



RECOMMENDATIONS OF THE WEEK 09.03.-15.03.2026

Starters/intermediate courses:

Wild garlic cream soup	€ 8,50
Leek quiche with lamb's lettuce	€ 13,50
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 beetroot ravioli with lamb's lettuce	€ 19,90
Salmon fillet with wild garlic risotto	€ 29,50
Veal liver Berlin style with mashed potatoes	€ 24,50
Medallions of pork tenderloin wrapped in bacon with Vichy carrots, Wild garlic spaetzle and sauce	€ 23,50
Spinach dumplings with parmesan, sage butter and lamb's lettuce	€ 19,50
Cordon Bleu stuffed with ham, cheese, mushrooms and Scrambled eggs, served with French fries and cranberries	€ 22,90

Dessert:

Apple pear strudel with vanilla sauce and cream	€ 9,10
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OUR WINE RECOMMENDATION OF THE WEEK

Chardonnay & Pinot Blanc dry QbA	0,1l € 3,60
Dietrich Winery, Großkarlbach, Palatinate	0,2l € 6,20
A fine fresh cuvée of 2/3 Chardonnay and 1/3 Pinot Blanc, which is preserved by its aroma-preserving ageing wonderfully light and convinces with typical Burgundy fruit.	0,75l € 23,20