

Menu Proposals for Specialities of the Region

Menu 1

Leek-Potato-Soup "Cologne Style"

Knuckle of Porkling

with seasonal Vegetable and fried Potatoes

Flamed semolina with marinated Fruits

Price per person

35,50 €

Menu 2

Seasonal Salad in Herbs dressing

with roasted Breast of Poulard

Tomato Cream Soup with Semolina Dumplings

Tournedos of Pork "Medieval City Style"

with green Beans, Champignons, stripes of Liver Sauce Béarnaise, baked Jacket Potatoes

Crème Caramel

Price per person

46,00 €

Menu 3

Potato Cake with Sauerkraut, Salmon and Sour Cream

Potato-Soup "Cologne Style" with bread Croûtons

Roasted Black-pudding with fried Onions

mashed Potatoes and Apples

Pot-roasted Beef "Rhineland" marinated in Vinegar

Herbs and Spices served in a Raison Sauce, stewed Apples and Potato Dumplings

Sparkling-Coup "red - white" with hot Raspberries,

vanilla Ice and Cream

Price per person

46,50 €

Menu 4

*Salad of French Beans with Mushrooms,
tomatoes and Slices of Poulardbre*

Zucchini-Cream soup with shrimps

*2 small Fillets "Café de Paris" with Scampi,
fresh Market Vegetable and Croquettes Potatoes*

*"Kaiserschmarren" Raisin Pancake
cut up into Pieces with Gourmet-Ice Cream*

Price per person

51,50 €

Menu 5

*Seasonal Salat
with Salmon and tatar from Matjes Hering*

Tomato Soup with Basil, Semolina Dumplings

*Veal Shank on Herb Gravy with "Leipziger Allerlei"
(green Peas and Carrots), Gratin of Potatoes*

*Pancake filled with Vanilla Sauce
and Gourmet-Ice cream*

Price per Person

46,00 €

Menu 6

Bouillon with shredded Vegetables and Marrow

Medallion of Salmon with Leek and Riesling Sauce

*Roast loin of Veal filled with Ham and Sage Tomato
Sauce with Mushrooms, seasonal Vegetable and Potatoes
gratinated*

Variety of Desserts
with Gourmet-Ice Cream

Price per person

47,00 €

Menu 7

Stuffed Williams-Christ Pear
with Shrimps and Apple salad into Cognac crea

Consommé "Londonderry"

Fillet-Medallion "Wellington"
covered in Puff Pastry served with a Béarnaise Sauce, seasonal Vegetable and Potatoes

Duo of Dessert
Crème Brûle and Nougatparfais

Price per person

53,00 €

Menu 8

Seasonal Salad in Herbs Dressing
with marinated Seafood

Sorrel Soup with Ham Dumplings

Roasted Scampi in Lemon butter
with a Parfait of Spinach

Campari - Orange- Sorbet

Roasted Barberie Duck
with a fine Gravy of Vinegar and Honey, Savoy Cabbage and fried potato-noodles (Schupfnudeln)

Parfait of Grand Marnier

Price per person

53,50 €

Menu 9

Potato Cake with marinated Norwegian Salmon
on a Chive Sour cream

Soup of fine Spices with Calf Dumplings

Fried Frogfish with white Butter Sauce

Sorbet with Redwine or Cassis

Roast Saddle of Lamb with Spices

and Tarragon Sauce, fine Vegetable of the Season, Potatoes gratinée

Pancake filled with Vanilla Cream

and Gourmet-Ice Cream

Price per person

59,00 €

Menü 10

Terrine of goose liver with apple-ginger-salat

portwine-jelly, and brioche

Consommé with herbal pancake strtips

*Veal cheeks with red wine sauce small vegetables and
mashed potatoes*

Crème Brûlée

46,00 €