



STARTERS & SOUPS

tomato essence^V basil dumplings cherry tomato buffalo mozzarella	8 €
carrot-ginger soup falafel scallop apple without scallop ^V	9 € 7 €
beef tatar free-ranged egg rough mustard sourdought bread	11 €
caramelized goat cheese^V onion chutney apricot herbs	9 €
herb salad^V raspberry vinaigrette croûtons roasted seeds	6 €

SURPRISE?

6-course tasting menü enjoy our regional saison-kitchen	65 €
wine tasting fort the menu the corresponding wine for each course	18 €

INTERMEDIATE COURSES

ricotta-spinach-ravioli^V Peer pine seed cep	16 €
roasted prawn lime sauce fennel acquerello risotto	18 €
l'escargot ½ dozen brie berbal butter rustic bread	7 €
1 dozen	13 €

GOURMET – MENU

pickled "Kraichgau"-trout
radish coriander dashi
13 €

mango-macis-soup
shrimp zucchini salty lemon
9 €

grilled flank steak
BBQ-jus corn shallot
27 €

„bananasplit“
Valrhona chocolate pasionfruit lime
10 €

4-course-menü
57 €

You can also choose the single courses

wine tasting
the corresponding wine for each course
each course 0,1 liter 18 € (4-course)

MAIN COURSES

grilled butter mackerel caldeirada stock ouven vegetables fregola sarda	26 €
Coq au Vin rosemary jus pimientos de patrón pappardelle	20 €
Duo of wild boar chanterelle apricot bread dumpling	22 €
stuffed herbal crepes^V cream cheese vegetables rocket	18 €
Entrecôte of „Limousin Cattle“ cep red wine shallot potatoe gratin grand (350g) petit (280g)	32 € 26 €

ERCK-CLASSICS

„Wiener Schnitzel“ lukewarm potato-cucumber-salad cowberries	22 €
creamy roe deer ragout mushrooms broccoli „spätzle“	19 €

DESSERT & CHEESE

Ercks-setting espresso & small dessert variation	7 €
glass dessert from the trolley	5 €
variation of homemade sorbet	6 €
cheese from our trolley price of consumption cheese selection from Servais Gueth	