

Menus and menu components

on Wednesday, 21st September 2011

In close co-operation with the godfather of our hotel bar, Dr. Alfred Biolek, we provide different menu components for you. Please select from the proposals individual courses in each case or enjoy our compositions alternatively as 3- or 4-cours-menu to the indicated menu price.
Gladly you can arrange the menu components among themselves freely.

Menu 1

Ham parfait
with rucicola salad

8,50 Euro

Tomato orange soup

5,50 Euro

Roasted fillet of Loup de mer
leaf spinach and
potato mousseline

19,50 Euro

Crème brûlée with fresh fruits

8,50 Euro

As a 4-course-menu 41,00 Euro

or as a 3-course-menu, without soup
35,50 Euro

Menu 2

Salad of boiled beef
wasabi crackers

8,50 Euro

Fish soup with saffron

6,50 Euro

Corn chicken breast fillet
tarragon cream, sugar snap peas
semolina gnocchi

17,50 Euro

Catalan cream with kiwi

7,50 Euro

As 4-course-menu 39,00 Euro

or as a 3-course-menu, without soup
32,50 Euro

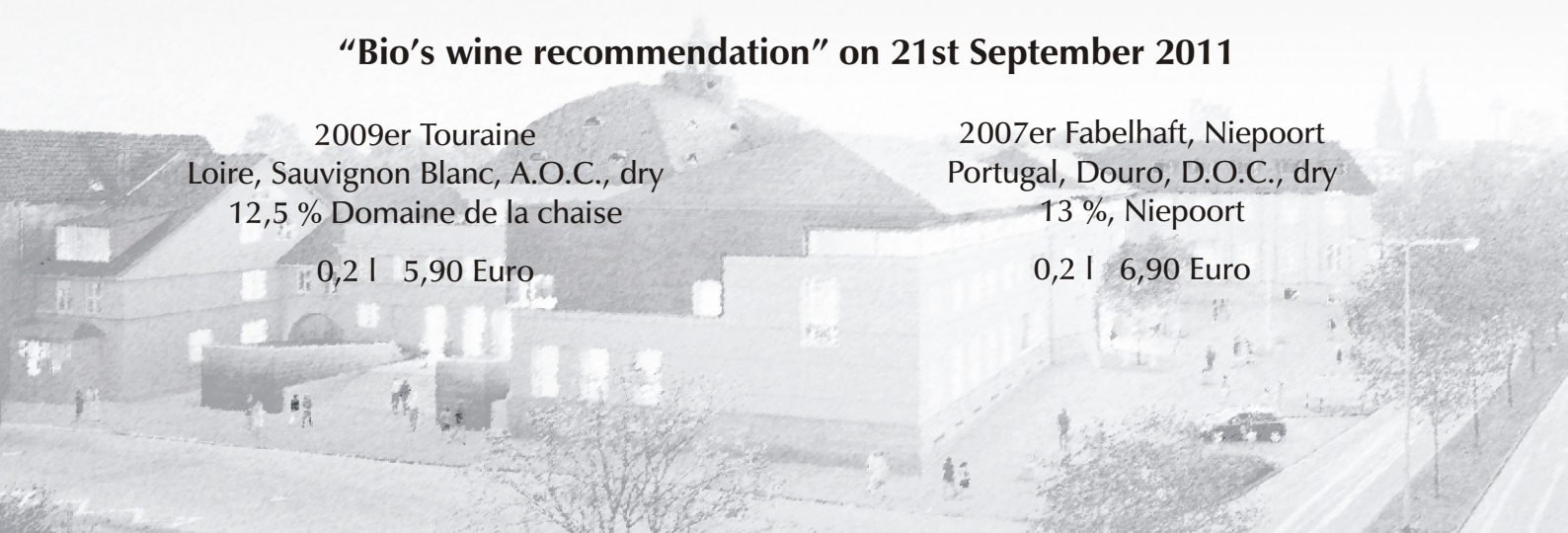
“Bio’s wine recommendation” on 21st September 2011

