

Welcome

All our dishes are housemade – they are all freshly prepared.

As far as possible, we use seasonal and regional products.

Opening hours (warm kitchen)

Monday - Saturday

17:00-21:00

Enjoy your meal.

APERITIFS

SPARKLING WINES & SECCO

Riesling Sekt, dry	10 cl	6,50 €
Spätburgunder Rosé-Sekt, dry	10 cl	6,50 €
Sauvignon-Blanc Sekt, extra dry	10 cl	6,50 €
Gewürztraminer Sekt, dry	10 cl	6,50 €
Chardonnay Sekt, dry	10 cl	6,50 €
Secco white or rosé	10 cl	5,00 €
Secco white – non alcoholic -	10 cl	5,00 €

INTERNATIONAL APERITIFS

Aperol Spritz 2 7	20 cl	8,00 €
Campari Spritz 2 7	20 cl	8,00 €
Campari Soda or Orange 2	4 cl	6,00 €
Martini Bianco	5 cl	6,00 €

COLD STARTERS

Trilogy of trout, salmon and crayfish -- Trout mousse Norwegian cured salmon Crayfish cocktail -- marinated fennel olives almonds Leaf salad passion fruit dressing	18	€
Vitello Tonnato Pink veal Tuna sauce Caper berries Candied lemon Rocket Balsamic vinaigrette	17	€
Argentinian beef carpaccio Parmesan espuma aged sherry vinegar lime oil pickled radishes pine nuts rocket	18	€
Two marinated asparagus spears Avocado Chickpeas Tomatoes Radishes Chive vinaigrette Mixed salad leaves	16	€
Side salad	8	€


WARM STARTERS

Small queen pâté with a choice of Ragout Fin Creamed vegetables	12,50 11,50	€ €
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SOUPS

Cream of asparagus soup Chunks of asparagus Chervil cream puffs	10	€
Beef boiled beef broth marrow dumplings vegetables baked peas noodles	10	€

VEGETARIAN


Triangolo Tartufo	24	€ 
[with a poppy seed, truffle and ricotta filling]		
Red cabbage sauce beech mushrooms bimi roasted cauliflower		
Chickpeas apricots		
Potato and nut muffin Almond blossom liqueur velouté	22.00	€
Beech mushrooms Colourful pearl barley risotto Vegetables, gardener's style		

PALATINATE ASPARAGUS FROM DUDENHOFEN BY THE SCHMIDT ASPARAGUS FARM

Portion of Palatinate asparagus new potatoes	27.50	€
Hollandaise sauce or melted butter		
We recommend		
Riesling ham and Black Forest bacon	11	€
Smoked salmon	12	€
Breaded veal escalope	13.50	€
Pan-fried pike-perch fillet	14	€


PALATINATE MAIN COURSES

Braised pork cheeks Red wine sauce	26	€ 
Potato and parsnip purée Gardener-style vegetables		
“Winzerteller“	24,50	€
– one each of bratwurst, saumagen and liver dumplings2		
-- customised combinations available --		
from Vogt Butchers in Hassloch		
Red wine sauce Wine-marinated sauerkraut Fried potatoes		

Our main courses, which are marked with 
are also available as half portions (minus 5 €)

MAIN COURSES

“Seafood Platter”	36.50	€
-- Zander fillet, Royal sea bream, pike dumplings and crayfish -- Lobster sauce Spinach leaves Spring turnips Deep-fried risotto and hazelnut balls		
Pan-fried Norwegian salmon fillet – with a horseradish crust	34.50	€
Saffron sauce sautéed rhubarb sugar snap peas Potato and wild garlic gnocchi		
Pan-fried chicken breast Red wine sauce	28.00	€
Beech mushrooms Colourful pearl barley risotto Vegetables, gardener’s style		
Pink-roasted lamb fillets black garlic sauce	37.50	€
Assorted spring vegetables wild garlic and potato gnocchi		
Argentinian blockhouse rump steak Fried potatoes with herb butter	33.50	€
with braised onions and red wine sauce	34.50	€
Cordon bleu of veal rump	27,50	€
-- filled with cooked ham and Allgäu hay milk Emmental cheese French fries cranberries lemon		
‘Schöne Försterin’ meatball	19.50	€
-- topped with mushrooms, cooked ham and Emmental cheese -- Cream sauce Pickled cherries Spätzle		
Pork tenderloin medallions Cream sauce	23.50	€ 
oyster mushrooms Spätzle		

