet is distinct and distinct	