



RECOMMENDATIONS OF THE WEEK 19.10.-25.10.2026

Starters/intermediate courses:

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

Main courses:

Homemade beetroot ravioli with lamb's lettuce and balsamic dressing	€ 20,90
Salmon fillet with pumpkin vegetables and fried Triplet potatoes	€ 29,90
Meatballs with red cabbage, mashed potatoes and sauce	€ 19,90
Venison goulash with red cabbage and mashed potatoes	€ 24,50
Allgäu schnitzel with French fries and cranberries	€ 23,50
Ribbon noodles with pumpkin vegetables with parmesan and roasted pumpkin seeds	€ 19,50
Argentinian Black Angus rump steak with red wine shallots and fried triplet potatoes	€ 33,50

Dessert:

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

Diebsloch Cuvée 50	0,1l € 4,10
Dietrich Winery, Großkarlbach, Palatinate	0,2l € 7,90
For the 50th anniversary of the Diebsloch, our	0,75l € 29,70
Favorite winemaker from the Palatinate for us a full-bodied	
Red wine created from Regent and Pinot Noir.	