



Dishes for wine

Little things

Winemaker Vespers

smoked ham from Eifel straw pig | venison salami | homemade terrine
Tête de Moine | cheese cream | grapes | bread Graftschafter style
14 €

Spicy millet salad tartlets

mint yoghurt | marinated grilled vegetables | arugula
12 €

Trout delicacies from Gut Rosenhof

-pickled fillet - smoked mousse - caviar-
cucumber relish | dill cream
15 €

Calf's head marinated in tarragon vinaigrette

radishes | cress | mustard mayonnaise
13 €

Quail variation

-fried breast - baked leg - egg-
balsamic-jus | apple | lentils
14 €

Soup

Wild garlic cream soup

spicy chicken skewer | puffed corn
9 €

Spicy fish stew

tomato | fennel | herbs
10 €

Dear guests, within the duty to signalize the allergens in our dishes, we are happy to keep ready a special menu for you. Please ask our service staff, they will be gladly at your disposal.
Warm dishes are served 365 days from 12 p.m.



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Main courses

Spring salad in chervil dressing
radishes | apple chutney | baked potato wedges | lime aioli
14 €

In addition we recommend
grilled goat camembert with honey
6 €

Risotto from soft wheat and wild garlic
mushrooms | braised tomatoes | green onions | grated goat cheese
19 €

Boiled beef
horseradish sauce | vegetables | potatoes
26 €

Original Wiener Schnitzel
cranberries | potato and cucumber salad
29 €

Breast from black-feather chicken
pinot noir jus | rhubarb | navettes | herb cannelloni
27 €

char fillets fried on the skin
riesling mustard sauce | spinach | parisian potatoes
29 €

Dessert & cheese

Dark chocolate Panna cotta
banana | salted caramel | cherry sorbet
10 €

Sour cream tart
rhubarb | vanilla cream | lemon mint ice cream
11 €

Goat cheese selection from Vulkanhof Gillenfeld
Eifelwürze refined with Van Volxem white wine | natural Eifelwürze | Eifel Brie | cream cheese with spicy herbs
Grapes | walnuts | dried fruit compote | fig mustard | bread selection
15 €