

Appetizers

<i>Salad of ripe tomatoes in basil dressing with mozzarella</i>	€ 9,80
<i>Slices of pink roasted roastbeef, various salad greens in horseradish dressing, herb-yogurt dip</i>	€ 11,00
<i>Summer salad greens with fresh sautéed chanterelles and in lime oil roasted jumbo shrimps</i>	€ 13,50

Soups

<i>Clear beef soup with pancake strips, dumplings and fine Sherry</i>	€ 4,90
<i>Game cream soup with chanterelles and portwine</i>	€ 4,90
<i>Tomato cream soup with fried basil</i>	€ 4,90

Vegetarian meals

<i>Tortellini, filled with spinach and ricotta cheese, in herb cream, gratinated with parmesan, salad greens in season</i>	€ 13,00
<i>Fresh chanterelles in herb cream with buttered potatoes or fine ribbon macaroni</i>	€ 17,50

Rustic and Fine

Grilled pork medallions, “Spätzle” with sauerkraut, red-wine sauce and champignons € 9,80

Salad “Zum Ritter St. Georg” with salad greens in white balsamic dressing, Serrano ham and cross egg rolls, tomato pesto € 12,50

Sauerkraut dish with variety of small sausages^{4 11}, Nürnberger^{4 11}, roasted smoked loin of pork¹¹, roasted bacon¹¹ and mashed potatoes € 12,00

Stewed beef roulade bonne femme, filled with cucumber, ham and onions in red-wine sauce, red cabbage and cream puree € 12,50

Mediterranean piccata of turkey on lemon-tagliatelle and ratatouille sauce € 12,50

Our “Kurpfälzer farmer’s treat”

Liver dumplings, Saumagen, grilled sausages^{4, 11} on Sauerkraut and “Schupfnudeln” € 12,00

“Fish specialities”

Lake Victoria perch, roasted, tarragon-olivetti-sauce, cardamon-leaf-spinach and fine ribbon macaroni € 17,00

Roasted fillet of pike-perch on ragout of summer vegetables, lime-vanilla sauce and parsley potatoes € 18,00

“House specialities“

<i>Roasted calf's liver with sliced apples, fried onions, mashed potatoes and fresh salad greens</i>	<i>€ 14,50</i>
<i>Escalope “Viennese style” with roasted potatoes and fresh salad greens</i>	<i>€ 17,50</i>
<i>Pink roasted Barbarie duckling breast on white-wine sauerkraut, orange sauce and potato gratin</i>	<i>€ 18,50</i>
<i>Braised roast deer in juniper cream sauce⁴, ragout of forest mushrooms, buttered vegetables, home made “Spätzle” and pear filled with mountain cranberries</i>	<i>€ 18,50</i>
<i>Grilled rumpsteak of US beef, with pepper cream sauce, roasted potatoes and salad greens in herb dressing</i>	<i>€ 19,50</i>
<i>“Our mixed grill” with beef and pork medallion, fillet of lamb, herb butter, grilled tomato, buttered vegetables and roasted potatoes</i>	<i>€ 20,50</i>
<i>Pink roasted fillet of lamb with lime-ginger sauce, vegetables Provence style and potato gratin</i>	<i>€ 22,50</i>
 <u>Our recommendation for two persons:</u>	
<i>Pink roasted chateaubriand, sauce béarnaise, fresh champignons, grilled tomato, glazed vegetables and potato gratin</i>	<i>€ 59,00</i>

Desserts

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

Warm ragout of spiced plums with espresso-brittle ice-cream, whipped cream and fine pastry € 7,50

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

Variety of fresh berries “Zum Ritter St. Georg” with buttermilk-blueberry ice-cream, raspberry pulp, whipped cream and fine pastry € 8,90

For two persons:

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

Our coffee specialities

Coffee¹² € 2,60

Cappuccino¹² € 3,20

Espresso¹² € 2,50

Rüdesheimer Coffee¹² € 9,00

Irish Coffee¹² € 9,00

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