



APERITIF RECOMMENDATIONS

Sparkling wine Cabinet, dry Brogsitter private sparkling Wine 0,1 l	4,50 EUR
2020er Ürziger Spice Garden Riesling Sparkling Wine Dieter Oster, Mosel 0,1 l	4,70 EUR
Champagne Gobillard, Brut Tradition J.M. Gobillard & Fils, Hautvillers 0,1 l	8,00 EUR
Kir Royal Cabinet Sparkling wine with Crème de Cassis 0,1 l	6,50 EUR
Peach Royal Cabinet sparkling wine with Peach liqueur 0,1 l	6,50 EUR
Elderflower sparkling Wine Cabinet sparkling wine with Elderflower Syrup 0,1 l	6,50 EUR
Aperol Spritz Aperol®, Prosecco and Soda 0,2 l	7,50 EUR
Campari⁴ with soda or orange juice 0,2 l	7,00 EUR
Martini extra dry, bianco or rosso 5 cl	4,80 EUR
Sandeman Port Wine White or red 5 cl	4,80 EUR
Sandeman Sherry dry or medium 5 cl	4,80 EUR

STARTERS

MATJES "CLASSIC STYLE" ^{D,G,J,L,6} with Onions, Dill, Apples, Cornichons and Yogurt with a Salad Bouquet & Potato Rösti	15,50 EUR
PAMBOLI ^{A,K,1,9} toasted Ciabatta with Garlic & Tomato, Serrano Ham & mixed Olives	18,50 EUR
BURRATA (CREAM CHEESE FROM COW'S MILK) ^{G,J,L,3,4} with Tomatoes, Olive Oil, Sea Salt & Arugula	18,50 EUR
TOMATO-CUCUMBER SALAD ^{A,K} with Olive Oil, crushed Pepper, Herbs & toasted warm Croûtons	15,50 EUR

SOUPS


BEEF BROTH ^{A,C,G,I} with Pancake Strips & vegetable Julienne	7,90 EUR
COLD BEETROOT SOUP ^{G,I,3}  VEGETARISCH with Yogurt & Apple-Horseradish Chutney	7,90 EUR
CARROT-GINGER SOUP ^I  VEGAN - optionally with Chorizo Chips ^{1,3}	7,90 EUR 8,40 EUR

FRESH SALADS

LARGE COLOURFUL SALAD PLATE ^A	17,90 EUR
Optionally with:	
▪ Turkey Breast Strips, Mushrooms, Onions & Soy Sauce ^{A,F}	21,50 EUR
▪ Rump Steak	23,90 EUR
▪ Goat's Cheese "Feta style" Vulkanhof Gillenfeld ^G  VEGETARISCH (Awarded by „Feinschmecker“ as one of the best Cheese dairies in Germany)	25,90 EUR
SIDE SALAD	7,50 EUR

*We serve the Salads with a choice of
Herb- ^{J,G}, Balsamic- ^{L,3,4}, yoghurt ^{C,G} or Raspberry-Lime Dressing ^{J,L}*

VEGETARIAN – VEGAN

ASIAN CURRY ^{F,I} 	21,90 EUR
with Vegetable Strips, Coconut milk & Basmati Rice	
TRICOLOR TAGLIATELLE ^{A,C,G,I}	20,90 EUR
with baked giant Mushrooms, spicy Tomato Ragout & Parmesan Cheese	
LINGUINE ^{A,C,H,G}	22,50 EUR
with Basil-Pesto, braised Cherry Tomatoes, Burrata & marinated Arugula	


FISH DISHES

FRIED SEA BASS FILLET ^{C,D,G,H}	27,90 EUR
with Lemon-Walnut Butter on Ratatouille & Gnocchi	
STEAMED BUTTERMACKEREL FILLET ^{D,G,I,L}	29,90 EUR
with Saffron Risotto, Cherry Tomatoes & Baby Spinach	
VENUS CLAM RAGOUT ^{A,B,D,G,I,L}	21,90 EUR
refined with white wine, cream & vegetable strips with linguine	


MEAT DISHES

RUMP STEAK (250G RAW WEIGHT) ^{L,3,4}	32,90 EUR
with Onion Marmalade ^(CONTAINS ALCOHOL) & fried Potato-Pepper Vegetables	
FRIED CHICKEN BREAST ^{A,G,I,L}	24,90 EUR
with Basil Cream Sauce & mediterranean Bulgur	
PORK CHOP "REGIONAL BRAND EIFEL CERTIFIED" ^{I,J,L}	23,90 EUR
with Garlic Jus, Spring Onions & Patties	
SOUS-VIDE COOKED RABBIT LEG ^{G,I,J,L,3}	26,90 EUR
with herb Jus, Braised Vegetables & wild Garlic Mashed Potatoes	
WIENER SCHNITZEL FROM VEAL TOPSIDE ^{A,C}	29,90 EUR
with French Fries and a Side Salad ^{L,3,4}	
- Additional with Paprika- ^{G,I,J,L} or Pepper Sauce ^{I,J,L}	+4,20 EUR

