

GLASS OF WINE TO ENJOY

BOTTLED WINES IN OUR SEPARATE WINE LIST

	0.1l	0.2l
WHITE		
Pinot Gris Hofmann Rheinhessen 2025	4,80	9,10
Blanc de Noir Kauer Nahe 2025	4,90	9,40
Pinot Blanc Buntstück Dr. Wehrheim Palatinate 2024	4,90	9,40
Riesling WIN WIN von Winning Palatinate 2024	5,10	9,70
Sauvignon Blanc Landmark Misty Cove New Zealand 2024	5,10	9,70
ROSÉ		
Rossi Rosé Hofmann Rheinhessen 2025	4,60	8,80
RED		
Primitivo PATÙ Tenuta Giustini San Giorgio Ionico Italien 2025	4,90	9,40
Rioja Crianza Bodegas Casa Primicia Spain 2021	4,90	9,40
Pinot Noir Upwind Hensel Palatinate 2022	5,10	9,70
Haut-Médoc REFLETS Château de Cissac France 2018	5,20	9,90

BEEF TATAR – CLASSIC

PREPARED AT THE TABLE

Sourdough bread with whipped pumpkin butter | 180g | 24,50

Upgrades: Roasted Potatoes + 4.50 | Truffle Parmesan Fries + 12.50
AKI CAVIAR 10 g | Sour cream + 20,00

FIRST OF ALL

Sourdough bread <i>with whipped pumpkin butter</i> <i>per person</i>	1,50
Edamame:  <i>Classic: Cranberry</i> <i>Sea salt</i> <i>Deluxe: Truffles</i>	7,50 11,00
Foamed pumpkin soup – <i>vegan</i>  <i>roasted pumpkin seeds</i> <i>Granny Smith</i> <i>Styrian pumpkin seed oil</i>	7,90
Porcini mushroom consommé <i>Oxtail Ravioli</i>	11,50
Vitello Tartufo <i>Veal</i> <i>truffled tuna cream</i> <i>truffle</i>	17,50
Tataki of roast beef and pumpkin <i>US Roast Beef</i> <i>Hokkaido Pumpkin</i> <i>Salt-Caramel Kernels</i> <i>Pumpkin Mayo "spicy"</i>	18,50
Beetroot Carpaccio <i>Arugula</i> <i>Walnuts</i> <i>Raspberry Dressing</i>	11,50

Upgrades: gratinated goat cheese + 6.00 | Beef fillet strips + 11.50 | 4 wild prawns + 14.00

1 KG BLACK TIGER SHRIMP

ROASTED | MEDITERRAN | 69,00

OLIVE OIL | ROSEMARY | THYME | GARLIC | 1 CIABATTA | AIOLI | SALSA | COCKTAIL

LAND & SEA

Herb roast beef from Hereford ox (cold) <i>Pink roasted Sauce tartare Fried potatoes Side salad</i>	24,50
Cutter floe Finkenwerder type <i>Bacon and onions Fried potatoes Cucumber salad in cream</i>	26,00
Cutter floe miller's style <i>Lemon Butter Fried potatoes Cucumber salad in cream</i>	26,00
Braised beef roulade <i>Creamed savoy cabbage Boiled potatoes</i>	26,50
Beef tenderloin strips <i>Bourbon cream sauce Mushrooms Onions Herb spaetzle</i>	29,50
Fillet from Label Rouge Salmon <i>teriyaki varnish spicy wok vegetables basmati rice</i>	32,00
Two kinds of the four-country duck <i>Orange jus Creamed savoy cabbage hand-grated potato dumplings</i>	37,50
Wiener Schnitzel "Prime" <i>Veal Truffle Parmesan Frieze Wild Cranberries Lemon Cucumber Salad</i>	38,50

TRUFFLE TAGLIATELLE

MAFALDINE | TRUFFLE SAUCE | AUTUMN TRUFFLES

Starter: 18,50 Main course: 24.50

Upgrades: Corn Chicken Chunks + 6.00 | Beef Tenderloin Strips + 11.50
Grilled wild prawns | 4 pcs.+ 14,00

