

## STARTER

EURO

TARTE TATIN of Wild Mushrooms, Goat Cheese, Almonds	18
JELLIED PORK CARPACCIO Potato Salad, Dijon Mustard	16
GOOSE LIVER TERRINE Verjus, Riesling Sorbet and Brioche	34
WILD SALMON Stained in Beet Root, Cucumber-Gin-Sorbet	24
FRIED SCALLOPS Leek and Lemon Confit	24

## SOUPS

EURO

RIESLING SOUP with Croûtons	12
LOBSTER BISQUE Vanilla, Seafood Ravioli	18

## ENTREMETS

TAGLIATELLE with Sliced Winter Truffle	28
GNOCCHI Mimolette, Spinach and Grapes	26

## SORBET

WILLIAMS PEAR SORBET	6
TANGERINE SORBET	6

## SCHWARZENSTEIN CLASSICS

EURO

TENDER BRAISED BEEF ROULADE Red Cabbage, Parsley Potatoes	29
TENDER BRAISED SAUERBRATEN Red Cabbage, Potato Dumplings	29
WIENER SCHNITZEL Fried Potatoes, Cucumber Salad	35
BOEUF BOURGIGNON Fried Onion Potato Puree, Bacon	28

## OUR SOMMELIER'S WINE RECOMMENDATION

Gelblack Riesling trocken	0,1l	7
Weingut Schloss Johannisberg	0,2l	14

## MAINS

EURO

SADDLE OF VENISON FROM TAUNUS Brussels Sprouts, Potato Cake and Truffle Jus	58
WINTER COD CONFIT Topinambur, Blood Orange	38
LOBSTER POT-AU-FEU Potatoes, Celery, Fennel	49

## COVER PRICE

per person 3

for Bread, Baguette and Butter  
will be served without order

## MENU

EURO

WILD SALMON Stained in Beet Root, Cucumber-Gin-Sorbet	
RIESLING SOUP with Croûtons	
BOEUF BOURGIGNON Fried Onion Potato Puree, Bacon	
CHOCOLATE CAKE Caramelized Tangerines, Sour Cream Ice Cream	
3-Course-Menu without Soup	68
4-Course-Menu	79

## DESSERT & CHEESE

PEAR HELENE Vanilla, Chocolate	20
CHOCOLATE CAKE Caramelized Tangerines, Sour Cream Ice Cream	18
SELECTION OF FRENCH CHEESE	24

## VEGETARIAN MENU

EURO

TARTE TATIN of Wild Mushrooms, Goat Cheese, Almonds	
RIESLING SOUP with Croûtons	
TAGLIATELLE with Sliced Winter Truffle	
PEAR HELENE Vanilla, Chocolate	
3-Course-Menu without Soup	64
4-Course-Menu	75

## RED WINE RECOMMENDATION

Pinot Noir trocken	0,1l	8,50
Weingut Chat Sauvage	0,2l	17