

FLAVORS OF THE COLD SEASON

STARTER

Chicken broth with goose giblets and vermicelli noodles

€8.00

Smoked duck breast on a beluga lentil salad with balsamic dressing

€14.00

Orange and leek salad with walnuts, raisins, and toasted pine nuts

€12.00



MAIN DISH

Goose leg with potato dumplings and red cabbage with apples

€26.00

Fried bread dumpling on wild mushroom cream sauce and bacon chips

€18.00

Finkenwerder-style plaice with dill potatoes

€24.00

Porcini mushroom risotto with Parmesan chip

€19.50



DESSERT

Gingerbread Creme Brulee

€10.50

Baked apple filled with marzipan and almonds with vanilla sauce

€9.00

WINE RECOMMENDATION

Chardonnay Fumé, Winery Bühler, *Palatinate*

Glass 0.2 l €8.50

Syrah, Winery Bühler, *Palatinate*

Glass 0.2 l €10.50

Pinot Noir, Winery Boxheimer Hof, *Rheinhessen*

Glass 0.2 l €10.50