

YOUR PERSONAL MENUE

Appetizers

DIVE DEEP...
MILD SMOKED SWORDFISH
with artichoke and olive in a passionfruit marinade,
guacamole and shiso leaves €24.00

FRUITY & FRESH
HEARTS OF ROMAINE LETTUCE
WITH WATERMELON €18.00
Feta cheese with herb pesto, kalamata olives and crunchy bread croutons

VEGGIE LOVE (VEGAN)
ESSLIBRIS SALAD BOWL
with red cabbage, edamame, mango, hummus, Appetizer €18.00
with crisp leaf lettuces, baked falafel and tahini sauce Main course €22.00

A COLORFUL BLEND
COLORFUL SALADS OF THE SEASON IN BALSAMIC DRESSING
With tête de moine cheese, grape relish and caramelized nuts €21.00

FOOD FOR THE SOUL...
CARPACCIO OF FILET OF BLACK ANGUS BEEF
IN A BALSAMIC MARINADE €24.00
with a tapenade of black nuts, parmesan and rosemary grissini

Soups

WARMING YOU FROM WITHIN... (VEGAN)
SPICY SOUP OF SWEET POTATO AND COCONUT
with vegetable chips and herb oil €12.00

NOURISHING YOUR SPIRIT
CREAM OF PORCINI SOUP
with a veal-hock "bonbon" €13.00

Intermezzos

BELLA ITALIA
ORECCHIETE WITH SAUTÉED SWEET POTATOES, Appetizer €23.00
baby spinach, pine nuts and grated parmesan Main dish €29.00

VEGAN HEAVEN (VEGAN)
CREAMY TRUFFLE RISOTTO Appetizer €25.00
with fresh shaved truffles and vegan parmesan Main course €32.00

ON WINGS...
SAUTÉED FOIE GRAS
from free-range geese, guaranteed cruelty-free
on red lentils and mango, with red onion chutney and veal demi-glace €32.00

Main dishes

ALWAYS A FAVORITE...
SOUS-VIDE IBERICO PORK CHEEKS IN BALSAMIC SAUCE,
with turnip-potato mash and Vichy carrots €34.00

ALONG UNTRODDEN PATHS...
LOCALLY HUNTED SADDLE OF VENISON
WITH SAUTÉED KING-TRUMPET MUSHROOMS, €49.00
mashed pumpkin, marinated prune plums and port-wine sauce

A TWIST ON A CLASSIC...
"ROSSINI" BEEF FILET WITH TENDER GOOSE LIVER
on a puree of smoked celery root, truffle sauce and portwine shallots €58.00

THE FINEST CATCH...
FILET OF ATLANTIC COD WITH A HORSERADISH-MUSTARD CRUST
ON POINTED CABBAGE, €36.00
potato mash and Noilly-Prat foam

THE DEEP BLUE SEA...
PAN-FRIED MONKFISH AND WILD SHRIMP ON A RAGOUT OF
ARTICHOKES, OLIVES AND TOMATOES €48.00
served with Grenaille baby potatoes and mojo dip

FROM THE GARDEN (VEGAN)
A PUMPKIN EXTRAVAGANZA WITH PUMPKIN-SEED PESTO,
toasted pumpkin seeds and a light curry foam €30.00

Desserts

A CLASSIC
SPICED PLUMS ON ALMOND SHORTBREAD
with vanilla panna cotta, white cinnamon ice cream and marzipan sauce €16.00

HEAVENLY INDULGENCE...
ORANGE MOUSSE WITH CRISP HAZELNUT WAFERS
with mascarpone creme brûlée and apricot coulis €16.00

A WALK THROUGH THE TSCHIFFLIK GARDENS...
DELICIOUS LITTLE DELIGHTS
of Williams Christ pear and Manjari chocolate €18.00

FRUITY & FRESH (VEGAN)
SORBETS OF THE SEASON
with a ragout of autumn fruits, apple tempura and quince couli €16.00

Cheese

SAVOIR VIVRE
FOUR AGED FRENCH RAW-MILK CHEESES
With regional goat-milk cream cheese, fig mustard,
homemade fruit-nut bread 19,00 €

ESSLIBRIS

YOUR PERSONAL MENUE



Our menus

· Esslibris ·

MILD SMOKED SWORDFISH
with artichoke and olive in a passionfruit marinade,
guacamole and shiso leaves

CREAM OF PORCINI SOUP
with a veal-hock "bonbon"

LOCALLY HUNTED SADDLE OF VENISON
WITH SAUTÉED KING-TRUMPET MUSHROOMS,
mashed pumpkin, marinated prune plums and port-wine sauce

ORANGE MOUSSE WITH CRISP HAZELNUT WAFERS
with mascarpone creme brûlée and apricot coulis

As a three-course dinner without soup: €79.00
As a four-course dinner: €89.00

· 100 % vegan ·

ESSLIBRIS SALAD BOWL
With red cabbage, edamame, mango, hummus,
with crisp leaf lettuces, baked falafel and tahini sauce

SPICY SOUP OF SWEET POTATO AND COCONUT
with vegetable chips and herb oil

A PUMPKIN EXTRAVAGANZA WITH PUMPKIN-SEED PESTO,
toasted pumpkin seeds and a light curry foam

SORBETS OF THE SEASON
with a ragout of autumn fruits, apple tempura and quince couli

As a three-course dinner without soup: €64.00
As a four-course dinner: €72.00

OUR PREFERRED PRODUCERS:

Imkerverein Wildrosengärten, Zweibrücken | Hubert Stalter, Wahlerhof, Zweibrücken | Bliesgau Öl- & Senfmühle Berghof, Homburg | Ziegenmolkerei Martinshof, St. Wendel | Freudenberger Hof, Zweibrücken | Streubstweiere der Fasanerie, Zweibrücken | Valrhona Schokoladenmanufaktur, Frankreich | Forellenhof Trautal | Trüffel Köhler, St. Ingbert | Hiltcherhof, Maßweiler | Lakudia GmbH Olivenöl & Olivenprodukte, Essingen | Gewürzmanufaktur Wiberg, Freilassing