



Home made soups

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| 500 | Tomato cream soup (Tomatencremesuppe)
with basil-pesto and baguette | 3,80 € |
| 502 | Goulash soup (Gulaschsuppe)
piquant with farmer's bread | 4,20 € |

Hors d`oeuvre

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| 520 | Garlic baguette (Knoblauchbaguette)
with home-made garlic butter | 3,00 € |
| 510 | Mixed Salad of the season (Beistellsalat)
with home made dressing | 3,50 € |
| 570 | Fried bio flam cheese (Flammkäse)
from demeter Bornwiesenhof, marinated in spicy
Roman-Celtic style with olives, pickled tomatoes and
baguette, served on a bed of lettuce | 7,50 € |
| 580 | Home made marinated salmon (hausgeb. Lachs)
with honey-mustard dill dressing on hash browns
(fried grated potatoes) and salad-bouquet | 9,50 € |

The kitchen is open
12.00 a.m. - 2.30 p.m.
and 5.30 p.m. - 9.30 p.m.
Closed: Wednesday

- all including prices -





Regional specialties of the Moselle
Osa Spetzialitäde von där Mussel

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| 928 | <i>Grandmas' Goulash</i> (Omas Gulasch)
spicy with bell pepper, green noodles
and mixed salad of the season
or | 10,00 € |
| 930 | <i>Vine-grower Goulash</i>
with Gräwes (mashed potatoes mixed with sauerkraut) | 10,00 € |
| 931 | <i>Spitted roast</i> (Spießbraten)
pork on spit home-made with dark beer sauce,
served with French fries and mixed salad | 11,00 € |
| 933 | <i>Wolfer neck of pork</i> (Wolfer Tresterfleisch)
marinated overnight in Riesling with 10 different
spices and onions, cooked later on, served with
Gräwes (mashed potatoes mixed with sauerkraut) | 11,50 € |
| 935 | <i>Molehill</i> (Maulwurfshügel)
two fried pork steaks with fresh mushrooms in
cream sauce and peppercorns, au gratin with
ham ^{1, 8, 12,} cheese (Gouda ^{1, 2,}) and hash browns
(fried grated potatoes), served with mixed salad
- served in a hot pan - | 12,00 € |
| 936 | <i>Vineyard stakes</i> (Weinbergspfähle)
two spits with small fried steaks from beef and pork,
with onions, bacon ^{1, 8,} mushrooms and tomatoes,
served with fried potatoes and mixed salad | 14,00 € |
| | <i>Fresh game out of Wolfer forest</i>
please ask the service | Price on
request |

All courses can also be ordered as small portion for € 1,50 less





Classics

Our met from the region is slaughtered
by the butcher Ziltz in Kinderbeuren

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| 901 | Schnitzel "Vienna style" (Wiener Art)
breaded, with French fries and mixed salad | 10,00 € |
| 902 | Schnitzel Gipsy style ^{1,4} (Zigeunerschnitzel)
breaded, in fiery hot bell pepper sauce
with French fries and mixed salad | 11,00 € |
| 903 | Cream Schnitzel (Rahmschnitzel)
breaded, with fresh mushrooms in
cream sauce, French fries and mixed salad | 11,00 € |
| 904 | Pepper Schnitzel (Pfefferschnitzel)
breaded, with cognac-pepper-cream sauce,
French fries and mixed salad | 11,00 € |

Giant-Steaks of pork or Giant-Schnitzel 350 g, additional € 3,50 more

Steaks of pork

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| 906 | Onion Steak (Zwiebelsteak)
two tender loin of pork steaks with roasted onions,
served with hash browns (fried grated potatoes)
and mixed salad | 11,00 € |
| 907 | Steak nature (Steak natur)
two loin of pork steaks with home made herb butter,
hash browns (fried grated potatoes) and mixed salad | 11,00 € |

Modesty, modesty, don't leave me on the diner-table
and help me, to catch the biggest piece at the right time





Fillet, the best part of pork,
selected by our butcher

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| 920 | Filet medallions (Filet Rahm)
with fresh mushrooms in cream sauce,
served with green noodles and mixed salad
- served in a hot pan - | 13,50 € |
| 924 | Filet medallions (Filet Pfeffer)
in cognac-pepper-cream sauce
with croquettes and mixed salad | 13,50 € |
| 925 | Filet medallions (Filet Riesling-Käsesauce)
in Riesling-cheese sauce with
croquettes and mixed salad | 13,50 € |

Tender Steaks from Eifel-beef

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| 910 | Rump steak (Rumpsteak Zwiebel Kräuterbutter)
with home-made herb butter and roasted
onions, fried potatoes and mixed salad | 17,00 € |
| 914 | Rump steak (Rumpsteak Pfeffer)
in cognac-pepper sauce with
fried potatoes and mixed salad | 17,00 € |
| 915 | Rump steak (Rumpsteak Champignons)
with fresh mushrooms, onions and parsley, served
with fried potatoes and mixed salad | 17,50 € |

Giant-steak 350 g additional € 5,00 more





From River & Sea

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| 962 | Trout meuniér (Forelle Müllerin)
with almond butter, potatoes and mixed salad
- will be served without fish bones - | 13,00 € |
| 964 | Fresh salmon poached (Lachs)
(optional roasted)
in spicy saffron sauce, with
green noodles and mixed salad | 14,00 € |
| 961 | Pike-perch fillet (Zanderfilet)
with Gräwes (mashed potatoes
mixed with sauerkraut) | 15,00 € |

