

Homemade soups and Hors d`oeuvre

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| 500 | Tomato crème soup
Italian Style with basil-pesto and stone oven baguette |  | 5,00 € |
| 502 | Goulash soup
of Beef after Grandma's recipe, piquant with farmer`s bread |  | 5,80 € |
| 520 | Garlic baguette
with homemade garlic butter |  | 3,50 € |

Crisp and fresh salads

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| 509 | Small side salad
mixed letuce and homemade dressing with fresh herbs |   | 3,00 € |
| 511 | Small salad á la Moselperle
fresh leaf salad in vinaigrette from
the red vineyard peach |    | 3,50 € |
| 510 | Salad medium
mixed letuce and homemade dressing with fresh herbs |   | 7,00 € |
| 973 | Salad „Cäsar“
fried bio flam cheese from Demeter Bornwiesenhof
spicy marinated in Roman-Celtic style on mixed
lettuce of the season with olives and tomatoes,
served with vinaigrette from red vineyard peach
and stone oven baguette (3) |  | 15,00 € |
| 974 | Mosella salad
smoked trout fillet from Abbey Himmerod and
smoked Salmon on lettuce of the season and
homemade dressing with fresh herbs, horseradish
cream and stone oven baguette (3) |  | 15,00 € |

All prices include VAT and service!

(2) without horseradish cream (3) without baguette Gluten free



vegetarian



Lactose free



Gluten Free - **Please note:**

We don`t have a separate kitchen for gluten-free products,
all of our dishes contain traces of gluten.

Nr. 1 mit Konservierungsstoff
Nr. 2 mit Farbstoff

Nr. 3 mit Antioxidationsmittel
Nr. 4 mit Süßungsmittel Saccharin

Nr. 8 mit Phosphat
Nr. 9 geschwefelt
Nr. 11 mit Koffein

Regional specialties of the Moselle - Äbbes von hei

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| 962 | <p>2 Smoked trout fillet
from Abbey Himmerod, served warm
with horseradish-cream and fried potatoes</p> | 17,50 € |
| 928 | <p>Grandmas' Goulash (Gulasch)
mixed stew of pork and beef from Grandma
Christa's original recipe, spiced with tagliatelle
- served in a hot pan with -</p> | 12,50 € |
| 930 | <p>Winzer Goulash
Grandmas' Goulash with Gräwes
Gräwes is a specialty of Moselle, mashed
potatoes and cooked sour cabbage
- served in a hot pan with -</p> | 13,50 € |
| 935 | <p>Molehill (Maulwurfshügel)
two fried pork steaks with fresh mushrooms
in cream sauce and peppercorns, au gratin
with ham^{1,3}, cheese^{1,2} and hash browns
(fried grated potatoes), - served in a hot pan -</p> | 14,00 € |
| 933 | <p>Wolfer neck of pork (Wolfer Tresterfleisch)
marinated overnight in Riesling with 10 different spices
and onions, cooked later on, served with Gräwes
Gräwes is a specialty of Moselle, mashed potatoes,
cooked sour cabbage and bacon bits</p> | 14,50 € |
| 936 | <p><u>A specialty from Mosel Ochs</u>
braised beef cheeks, tender and juicy on
Spätburgunder-sauce with croquettes</p> |  18,50 € |
| 990 | <p>Jelled meat of boar (Wildschweinsülze)
imposes local game from our hunter and processed
for spicy aspic, rich garnished with Riesling mustard
served with fried potatoes</p> |  12,50 € |

Light

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| 980 | XL Tarte Flambée „Original“
fresh topped with crème fraîche , onions and bacon ^{1,3}
+ Garlic | 9,50 €

10,00 € |
| 979 | XL Tarte Flambée „Vegetarian“
topped with crème fraîche, onions, olives and G
ouda, fresh cherry tomatoes and basil pesto |  13,00 € |
| 948 | Tagliatelle Verdure
tagliatelle with fresh vegetables, tomatoes,
garlic, parmesan, Basilikumpesto and
olive oil, steamed in the pan |  11,50 € |

Yummy mess of pork

**we buy from the butcher Ziltz in Kinderbeuern
and serve fresh pan-fried and not fried on the table**

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| 901 | Schnitzel "Vienna style" (Wiener Art)
breaded, with French fries | 11,00 € |
| 902 | Schnitzel Gipsy style (Zigeunerschnitzel)
breaded, in fiery hot bell pepper
sauce with French fries | 12,00 € |
| 903 | Cream Schnitzel (Rahmschnitzel)
breaded, with fresh mushrooms
in cream sauce with French fries | 13,00 € |
| 904 | Pepper Schnitzel (Pfefferschnitzel)
breaded, with cognac-pepper-cream
sauce and French fries | 13,00 € |
| 509 | In addition a small side salad
additional | 3,00 € |
| 511 | Small salad á la Moselperle
fresh leaf salad in vinaigrette from
the red vineyard peach |   
3,50 € |

**All Schnitzel in XL portion with 350 g € 4,50 more
All main dishes in small portions minus 2.00 €**

Dessert

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| 594 | Champagne sorbet (Sektsorbet)
Wolfer sparkling wine from vine-grower with
lemon sorbet, served in a champagne glass | 4,80 € |
| 590 | Warm apple strudel
with vanilla ice cream and whipped cream | 5,00 € |
| 593 | Delicious cup of coffee
with liqueur 43 (CUARENTA Y TRES) and dainties | 6,00 € |

Ice cream dessert

you can choose the following ice grades:
vanilla, chocolate, stracciatella, walnut, strawberry, lemon and Amarena cherry

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| 612 | 2 balls ice cream | 2,00 € | 622 | with whipped cream | 3,00 € |
| 613 | 3 balls ice cream | 3,00 € | 623 | with whipped cream | 4,00 € |

Ice without alcohol

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| 630 | Ice coffee with whipped cream
2 scoops vanilla ice cream with Espresso ¹¹ doppio by LAVAZZA | 5,50 € |
| 631 | Could cocoa with whipped cream
and 2 balls vanilla ice cream | 5,50 € |
| 632 | Chocolate cup
2 balls of chocolate ice cream, 1 ball of vanilla ice cream
with chocolate sauce and whipped cream | 5,00 € |
| 633 | Red fruit yelli
1 big ball of vanilla ice cream with lots of red groats | 5,50 € |

Ice with alcohol

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| 634 | Walnut cup
3 balls Walnut ice cream with Baileys nut liqueur,
Walnuts and whipped cream | 6,50 € |
| 635 | Amarettini cup
chocolate and vanilla ice cream
Amaretto, Amarettini and whipped cream | 6,00 € |
| 636 | Baileys cup
3 balls of vanilla ice-cream with baileys and whipped cream | 6,00 € |
| 637 | Stracciatella cup
3 balls Stracciatella ice cream with egg liqueur,
Chocolate sauce and whipped cream | 6,50 € |