



RECOMMENDATIONS OF THE WEEK 31.08.–06.09.2026

Starters/intermediate courses:

Pumpkin soup	€ 8,90
Odenwälder Vitello: Thin veal slices with smoked trout sauce as an appetizer	€ 15,50
as a main course with fried potatoes	€ 22,80

Main courses:

Homemade pumpkin ravioli with wild herb salad	€ 20,90
Roasted salmon fillet with pumpkin risotto and wild broccoli	€ 29,90
Beef brisket with horseradish sauce and fried potatoes	€ 22,80
Savoy cabbage roulade with mashed potatoes and sauce	€ 20,50
Cordon Bleu with bacon and cheese, served with French fries and cranberries	€ 23,50
Baked potato with fried mushrooms, herb quark and salad	€ 19,50
Argentinian Black Angus rump steak (approx. 230g) with Baked potato and herb quark	€ 33,50

Dessert:

Apricot dumplings with blueberry sorbet and vanilla sauce	€ 9,10
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WINE RECOMMENDATIONS 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	0,75l € 31,00
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.	