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DESSERTS

Rostiger Ritter [pickled, breaded milk roll] Cinnamon sugar vanilla sauce pear and chocolate ice cream	13.50	€
White chocolate mousse tartlets with rhubarb jelly Rhubarb and strawberry compote Dark chocolate and raspberry ice cream	14.00	€
Sorbet plate [raspberry mango cassis]	12.50	€
Rum fruit sundae Vanilla and hazelnut ice cream Rum fruit à la grandma's [may contain stones] Cream Roasted almond flakes	10.50	€
A scoop of lime sorbet with Grey Goose Vodka or Sauvignon blanc sparkling wine confit lime mint	9.50	€
Ice cream - 2 scoops of your choice: Dark chocolate Hazelnut Vanilla roasted almond	7,50	€
Sorbet plate [raspberry mango cassis]	12,50	€
"Ladies' dessert" Espresso sweet surprise	10	€
"Men's dessert" Espresso 2cl high-proof	7	€
Cheese platter from the Geifertshofen village cheese dairy - Swabian Trollingerkäse, Pfefferkäse and Camembert - Ticino fig mustard Ticino fig mustard honey nuts	14.50	€

NON-ALCOHOLIC BEVERAGES

	0,2 ltr.	0,4 ltr.
Coca Cola Cola Zero Fanta Cola Lemonade Mix 2 3 4 6	3,20 €	5,00 €
Lemonade 6	3,20 €	5,00 €
Apple juice / -spritzer	3,20 €	4,80 €
Blackcurrant juice spritzer	3,00 €	4,80 €
Grape juice / -spritzer white red	3,50 €	5,20 €

	0,25 ltr.	0,75 ltr.
Bellaris mineral water sparkling / still	3,30 €	6,50 €
Bellaris mineral water medium		6,50 €

BOTTLES OF BEER

	0,33 ltr.	0,5 ltr.
Bellheimer Lord Premium Pils	4,00 €	
Bellheimer Lord Premium Pils – non-alcoholic -	4,00 €	
Bellheimer beer with lemonade	4,00 €	
Valentins Premium wheat beer		5,50 €
Valentins Premium wheat beer – non-alcoholic -		5,50 €

SPRITZER

	0,25 ltr.	0,5 ltr.
Weißherbst spritzer	4,00 €	6,00 €
Riesling spritzer	4,00 €	6,00 €

HOT BEVERAGES

Coffee 4	Tasse	3,20 €
Deaffeinated coffee	Tasse	3,20 €
Espresso 4	einfach	2,50 €
	doppelt	4,00 €
Espresso macchiato 4		3,00 €
Cappuccino 4	Tasse	3,80 €
Milky coffee 4	Tasse	3,80 €
Latte Macchiato 4	Tasse	3,80 €
Tea (black, peppermint, camomile, green)	Glas	3,00 €

DIGESTIFS

From our own production

2018 Gewürztraminer Beerenauslese 10 cl 10,00 €
Sweet wine that has matured excellently

Grape brandy 2 cl 5,50 €
Palatine grappa from Gewürztraminer grapes 2 cl 5,50 €
Palatine yeast brandy white 2 cl 4,50 €
Grapes liqueur red 2 cl 5,00 €
Pfalztropfen Gin 2 cl 7,00 €
As a gin and tonic 2 cl 11,00 €

Regional from the awarded high quality distillery Stern at Hochstadt

Fruit brandy 2 cl 5,50 €
Mirabelle brandy 2 cl 6,00 €
Cherry brandy 2 cl 6,00 €
Williams Christ pear brandy 2 cl 6,00 €
Plum brandy 2 cl 6,00 €
Old wine brandy- Réserve - 2 cl 8,00 €

Ramazotti 4 cl 6,00 €
Herb liqueur „Saumagen“ 2 cl 5,50 €

Additives:

- 1 = with phosphate / Nitrate curing salt
- 2 = with dye
- 3 = with antioxidants
- 4 = containing caffeine
- 5 = with preservatives
- 6 = with sweetener / a source of phenylalanin
- 7 = with quinine

All our sauces get deglazed with wine, so they contain alcohol.
Please ask our staff for the menu containing the allergenic ingredients.