

NADA

Restaurant Bar

Ash Wednesday 2018

Bouillabaisse with crouton and sauce rouille	14,—
Salmon tartare and wild salmon caviar with potato fritter and crème fraîche	17,—
Three Oysters „Florentine“ gratinated with young spinach leaves and cheese sauce	17,—

Sole „Meunière“ with boiled butter potatoes	32,—
Codfish fillet with potato-endive mash and red onion jam	24,—
Baked redfish fillet with potato-cucumber-salad and sauce remoulade	24,—
Poached haddock fillet with mustardsauce and spinach	24,—

Argentinian entrecôte „La Goumera“ with braised carrots, Aligot d'Aubrac cheese and potato puree	28,—
Breast of „Eifel“ country chicken with celery puree and honey-thyme-pearl-onions	25,—

Apple fritters with vanilla ice cream	8,—
Blood orange mousse with rose water parfait	9,—

Wine recommendation

Winery Christian Bamberger, Nahe	0,1 l	0,75
2016 Blanc de Noir - Merlot is white	6,—	38,—