Fish and wine go together,
therefore we recommend our Riesling Classic

Small and Light

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| 948 | Green noodles au gratin ^{1,2} (Grüne Nudeln
gratiniert)
with Riesling-cheese sauce | 7,50 € |
| 951 | Green noodles with fresh salmon (Nudeln Lachs)
with salmon-cubed and broccoli-florets
in spicy saffron sauce | 9,50 € |
| 952 | Toast "Mediterranean" (Toast "mediterran")
Turkey medallions on toast, gratinated with
tomatoes, basil-pesto, Gouda ^{1,2} and
Parmesan cheese with Salatbouquet | 9,50 € |
| 956 | Turkey breast (Putenbrust Rahm)
with fresh mushrooms in cream sauce,
served with croquettes and mixed salad | 10,50 € |
| 957 | Vineyard Turkey (Wingertspute)
Turkey breast with grapes in Riesling-cheese sauce,
croquettes and mixed salad | 10,50 € |





Crisp and fresh salads

- 970 Mixed salad medium (Salat medium) 5,50 €
with home-made dressing and farmer's bread
- 972 Biker's salad (Radlersalat) 10,00 €
different salads of the season with
marinated poultry strips, home-made
dressing and farmer's bread
- 971 Farmer's salad (Bauernsalat) 10,50 €
different salads of the season with cheese^{1,2}, ham,
olives, egg, tomato and fresh bell pepper, served with
home made dressing and farmer's bread
- 973 Salad "Cäsar" (Salat Cäsar) 11,00 €
fried bio flam cheese from demeter Bornwiesenhof
spicy marinated in Roman-Celtic style on lettuce
of the season with olives and pickled tomatoes,
served with Riesling-mustard dressing and baguette
- 974 Moselle salad (Mosella Salat) 11,50 €
fresh lettuce of the season with home-made
marinated salmon and crayfish in Riesling-mustard
dressing and baguette
- 975 Garlic baguette
it tastes especially delicious with our salads,
instead of bread additional € 2,00 more

A friendly greeting from the kitchen we wish you to enjoy your meal

Nr. 1 mit Konservierungsstoff
Nr. 2 mit Farbstoff
Nr. 3 mit Antioxidationsmittel
Nr. 4 mit Süßungsmittel Saccharin
Nr. 5 mit Süßungsmittel Cyclamat

Nr. 6 mit Süßungsmittel Aspartam,
enth. Phenylalaninquelle
Nr. 7 mit Süßungsmittel Acesulfam
Nr. 8 mit Phosphat
Nr. 9 geschwefelt

Nr. 10 chininhaltig
Nr. 11 koffeinhaltig
Nr. 12 mit Geschmacksverstärker
Nr. 13 geschwärzt
Nr. 14 gewachst
Nr. 15 gentechnisch verändert





Tarte Flambée, big and freshly baked

thin baked bread dough,
with crème fraîche, covered by sweet ore heartily

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| 983 | Sweet with apple slices, raisins, cinnamon and sugar | 7,50 € |
| 980 | Original with bacon ^{1,8} and onion | 8,00 € |
| 981 | Rustic with salami, tomatoes, onion and garlic | 8,50 € |
| 982 | Gourmet with home made marinated salmon, leeks and garlic | 9,50 € |

Could dinner

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| 985 | Cheese plate (Käsebrot) | 7,00 € |
| | Eifeler ham plate, (Schinkenplatte)
richly garnished, served with
selection of farmer's bread and butter | |
| 986 | with cooked ham ^{1,8,12} (gekocht) | 7,50 € |
| 987 | with smoked raw ham ¹ (roh) | 7,50 € |
| 988 | Pork on spit in slices (Bratenplatte)
on farmer's bread with home-made remoulade,
richly garnished | 8,00 € |
| 990 | Jelled meat of pork (Sülze)
on salad bouquet with fried potatoes and
home-made remoulade | 8,50 € |
| | Farmer's bread and two fried eggs (Strammer Max) | |
| 991 | with cooked ham ^{1,8,12} (gekocht) | 9,00 € |
| 992 | with smoked raw ham ¹ (roh) | 9,00 € |
| 993 | Salmon baguette (Lachsbaguette)
home-made marinated salmon
on baguette with fresh herbs | 9,50 € |





Dessert and coffee specialities

594	Champagne sorbet (Sektsorbet) Wolfer sparkling wine from vine-grower with lemon sorbet, served in a champagne glass	4,00 €
590	Home made Parfait of Beerenauslese (wine made out of grapes which are already overripe), at any time delicious	6,50 €
593	Delicious cup of coffee with liqueur 43 (CUARENTA Y TRES) and dainties	5,20 €
730	Cup of coffee	€ 1,80
732	Cup of decaf	€ 1,80
740	Espresso	€ 1,80
741	Espresso doppio	
760	Cappuccino with milk froth or whipped cream	€ 2,20
762	with Amaretto	€ 3,50
770	Latte-Macchiato	€ 2,40
772	with Amaretto	€ 3,70

Mixed ice

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

612	2 balls of ice cream	2,00 €
613	3 balls of ice cream	3,00 €
622	2 balls of ice cream with whipped cream	2,80 €
623	3 balls of ice cream with whipped cream	3,80 €

more choice you will find on our ice cream card, please ask our service