FROM GRILL

Fillet steak Ladies Cut <i>Hereford Cattle, Uruguay</i>	180 g	29,50
Fillet steak <i>Hereford Cattle, Uruguay</i>	250 g	39,50
Rib Eye <i>Hereford Cattle, Uruguay</i>	300 g	36,50
<u>All cuts incl. a side dish of your choice:</u>		
Amaizing Frieze Fried Potatoes Baked Potato Sour Cream		4,50
Spinach leaves Seasonal vegetables Green bacon beans Onion mushrooms		4,50
Pepper Cream Sauce Herb Butter		3,00

TARTE FLAMBÉE

Tarte flambée Alsatian style	14,50
<i>Sour cream Bacon Onions Spring leeks</i>	
Tarte flambée goat cheese 	17,50
<i>goat cheese pear sour cream roasted walnuts arugula</i>	

PASTA & VEGGIE

Truffle Parmesan Frieze 	12,50
Mustard celebration 	16,50
<i>3 free-range eggs Dijon mustard sauce Spinach leaves Boiled potatoes</i>	
Tagliatelle Pumpkin Bollo 	16,50
<i>Hokkaido Pumpkin Cherry Tomatoes Pumpkin Seed Oil Seeds Parmesan</i>	
Mercado Vegetable Curry  (vegan)	16,50
<i>spicy coconut milk roasted cashews sesame rice</i>	

Upgrades:

- Truffle mayo	+ 4,00
- Corn chicken chunks	+ 6,00
- Beef fillet strips	+ 11,50
- Wild prawns from the grill 4 pcs.	+ 14,00

SALADS

	VS HG	
Cucumber salad 		
<i>Sour cream Dill Lemon</i>		6,50
Caesar Salad	9,50	15,50
<i>Almond dressing roasted croutons cherry tomatoes parmesan</i>		
Salad "Wellington"	9,50	15,50
<i>balsamic dressing red onions cherry tomatoes crispy bacon</i>		

Upgrades:

- Corn chicken breast	+ 7,50
- Beef fillet strips	+ 11,50
- Wild prawns from the grill 4 pcs.	+ 14,00

BURGERS

Wellington Hamburger	18,50
<i>200 g beef tomato red onions cucumber lettuce leaf Amaizeing frieze</i>	
Wellington Cheeseburger	19,50
<i>200 g beef cheddar tomato red onions cucumber lettuce leaf amaizing frieze</i>	
Green Deal Burger 	19,50
<i>Beyond Meat Avocado Tomato Cipriani Sauce Amaizing Frieze</i>	

 = vegetarian – for allergy sufferers there is a menu with all additives or allergenic substances listed

AUTUMN MENU

39 PP | VEGI POSSIBLE

PUMPKIN VARIO

Hokkaido pumpkin: cream | pickled | baked | Mayo |
Salt-Caramel Kernels | Goat Cheese



PORCINI MUSHROOM CONSOMMÉ

Oxtail Ravioli



VEAL SADDLE STEAK & FOREST GNOMES

Veal jus | Jerusalem artichoke puree | Potato tree cake



APPLE CRUMBLE

Otto's Franzbrötchengelin ice cream | Eggnog foam

THE SHOW GOES ON

LET US ENTERTAIN YOU – EVERYTHING AT THE TABLE CARVED

US ROAST BEEF FROM THE GRILL WHOLE

approx. 600 g | from 2 persons and more

Pepper cream | Forest gnomes | Bacon beans | Oven triplets

36,50 PP

GRILLED VEAL CHOP

approx. 280 g incl. bone | for 2 people and more

Baby corn | Seasonal vegetables | Amazing fries | Herb butter

36,50 PP

FOUR-COUNTRY DUCK

Serves 2 | Preparation time approx. 25 mins

Orange jus | Creamed savoy cabbage | Brussels sprouts with bacon | Jerusalem artichoke
puree | Cranberries | Apple compote | hand-grated potato dumplings

39,50 PP

IRISH TOMAHAWK

approx. 1 kg incl. bone | for 2 people

Baby corn | Seasonal vegetables | Amazing fries | Herb butter

54,50 PP

CHATEAUBRIAND

approx. 600 g | from 2 persons and more

Pepper cream | Forest gnomes | Bacon beans | Oven triplets

54,50 PP

--- EXTRA SIDE DISH 4,50 € EACH | EXTRA SAUCE 3,50 € EACH ---