

Dinner Arrangement

2 Course Menu (starter & main course or main course & dessert) € 30.00

3 Course Menu (starter, main course, dessert) € 35.00

Starters

Homemade Game Soup with Cream Topping

Bouillon Soup with Marrow Dumplings

French Onion Soup Gratinated with Cheese

Homemade Cream of Asparagus Soup

Two Canapées (marinated Salmon, Roast Beef)

Green Salads with a Herb Vinaigrette Sauce

Diced Bacon and mixed seeds

Small, Colourful Salad with Avocado

Small, Colourful Salad with Feta in Olive Oil with Herbs

Marinated Salmon with Avocado

Melon with local smoked Ham

Tomato with Mozzarella

Main Courses

Pork Roast with sauté potatoes, cabbage salad

Ragout Fin in a Herb Sauce Gratinated with Cheese
home baked bread or sauté potatoes

Beef Stew in a Riesling Wine Sauce, homemade Spätzle

Venison Ragout in a Black Currant Sauce
homemade Spätzle, cranberry pear

Pork Schnitzel with Mushrooms in a Cream Sauce, sauté potatoes

Trout au Bleu, boiled potatoes, melted butter

Gratinated Feta with garlic, bell pepper, cherry tomatoes, olives & chili flakes
home baked bread or sauté potatoes

Small, Colourful Side Salad € 3.50

Asparagus in Season

Fresh White Asparagus with Sauce Vinaigrette
local smoked ham, sauté potatoes, salad garnish

Fresh White Asparagus with Sauce béarnaise
Roastbeef english (cold) oder marinated Salmon (cold)
sauté potatoes, salad garnish

Fresh White Asparagus with Sauce béarnaise
sauté potatoes, salad garnish

Cold Specialties

home baked bread or sauté potatoes

Cold Roast Beef with Tartar Sauce, salad garnish

Homemade Chicken Salad with Pineapple and Asparagus

Fillets of Herring with Fresh Herbs in a Cream Sauce

„ Sülze „ (diced meat in aspic) with Tartar Sauce

Tasty Sausage Salad with a Herb Vinaigrette Sauce

Marinated Salmon (cold) with Creamed Horseradish

Homemade „ Spundekäs „ (a local cream cheese specialty)

Try Out Plate „ Haus Lipmann „

homemade chicken salad, sausage salad, beef salad, roast beef, tartar sauce

Large, Colourful Salad Plates

Fresh Mixed Salads with a mild Yoghurt Dressing
home baked bread or sauté potatoes

at your choice:

Marinated Salmon, Smoked Fillet of Trout, Chicken Salad or Tuna Fish

Avocado, „ Spundekäs „ , Feta in Olive Oil or Lukewarm Goat Cream Cheese

Special Recommendations

Wiener Schnitzel (veal)
sauté potatoes

+ € 3.00

Argentinian Rump Steak with homemade
pepper cream sauce or herb butter

+ € 5.00

French Pepper Steak (fillet of beef)
in a cognac cream sauce, sauté potatoes

+ € 9.00

Dessert

Warm Apple Cake with Vanilla Ice Cream

Crème brûlée with homemade Macarons

Moselle Wine Cream with Red Vineyard Peaches

Vanilla Ice Cream with hot chocolate sauce

Vanilla Ice Cream with homeade Rumpot Berries

Lemon Sherbet with „ Trester „ (local Grappa)

Affogato al caffè (double Espresso with vanilla ice cream and whipped cream)

Mixed Cheese Dessert

Coffee, Cappuccino, Tea or Espresso with homemade pastries