

From France

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With goat cheese from the goat farm in Obersteinbach, herbs from Provence, pepperoni, olives and tomatoes, with a stone oven baguette

10.90

Soup of the day (please ask our staff)

6.50

main courses

Homemade wild garlic gnocchi with gratinated cheese s	sauce
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15.90

Large mixed salad plate with cheese strips and bread (optionally with or without ham)

Palatinate plate:

Chestnut sausage, blood sausage, liver dumplings and bratwurst	,
on sauerkraut with potato rosti	

18.90

Pork schnitzel with French fries

(11.90)

13.90

Pork loin in pepper cream sauce with spaetzle

18.90

Rump steak with French fries optionally with pepper sauce, herb butter, onions 24.80

Burgundy roast with homemade potato dumplings

18.90

Game ragout with spaetzle

(18.80)20.80

"Lonesome Rider" with fries

18.90

(pork cordon bleu, filled with garlic and sheep's cheese)

Fried plaice fillet with almond butter and boiled potatoes

(17.90)

19.90

Our supplements

Of course, you can also swap the side dishes for the respective dishes.

Spaetzle, croquettes, spaghetti, boiled potatoes, potato rosti, French fries, homemade fried potatoes/mashed potatoes/potato dumplings

Tur sauces

All of our sauces are homemade!

Wild mushroom cream sauce, Burgundy sauce, gravy, game sauce, cream sauce, Dijon mustard sauce, pepper cream sauce 1.50

Salad buffet

Side salad

4.90

On our salad buffet you have a selection of constantly changing raw vegetable salads, various toppings such as: homemade croutons and three different homemade salad dressings.