

Appetizers

<i>Matjes Herring 1 double fillet with black bread</i>	9,50 €
<i>Matjes-Fillets "Cologne style"</i> with bacon potatoes	16,50 €
<i>Rocked-salad in balsamic-dressing with Italian Parmesan cheese</i>	10,50 €
<i>Green salad in vinaigrette of fine herbs</i> with backed goat cheese and walnuts	13,50 €
<i>Corn-salad in potatoe vinaigrette, crispy bacon and bread-croûtons</i>	10,50 €
<i>Vitello Tonnato: Veal slices in Tunny-sauce</i>	13,50 €
<i>Prime boiled beef - cold-</i> with vinaigrette sauce and roasted potatoes	16,50 €
<i>Terrine of goose liver with apple-ginger-salad</i> portwine-jelly, sauce cumberland and brioche	14,50 €
<i>Paste-muzzles "Cologne-Style" filled with black pudding,</i> served with paprika-sauerkraut and brown onions	10,50 €
<i>2 Potato Cakes with home-cured salmon and shrimps,</i> <i>chive sour cream</i>	14,50 €

Soups

<i>Potato-soup "Cologne style"</i> with fresh vegetable and slices of crispy bacon	7,50 €
<i>pumpkin ginger creme soup</i>	7,50 €
<i>Consomé - clear soup with porfiteroles</i>	7,50 €

Main Dishes

Fish Dishes

<i>Fried fillet of pike-perch with rucolarisotto</i> served with fresh wild mushrooms	25,50 €
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Specialities of the House

<i>Pot-roasted beef "Sauerbraten"</i> served in a raisin sauce, stewed apples and homemade small flour dumplings "Spätzle"	22,50 €
<i>Prime boiled beef in bouillon</i> served with fresh vegetable and parsley potatoes	22,50 €
<i>Calf's head "en tortue"</i> served with Krützche-salad and potatoes	24,50 €
<i>2 fried veal escalopes "Vienna Style"</i> served with „Krützche“- salad and fried potatoes or potato-endive-salad	23,50 €

Main Dishes

<i>Calf's liver fried in sage butter</i> served with seasonal vegetable and fried thymepotatoes	25,50 €
<i>Rump steak at its best (200g) with sauce béarnaise</i> served with corn-salad and fried potatoes	27,50 €
<i>Lamb-chops from a young lamb in a rosemary sauce,</i> served with seasonal vegetable and fried potatoes	27,50 €

Vegetarien

<i>Vegetable variation with thyme potatoes or potato cake</i>	14,50 €
<i>Fresh Noodles with forest fruits in a herbal cream</i>	18,50 €

ROAST GAMESPECIALITIES

<i>Medallions of Deer saddle „Diana“ in red wine sauce,</i> red wine pear filled with cranberries, fresh ceps , savoy cabbage , homemade "Spätzle"	31,50 €
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For 2 Persons -

<i>Saddle of Hare with juniper cream sauce, red wine pear</i> filled with cranberries, fresh ceps, savoy cabbage and croquettes	58,00 €
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For 2 Persons - upon reservation only-

<i>Roasted Pheasant with juniper cream sauce,</i> bacon and bread-croûtons, grapes, sauerkraut, mashed potatoes - price of the day - only on order one day before	
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GOOSE SPECIALTIES

<i>¼ Roast Goose served in two courses :</i> Both plates with : red cabbage, chestnuts and potato dumplings	33,50 €
<i>1 whole Goose for 4 persons - carved at your table - in two courses</i> or served in two courses, as in the whole goose first course : with the breast, corn salad, with baked apple, chestnuts, croquettes second course : with the leg , red cabbage and potato dumplings	140,00 €
<i>¼ Roast Goose served in two courses :</i> or served in two courses, as in the whole goose first course : with the breast, corn salad, with baked apple, chestnuts, croquettes second course : with the leg , red cabbage and potato dumplings	35,00 €