



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

OUR WINE RECOMMENDATION OF THE WEEK

From Winning Drache Riesling QbA dry,
Winery von Winning, Deidesheim
The Winning Drache Riesling from the Palatinate is a
White wine for every occasion.
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

0,1l € 4,30

0,2l € 8,30

0,75l € 31,00