

Appetizers

- Fresh field salad in potato dressing with roasted bacon strips and croutons* € 9,50
- Parfait of goose liver and deer ham at field salad in sour-cream dressing and red-currant sauce* € 12,80
- Winter salad greens with Serrano ham and in almond oil roasted scallops* € 14,90

Soups

- Clear beef soup with pancake strips, dumplings and fine Sherry* € 5,80
- Carrot-coconut soup with fried strips of leek* € 5,80
- Chicken foam soup with dumplings and almonds* € 5,80

Vegetarian meals

- Tortellini, filled with spinach and ricotta cheese in paprika cream sauce, gratinated with Parmesan, salad greens in season* € 14,50
- Potato-mushroom ragout in herbed cream, Gratinated with Gouda, egg rolls* € 15,00

Rustic and Fine

*Grilled pork medallions, “Spätzle” with sauerkraut,
red-wine sauce and champignons* € 12,80

*Lentils seasoned sweet and sour with smoked pork loin and
Wiener sausages, home made “Spätzle”* € 13,50

*Stewed beef roulade bonne femme, filled with cucumber,
ham and onions in red-wine sauce, red cabbage and cream puree* € 14,80

*Roasted calf’s liver with sliced apples, fried onions,
mashed potatoes and fresh salad greens* € 16,90

Our “Kurpfälzer farmer’s treat”

*Liver dumplings, Saumagen, grilled sausages^{4, 11} on
Sauerkraut and finger shaped potato dumplings* € 13,50

Fish specialities

*Roasted whole trout meuniere, almond butter and
potatoes tossed in butter, salad greens in herb dressing* € 18,00

*Pike-perch fillet, roasted, with herb salt at trout foam sauce
and potato-vegetable-risotto* € 19,50

“House specialities“

- Deer ragout seasoned with Burgundy, mushrooms, home made “Spätzle” and pear filled with mountain cranberries* € 16,00
- Escalope “Viennese style” with roasted potatoes and fresh green salad* € 18,00
- Braised roast deer in juniper cream sauce⁴, ragout of forest mushrooms, buttered vegetables, home made “Spätzle” and pear filled with mountain cranberries* € 18,50
- Pink roasted breast of duckling with balsamic-sherry sauce, Riesling sauerkraut and potato gratin* € 23,50
- Grilled rumpsteak of US beef, with pepper cream sauce, roasted potatoes and salad greens in herb dressing* € 23,50
- Pink roasted fillet of lamb with lime-ginger sauce, vegetables “Provence style” and thyme gnocchis* € 24,50
- Our recommendation for two persons:**
Pink roasted chateaubriand, sauce béarnaise, fresh champignons, grilled tomato, glazed vegetables and potato gratin € 67,00

Desserts

*Hot raspberries seasoned with raspberry brandy,
Bourbon vanilla ice-cream and whipped cream* € 6,80

*Home made ice-parfait with vanillized ragout of
pineapples, whipped cream and fine pastry* € 7,80

*Apple fritters in cinnamon and sugar with cashew ice-cream
and whipped cream* € 7,50

*Home made apple strudel with vanilla sauce,
walnut ice-cream and whipped cream* € 7,80

For two persons:

*Flamed sour cherries on Bourbon vanilla ice-cream
with whipped cream and fine pastry* € 18,00

Our coffee specialities

Coffee¹² € 2,70

Cappuccino¹² € 3,30

Espresso¹² € 2,60

Irish Coffee¹² € 10,50

Digestif

Please ask for our recommendation

*Notes in the menu card: 1=with coloring agent; 2= conserved; 3=with antioxidant;
4= with flavor enhancer; 5= sulfurated; 6= blackened; 7=waxed; 8= with sweetening agent;
9= with phosphate; 10=alternatively with nitrate; 11=nitrite pickling salt; 12= with caffeine*