Seit 1974
Diebsloch

RECOMMENDATIONS OF THE WEEK 02.11.–08.11.2026

Starters/intermediate courses:

Pumpkin cream soup	€ 8,90
Small lamb's lettuce with bacon and croutons	€ 9,50
Homemade beef aspic with remoulade	
– as an appetizer with farmhouse bread	€ 13,00
– as a main course with fried potatoes	€ 20,80

Main courses:

Homemade pumpkin ravioli with lamb's lettuce and balsamic dressing	€ 20,90
Salmon fillet with pumpkin crust and rosemary potatoes	€ 29,90
Meatballs with red cabbage, mashed potatoes and sauce	€ 20,50
Veal liver Berlin style with mashed potatoes	€ 24,50
Cordon Bleu with bacon and cheese, served with French fries and cranberries	€ 23,50
Pumpkin risotto with fried cherry tomatoes, parmesan and salad	€ 19,50
Argentinian Black Angus rump steak with braised Onions and rosemary potatoes	€ 33,50

Dessert:

Walnut ice cream with warm cinnamon plums and cream	€ 9,10

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.	