

## Recommendations of German Craft beers

**Bergisches Landbier 4,9% Vol. Regionales Bier - Bielstein** 0,33 l 3,20 €

*Dark, top-fermented beer with full body and exquisite special malt.*

*Produced depending on traditional recipes, fine-spicy and with slight smokiness.*

**Rotbier König Pils Brewery 5,2% Vol. Duisburg** 0,33 l 3,40 €

*Refreshingly mild aroma. In earlier times, beer brewed from wheat called a "wheat beer".*

*Barley beer, usually roasted darker, was called "brown or red beer".*

**Füchschén Alt 4,5 %Vol. Düsseldorf** 0,33 l 3,90 €

*is fresh, sparkling, very malty, heavy, well hopped with a malty finish*

### Cologne beers: Kölsch-Parade!

**Mühlen Kölsch 4,8%Vol. Köln** 0,33 l 3,90 €

*The combination of the ingredients and the production according to the old family recipe of 1858 gives our*

*Mühlen Kölsch a typical and characteristic strong, malty and full taste*

**Zunft Kölsch 4,8% Vol. - Bielstein** 0,33 l 3,20 €

*Fresh off-dry Kölsch beer, lean and with fine pleasant hop aroma*

*Is top-fermented character convinces through slightly fruity flavour component.*

## Wine recommendations

Nr. 01 2015er

Edition-B Spätburgunder, trocken

Carafe 0,25l 11,00 €

Weingut Brogsitter, Ahr

Bottle 0,75 l 32,00 €

Nr. 02 2018er

Chardonnay - Selection Prestige Pays

Carafe 0,25l 11,00 €

D'Oc IGP, Languedoc-Roussillon

Bottle 0,75 l 32,00 €

Nr. 03 2017er

Grauburgunder

Carafe 0,25l 11,00 €

Weingut Schneider, Pfalz

Bottle 0,75 l 32,00 €

## To make the dinner even better.

Hazelnut Liqueur 25%

4cl 9,80€

Baked Apple Liqueur 30%

4cl 9,80€

## Gravenberg menu

*Pumpkin tart with salad and enoki mushrooms*

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*Poached egg with spinach and truffel*

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*Filet Mignons with pumpkin puree and Café de Paris' gnocchi*

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*Sparkling wine with raspberry sorbet and fresh berries*

*Four course menu: 54,00 €*

*To accompany this menu we recommend the corresponding wines:*

*Nr. 04 2018*

*„Witch Hunter“ Sauvignon Blanc*

*Weingut Hensel & Schneider, Pfalz*

*Carafe 0,25l*

*12,00 €*

*Bottle 0,75 l*

*38,00 €*

*Nr. 05 2017er*

*„Black Print“ Redwine Cuvée*

*(Cabernet Sauvignon, Merlot, St. Laurent)*

*Weingut Schneider, Pfalz*

*Served out of the 1,5 Liter Magnum bottle*

*glass 0,2l*

*11,00 €*

*bottle 0,75l*

*36,00 €*

*Daily specials can be found on our slates.  
On demand we also bake gluten-free bread for you.*

## Specialties of the season

### First

<i>Ceasar's salad, Parmesan cream dressing and roasted pine nuts</i>	
<i>-prepared at the table</i>	9,50 €
<i>as a main course with 4 fried prawns</i>	18,50 €
<i>with fried chicken breast</i>	18,50 €
<i>Pumpkin tart with salad and enoki mushrooms</i>	15,50€
<i>Winter salad with guinea fowl roulade and 'Federweißer'</i>	14,50 €
<i>Goat cheese, beetroot and mango chutney</i>	13,50€

### Soup

<i>Beef bouillon with liver dumplings and pancake strips</i>	8,50 €
<i>Clear onion broth with cheese croutons</i>	9,00 €
<i>Cream of pumpkin soup with roasted seeds and oil</i>	9,00 €

### Main courses

<i>Saddle of venison coated with nuts, plum ragout and potato cake</i>	26,50€
<i>Filet Mignons with pumpkin puree and Café de Paris' gnocchi</i>	26,50 €
<i>Calf's liver with apple slices, fried onions and mashed potato</i>	27,50€
<i>Rumpsteak with pepper sauce flambeed at the table with salad and potato doughnuts</i>	27,50€
<i>Duck breast with potato-arugula mash and colourful carrots</i>	27,50 €

### From the sea

<i>Sülztaler trout with almond-pistaccio-butter, potatoes and cucumber salad</i>	27,50€
<i>Catfish filet with fennel, pomegranate and chateaux potatoes</i>	28,50€

### Vegetarian

<i>Wild mushroom ragout with gnocchi</i>	18,50€
<i>Pumpkin pasta with arugula and pumpkin seeds</i>	14,50€

## Well known & proven

*Wiener escalope of veal with salad and fried potatoes* 27,00 €

### Chateaubriand for two persons

*Beef filet carved at guest's table and served with Sauce Béarnaise,  
pepper sauce, fresh vegetables and gratinated potatoes*

*Served in two courses* per person 32,50 €

*US-Beef rosé fried and served cold,  
tartarsauce and fried potatoes*

19,50 €

*Sliced beef with mushrooms, green salad  
and potato balls*

24,50 €

*Broad beans with a smoked pork chop and smoked sausage* 19,50€

*Dear guests,*

*a list of all ingredients and substances that may cause allergic reactions  
or intolerances is available by asking our service team. Our small guests  
may choose from our special children's menu!*