BURGER

VEGETARIAN HAMBURGER <small>A,C,G,I,J,L,3,4, CONTAINS ALCOHOL</small> 	20,90 EUR
In a Brioche Bun with homemade Sauce, Onion Marmalade, Tomatoes, Pickles and Romaine Lettuce, served with Parmesan Fries	
BEEF BRISKET BURGER <small>A,C,G,I,J,L,3,4, CONTAINS ALCOHOL</small>	24,50 EUR
In a Brioche Bun with homemade Sauce, Onion Marmalade, Tomatoes, Pickles and Romaine Lettuce, served with Parmesan fries.	
HAMBURGER „CAESAR ART“ <small>A,C,G,I,J,L,3</small>	20,50 EUR
in a Brioche Bun, Chicken Breast, Caesar Dressing, Settee, Tomatoes, Romaine, served with Parmesan Fries	

DESSERT

CREME CATALANA <small>C,G,3</small>	12,90 EUR
with Rhubarb Compote & Strawberry Ice Cream	
YOGURT CREAM <small>G</small>	9,80 EUR
refined with Lime & Lemon & Melon Mint Salad	
PISTACHIO MOUSSE <small>A,H,1,4</small> 	14,50 EUR
with vegan Sponge & dark Chocolate	
CHEESE PLATTER WITH FIG MUSTARD <small>A,G,H,I,J,L,1,3</small>	24,90 EUR
with Grapes, Butter & Fruit Bread	

FINALLY, WE RECOMMEND

EIFELGEIST

Elixir made from 42 hand-picked Herbs and Roots.

2 cl

4,20 EUR

EIFELHEXE

Liqueur made from Wildberrys .

2 cl

3,90 EUR

JOBELIUS EIFELER VINEYARD-PEACH LIQUEUR

2 cl

3,90 EUR

JOBELIUS HAZELNUT LIQUOR

2 cl

3,90 EUR

JOBELIUS FRUIT BRANDY, PLUM BRANDY

2 cl

each 4,50 EUR

JOBELIUS SLOE GIN, APPLE BRANDY,

WILLIAMS CHRIST PEAR BRANDY

2 cl

each 4,90 EUR

WINDSPIEL HERBS & TUBER

2 cl

4,90 EUR

Substances or products that trigger Allergies or intolerances According to LMIV-Annex II:

Glutenhaltige Getreide sowie daraus hergestellte Erzeugnisse	a <input type="radio"/>
Weizen	a1 <input type="radio"/>
Roggen	a2 <input type="radio"/>
Gerste	a3 <input type="radio"/>
Hafer	a4 <input type="radio"/>
Krebstiere und daraus gewonnene Erzeugnisse	b <input type="radio"/>
Eier und daraus gewonnene Erzeugnisse	c <input type="radio"/>
Fische und daraus gewonnene Erzeugnisse	d <input type="radio"/>
Erdnüsse und daraus gewonnene Erzeugnisse	e <input type="radio"/>
Sojabohnen und daraus gewonnene Erzeugnisse	f <input type="radio"/>
Milch und daraus gewonnene Erzeugnisse (einschließlich Laktose)	g <input type="radio"/>
Schalenfrüchte und daraus gewonnene Erzeugnisse	h <input type="radio"/>
Mandeln	h1 <input type="radio"/>
Haselnüsse	h2 <input type="radio"/>
Walnüsse	h3 <input type="radio"/>
Kaschunüsse	h4 <input type="radio"/>
Pecannüsse	h5 <input type="radio"/>
Paranüsse	h6 <input type="radio"/>
Pistazien	h7 <input type="radio"/>
Macadamianüsse	h8 <input type="radio"/>
Sellerie und daraus gewonnene Erzeugnisse	i <input type="radio"/>
Senf und daraus gewonnene Erzeugnisse	j <input type="radio"/>
Sesamsamen und daraus gewonnene Erzeugnisse	k <input type="radio"/>
Schwefeldioxid und Sulphite > 10 mg/kg oder 10 mg/l	l <input type="radio"/>
Lupinen und daraus gewonnene Erzeugnisse	m <input type="radio"/>
Weichtiere und daraus gewonnene Erzeugnisse	n <input type="radio"/>

ADDITIVES

- 1 with preservative
- 2 with flavour enhancer
- 3 with antioxidant
- 4 with colouring agent
- 5 with phosphate
- 6 with sweeteners
- 7 containing caffeine
- 8 contains quinine
- 9 blackened
- 10 contains a source of phenylalanine
- 11 sulphurised