

# Dinner MENU

## STARTER

**CARROT SOUP** 8,50 €

*with ginger and pomegranate seeds*

**PRAWNS** 8,50 €  
*in chili garlic oil*

**WHITE BEAN SOUP** 8,50 €  
*with chorizo*

**TAPAS VARIATION** 10,50 €  
*choose three of your favorite tapas*

*marinated feta cubes, aioli,  
kalamata olives, serrano ham  
plums wrapped in bacon, chorizo,  
manchego, stuffed peppers*

## MENU

How about  
with a 3-course menu?  
Choose an appetizer,  
a main course and a dessert  
from our evening menu.

for 35,- € each

## MAIN COURSE FISH & MEAT

**SEA BREAM FILET** <sup>d</sup> 24,50 €

*with ratatouille and  
rosemary potatoes*

**CHICKEN PICCATA** <sup>a, c, g, l</sup> 24,50 €  
*with lime taglierini and  
cherry tomato ragout*

**VEAL OSSOBUCO** <sup>a, g, i, l</sup> 26,50 €  
*with parmesan polenta, braised  
vegetables and gremolata*

## MAIN COURSE PASTA & VEGETARIAN

**VEGETABLE RAGOUT** <sup>i, h</sup> 22,50 €  
*with prunes, almonds  
and bulgur*

**TRUFFLE RISOTTO** <sup>g, l</sup> 22,50 €  
*with artishoke ragout  
and blue cheese crumble*

**BLACK TAGLIATELLE** <sup>a, c, b, d</sup> 25,50 €  
*from the parmesan loaf with cherry  
tomato ragout and prawns*

A service charge of 1,50 € per dish will be charged for changes to the side dishes. Our prices include the statutory value added tax.

a) Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut, hybrid strains) b) Crustaceans c) Eggs d) Fish e) Peanuts f) Soybeans g) Milk including lactose h) Nuts (almond, walnut, hazelnut, cashew, pecan nut, Brazil nut, pistachio, macadamia nut, Queensland nut) i) Celery j) Mustard k) Sesame seeds l) Sulphur dioxide and sulphites m) Lupins n) Molluscs

# Dinner MENU

## DESSERT

PANNA COTTA <small>g, l</small> <i>with sour cherry ragout</i>	7,50 €
CHOCOLATE TART <small>c, g</small> <i>with cardamom and ginger</i>	8,50 €
HARISI CAKE <small>c, g, l</small> <i>with yoghurt cream, kumquat compote and white chocolate</i>	8,50 €

## WOULD YOU LIKE TO ORDER A BREAD BASKET?

Our bread basket is served with wholemeal root bread and a homemade herb dip for 4.50 €.

If you opt for our menu offer, this is included in the price.

## OUR RECOMENDATION

Our drink package for two for 39 Euro

Waterkant 0,75l  
Sturmflut oder Ebbe

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2022 Weißburgunder, dry 0,75l  
Winery Manz, Rheinhessen

oder

2022 Black Hole, dry 0,75l  
Winery Manz, Rheinhessen

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Hot drinks  
without limit

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