2009er Touraine
Loire, Sauvignon Blanc, A.O.C., dry
12,5 % Domaine de la chaise

0,2 l | 5,90 Euro

2007er Fabelhaft, Niepoort
Portugal, Douro, D.O.C., dry
13 %, Niepoort

0,2 l | 6,90 Euro



Menus and menu components

on Friday, 14th October 2011

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Menu 1

Pheasant pate
with Cumberland sauce

8,50 Euro

Cream soup of autumnal herbs

5,50 Euro

Ragout of venison
sauteed forest and meadow mushrooms
spaetzle

18,50 Euro

Orange yoghurt cream

8,50 Euro

As a 4-course-menu 40,00 Euro

or as a 3-course-menu, without soup
35,50 Euro

Menu 2

Salad of avocado and orange
with rosemary shrimp

9,50 Euro

Alsatian sauerkraut soup with croutons

5,50 Euro

Roasted salmon tranche
with herb butter, spinach
butter potatoes

16,50 Euro

Tartufo ice cream with berry sauce

8,50 Euro

As a 4-course-menu 39,00 Euro

or as a 3-course-menu, without soup
34,50 Euro

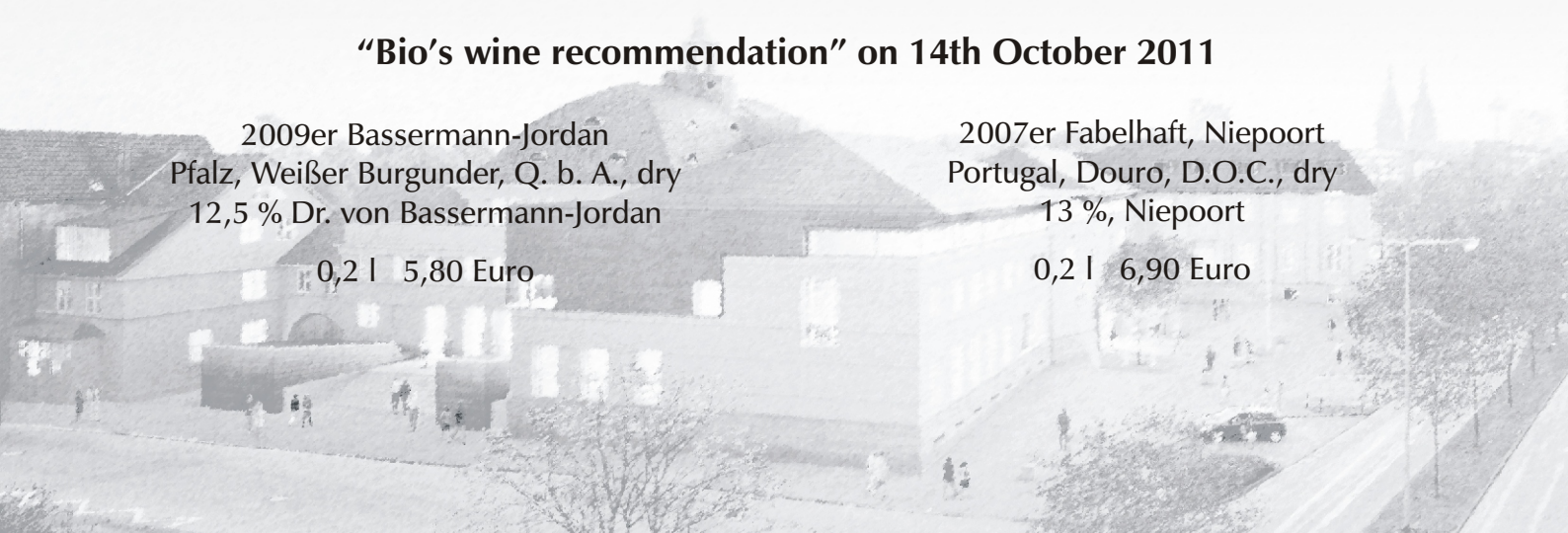
“Bio’s wine recommendation” on 14th October 2011

2009er Bassermann-Jordan
Pfalz, Weißer Burgunder, Q. b. A., dry
12,5 % Dr. von Bassermann-Jordan

0,2 l | 5,80 Euro

2007er Fabelhaft, Niepoort
Portugal, Douro, D.O.C., dry
13 %, Niepoort

0,2 l | 6,90 Euro



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Menu 1

Terrine of smoked fish
fine salad with champagne vinaigrette

9,50 Euro

Fennel cream soup
with puff pastry

5,50 Euro

Medium roasted rump steak
needle beans and fried potatoes

21,50 Euro

Bavarian cream with fresh fruits

8,50 Euro

As a 4-course-menu 44,00 Euro
or as a 3-course-menu, without soup
39,50 Euro

Menu 2

Roasted goose liver in Madeira jus
with green salad

8,50 Euro

Puree soup of parma tomato
with smoked ham strips

6,00 Euro

Char fillet with lemon sauce
spinach and parsley potatoes

18,50 Euro

Tarte Tatin with vanilla sauce

8,50 Euro

As a 4-course-menu 41,00 Euro
or as a 3-course-menu, without soup
35,50 Euro

“Bio’s wine recommendation” on 21st October 2011

2009er Forster Ungeheuer
Pfalz, Riesling, Q. b. A., dry
12 %, Robert Weil

0,2 l | 6,90 Euro

2007er Ribera del Duero, Tamaral Roble
Spanien, Tamaral, D.O., dry
13 %, Bodega Tempranillo

0,2 l | 5,70 Euro

