

**Peanuts**  
3,50  
&  
**Mixed Olives**  
5,50  
  
**for 7,00**

## Menu Card

### Romantic Menu

Little greeting from the kitchen

#### Beef Carpaccio

Arugula | Parmesan | Pine nut  
20,00

#### 2022 Arneis | Dry | DOC

Winery FRancone | Italiy | Piemont

#### Homemade Truffle Ravioli

Butter sauce | Shaved Truffle  
21,50

#### 2022 Spätburgunder Rosé | Dry | QbA

Winery Hermann | Scherzingen

#### Pink Roasted Rack of Lamb

Lamb Jus | Grilled Vegetables  
Rosemary potatoes  
46,50

#### 2020 Herr Rossi | Cuveé | Dry | Demeter

Winery Mißbach | Ebringen

#### Cheese Variation

fig mustard | honey nuts  
17,50

#### 2022 Chenin Blanc | Dry | QbA

Winery Zotz | Heitersheim | Maltesergarten

#### Vanilla Crème Brulee

Chocolate Ice Cream  
13,50

#### 2022er Gewürztraminer | Sweet | QbA

Wine cooperative | Britzingen

**Menu 56,00**

**Wine Paring**

**Inclusive with Espresso & „Eichin Schnaps“**

**For 25,00**

**Menu 99,00**

**Wine Paring**

**Inclusive with Espresso & „Eichin Schnaps“**

**For 30,00**

### Additional Dishes

#### Appetizer

##### Smal Salad

8,50

##### Fried Prawns

Fish broth | Spring Salad  
22,00

#### Main Course

##### Pikeperch & Sea Bass

Fish broth | Broccoli | Basmati rice  
31,50

##### Wienerschnitzel

Glazed Carrots | French Fries  
32,00

##### Fried Breast of the Guinea fowl

Shallots Sauce | Vegetables | Noodles  
31,00

#### Dessert

##### Marinated Strawberries

Vanilla ice Cream | Whipped Cream  
11,50

##### Lemon Sorbet

Prosecco infusion | Mint  
12,00

**-You are welcome to choose the dishes offered individually from the Menus-**

**-All our meals are offered in Euros-**

**-Food additives and allergens can be found in the overview or contact our staff-**