

Appetizers

TIMELESS...

CARPACCIO OF FILET OF BLACK ANGUS BEEF IN A BALSAMIC MARINADE
with avocado cream, arugula salad and shaved Belper Knolle raw-milk cheese €22.00

The beekeepers' society of the wild-rose garden, Zweibrücken

DIVE DEEP...

TARTAR OF MARINATED ARCTIC SALMON TROUT
with panna cotta of hokkaido pumpkin and tarragon cream as well as shiso leaves €19.00

Hätscherhof, Massweiler

ON WINGS...

A DUO OF GOOSE LIVER WITH BUTTER-BRIOCHE
Plum compote and port-wine jelly €29.00

Hubert Statter farm, Wahlerhof, Zweibrücken

ORIENT EXPRESS (VEGAN)

SALAD OF CRISP MINI KALE IN HARISSA DRESSING
with edamame, quinoa, avocado, mint and crunchy bread chips As an appetizer €16.00

Knauber bakery, Zweibrücken As a main course €19.50

REGIONAL TRESURES (VEGETARIAN)

MARTINSHOF GOAT CREAM CHEESE COATED IN ALMONDS
with a salad of crisp mini kale in harissa dressing As an appetizer €19.50

with edamame, quinoa, avocado, mint and crunchy bread chips As a main course €24.50

Martinhof goat dairy farm, St. Wendel

FOOD FOR THE SOUL (VEGAN)

COLORFUL AUTUMN LETTUCE SALADS IN BALSAMIC DRESSING
with pomegranate seeds and toasted nuts €9.50

The beekeepers' society of the wild-rose garden, Zweibrücken

Soups

WARMING YOU FROM WITHIN...

PARSLEY-ROOT SOUP (VEGAN)
with baked vegetable chips and parsley oil €12.00

NOURISHING YOUR SPIRIT

CREAM OF HOKKAIDO PUMPKIN SOUP WITH STYRIAN PUMPKIN-SEED OIL
with toasted pumpkin seeds and smoked breast of duck €14.00

Intermezzos

HARD ON THE OUTSIDE, SOFT INSIDE...

GRILLED SCALLOPS ON CREAMY TRUFFLE POLENTA

with truffle au jus and bacon

As an appetizer

€24.00

Kohler Truffles, St. Ingbert

As a main course

€36,00

VEGAN DELIGHTS...

EGGPLANT TRIO

with ravioli, hummus, roasted eggplant and vegan parmesan

€19.00

Bliesgau oil and mustard mill, Berghof, Homburg-Einöd

Main dishes

ALWAYS A FAVORITE...

SAUTÉED ARCTIC CHAR IN A LIGHT MUSTARD SAUCE

on Bliesgau lentils and parsley potatoes

€32.00

Bliesgau oil and mustard mill, Berghof, Homburg-Einöd

ALONG UNTROTTEN PATHS...

BREAST OF WILD PHEASANT ROASTED IN JUNIPER

on champagne-cabbage salad with potato mousseline, caramelized grapes, and marc sauce

€36,00

Südwestpfalz distillery, Oberötterbach

A TWIST ON A CLASSIC...

TENDER VEAL CHEEKS ON BRAISED POINTED-HEAD CABBAGE

with creamy truffle polenta and Barolo gravy

€38.00

Kohler Truffles, St. Ingbert

THE FINEST CATCH...

FILET OF BRETON TURBOT AND SAUTEÉD SCALLOPS

on creamy saffron risotto and champagne foam

€54.00

Deutsche See fishery, Saarbrücken

AUTUMN IN THE AIR

FILET OF ARGENTINIAN BLACK ANGUS GRASS-FED BEEF

with an oxtail "bonbon," pumpkin and port wine au jus

€49.00

Hetscherhof, Massweiler

FROM THE GARDEN...

"CHICKEN" CURRY WITH VEGAN BREAST OF CHICKEN IN CURRY AND LEMON GRASS (VEGAN)

Broccoli, carrots and snap peas served with lime rice

€28.00

Altes Gewürzamt spices, Klingenberg am Main

Desserts

A CLASSIC

NOUGAT-CARAMEL MILLE FEUILLE

with pistachio parfait and passion-fruit coulis

€16.00

Hubert Statter farm, Wahlerhof

HEAVENLY INDULGENCE...

SPICED PEARS ON WALNUT SHORTBREAD

with Manjari chocolate ice cream and mascarpone sauce

€16.00

Valrhona chocolatiers, France

A WALK TROUGH THE TSCHIFFLICK GARDENS...

DELICIOUS LITTLE DELIGHTS

of autumn apples, bourbon vanilla and hazelnuts

€18.00

The wild fruit trees of the Fasanerie meadow, Zweibrücken

SWEET DELIGHTS

SORBET OF THE SEASON WITH PLUM COMPOTE (VEGAN)

vegan almond crumbles and apple-cinnamon coulis

€16.00

Freudenberger Hof, Zweibrücken

Cheese

SAVOIR VIVRE

FOUR AGED FRENCH RAW-MILK CHEESES

With regional goat-milk cheese, fig mustard,

homemade fruit-nut bread

€18.00

Martinhof goat dairy farm, St. Wendel