
OUR RECOMMENDATION

ORIGINAL KOBE BEEF FROM JAPAN, GRADE 11

Wagyu from the region Kobe is the rarest and most valuable beef in the world. It is highly aromatic and has a unique texture. We are one of just a few restaurants in Germany to offer this specialty.

Beef of the 11th grade is very hard to find and to surpass.

Kobe Beef Saddle
with braised Pak Choi, Shitake mushrooms,
wasabi-puree and Ponzu sauce

92,00 €

FOR THE PURISTS:

Kobe Beef Saddle with white bread and Ponzu sauce

84,00 €

WINE RECOMMENDATION

2018 Sauvignon Blanc 500
Qualitätswein trocken

Our selection of the most spectacular 500 liter barrels.

Mineral and spicy with a very dense, smoky nose of fine yellow and white fruit.

Elegant notes of oak and vibrant acidity create an experience, that you otherwise only get with white Bordeaux.

0,75l 67,00 €

2013 Pinot Noir I*M
Qualitätswein trocken

Burgundy Pinot variety. Densely planted, as is typical today in Burgundy and in the Palatinate 100 years ago.

The best cask unfiltered and gravity filled. In memory of Achim Niederberger, a great boss and visionary.

0,75l 79,00 €

STARTERS & SOUPS

Market salad with roasted seeds, cucumber and tomatoes	7,80
Asparagus salad (green and white) with dried tomatoes and shaved Grana Padano	13,50
or pickled salmon	16,50
Tatar of Irish Ox with fried capers, horseradish sour cream and salad bouquet	15,50
with „Pälzer Fridde“ (homemade fries)	17,50
with „Pälzer Fridde“ as a main course	23,50
with „Pälzer Fridde“ as a main course also fried	23,50
Caramelized goat's cream cheese with paprika, fennel, zucchini, wild garlic cream and Taggiasca olives	12,50
Marinated pulpo with bell pepper, celery, spring leek and light aioli	17,90
Asian Gyoza (Ravioli filled with beef) with asparagus tips in crustacean velouté	16,90

SOUPS

Asparagus Soup	8,50
Beef broth bouillon with homemade liver-dumpling	7,90

MAINCOURSES [VEGETARIAN]

Wild garlic risotto with spring vegetables and oven tomatoes	19,50
Homemade potato gnocchi with white and green asparagus, cherry tomatoes and mascarpone cream	24,50
Arctic Salmon fillet with roasted cauliflower cream, Dill pickles and beurre blanc	28,50
Monkfish with white asparagus, parsleys potatoes and saffron sauce	42,50

MAIN COURSES (MEAT)

Palatinate Trilogy with Riesling sauerkraut and mashed potatoes (Homemade Bratwurst and homemade liver-dumpling; Saumagen from butcher Stähly)	18,80
Veal kidneys in pommery-mustard-sauce with crispy, fried potatoes	19,50
Homemade beef roulade with creamed kohlrabi (turnip greens) and mashed potatoes	24,50
Fillet of veal with white asparagus, , parsleys potatoes and light cream sauce	36,50
Saddle of lamb with fried green asparagus, homemade potato gnocchi 's and thyme sauce	38,00
Canadian Fillet Steak Black Angus, min. 200 g with glazed red Chicory, "Palatinate Fridde" and Pinot Noir jus	46,50

STEAKS SELECTION

Our steaks are served with Almond broccoli, celery cream and Pinot Noir jus

Rumpsteak min. 200g	28,50
Rib Eye-Steak min. 300g	32,50
Filetsteak min. 200g	36,50

DESSERT

Homemade sorbet of the day, two scoops	5,50
Crema Catalana	6,00
with Cassis sorbet	7,90
Baked polenta with rhubarb - strawberry - ragout and basil ice cream	11,50
Passion fruit - chocolate - slice with blackberry sorbet and raspberry sauce	14,50
Cheese selection Affineur Tourette, Strasbourg:	15,00
• Five different varieties, served with fig mustard and baguette	

COFFEE, ESPRESSO Mauri e Peppe GmbH

Americano	2,70
Espresso	2,60
Double Espresso	4,40
Double Espresso Macchiato	4,60
Espresso Macchiato	2,80
Cappuccino, White Coffee, Latte Macchiato,	3,80

TEA [teapot]

- Earl Grey Organic
- Oolong
- Fruits
- Herbal Organic
- Mint
- Green Tea Sencha
- Rooibos Organic
- Chamomile

<u>Special</u> Schönfeld Tea (Jessica is working with us), 100% regional from Ruppertsberg Lemon verbena [tea pot]	5,20
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