

our aperitif recommendation

| | | |
|--|-------------|-------|
| Sparkling wine Schloß Vaux Cuvée | Glass 0,1 l | 6,50 |
| Champagner Perrier Jouet, Brut | Glass 0,1 l | 11,00 |
| Absolut Moscow Mule absolut vodka, lime juice, ginger ale, lime mineral water, mint | | 7,90 |
| Lillet Berry lillet blanc, schweppes russian wild berry, berries | | 6,50 |
| Aperol Sprizz aperol, sparkling wine, soda water | | 6,70 |

romers menu

- **Yellowtail amberjack**
avocado | calamansi | miso
- **Melon-Gazpacho**
sweet-sour melon | prawn crisp | chive
- **Monkfish**
corn | beetroot | chorizo
- **Grilled corn feed chicken breast**
sweetheart cabbage | litchi | sushi rice
- **Mascarpone spume**
berries | forest honey | butter crumbs

or

French raw cheese selection


fig-mustard | walnuts | homemade fruit bread

- 3 – Course menu 42 Euro – with soup –
- 3 – Course menu 48 Euro – with starter –
- 4 – Course menu 56 Euro – with starter & soup –
- 5 – Course menu 73 Euro

our wine tip

| | | |
|--|--------------|-------|
| ■ 2001 Château Certan Marzelle AOC Merlot Bordeaux – Pomerol, France | Btl., 0,75 l | 98,00 |
|--|--------------|-------|

starter

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|--|----|
| Yellowtail amberjack avocado calamansi miso | 14 |
|  Colored tomatoes water melon burrata basil | 12 |
| Vitello tonnato pink veal tuna lemon | 15 |
| Appetizers variation - let you surprise - | 18 |

OUR WINE TIP

☐ 2017 **Silvaner**
Qualitätswein, dry
Vineyard Juliusspital, Würzburg, Franken
Btl., 0,75 l 28,00

salad

| | |
|---|----|
| Caesar salad croutons bacon Parmesan cheese | 9 |
| ... with pan fried corn feed chicken breast | 18 |
| ... with grilled red prawns | 18 |
| Wild herb salad maple syrup dressing pickled vegetable various kernel | 10 |

OUR WINE TIP

☐ 2012 **Pinot blanc**
Cuvée from Rivaner & Riesling
Qualitätswein, dry
Vineyard Carl Loewen, Leiwen, Mosel-Saar-Ruwer
Btl., 0,75 l 24,00

☐ 2009 **"CF" Spätburgunder**
Qualitätswein, dry
Vineyard Fürst Löwenstein, Franken
Btl., 0,75 l 27,00

soup



Melon-Gazpacho

sweet-sour melon | prawn crisp | chive

9

Beef bouillon

ox tail | roots | crème fraîche

10

vegetarian



Homemade spinach-tagliatelle

chanterelle | Roma tomato | Parmesan cheese

18

fish

Grilled loup de mer

eggplant | tomato | wild herbs

26

Pan fried salmon

carrots | chanterelle-risotto | beurre Blanc

25

Monkfish

corn | beetroot | chorizo

28

OUR WINE TIP

☐ 2014 Weissburgunder

Qualitätswein, dry

Vineyard Karthäuserhof Trier-Eitelsbach, Mosel-Saar-Ruwer

Btl., 0,75 l 32,00

■ 2009 Dornfelder

Qualitätswein b.A., trocken

Vineyard Münzberg, Landau-Godramstein, Palatinate

Btl., 0,75 l 27,00

meat

| | |
|--|----|
| Grilled corn feed chicken breast | 24 |
| sweetheart cabbage litchi sushi rice | |
| Grilled cutlet of veal | 28 |
| pea chanterelle garden radish | |
| Belly of pork 36h/65° | 23 |
| pear beans bacon | |

Flanksteak from Australian Black Angus beef

| | |
|-----------------------|----|
| lady`s cut 200 Gram* | 29 |
| regular cut 300 Gram* | 35 |

Filet from Simmentaler beef

| | |
|-----------------------|----|
| lady`s cut 200 Gram* | 32 |
| regular cut 300 Gram* | 39 |

+ „Turf“ – 3 grilled red prawns 10

with homemade BBQ-sauce, Aioli, chili butter or pepper-sauce⁹

Please choose **two** of the side dishes below to your rump steak or filet of beef 8

- lemon - leaf spinach
- small Caesar salad
- rosemary potatoes
- sweet potato French fries

*weight of raw meat

OUR WINETIP

☐ 2010 **Nahestein Riesling**

Qualitätswein, dry
Vineyard Diel, Burg Layen, Nahe
Btl., 0,75 l 31,00

☐ 2013 **Dirmsteiner Mandelpfad**

Riesling, dry, Großes Gewächs
Vineyard Knipser, Laumersheim, Palatinate
Btl., 0,75 l 55,00

OUR WINETIP

■ 2011 **Syrah Reserve**

Qualitätswein, dry, aged 18-24 month in wood barrels
- Gault Millau mit 92 Points -
Vineyard Knipser, Laumersheim, Palatinate
Fl., 0,75 l 84,00

■ 2007 **Hallgartner Schönhell**

Frühburgunder „R“

Qualitätswein, dry, -barrique-
Vineyard Fürst Löwenstein, Kreuzwertheim, Rheingau
Btl., 0,75 l 48,00

dessert

| | |
|--|----|
| Greek yoghurt passion fruit Valrhona Ivoire 35% cucumber | 10 |
| Plum crumble 2.0 whiskey vanilla nougat | 10 |
| Mascarpone spume various berries forest honey butter crumble | 10 |
| Homemade black currant sorbet infused with prosecco | 8 |
| Dessert variation - let you surprise - | 16 |
| French raw milk cheese fig-mustard walnuts home made fruit bread | |
| small selection – 3 sorts of cheese | 10 |
| large selection – 5 sorts of cheese | 15 |

our wine tip

| | | | |
|--|---|-------|-------|
| Dessertwine from Vineyard Frey & Söhne Essingen, Palatinate | <input type="checkbox"/> 2007 Weißer Burgunder Beerenauslese Goldene Kammerpreismünze 2004 | 0,1 l | 9,80 |
| | <input type="checkbox"/> 2008 Chardonnay Beerenauslese Goldene Kammerpreismünze 2009 | 0,1 l | 10,00 |
| | <input checked="" type="checkbox"/> 2008 Merlot Rosé Essinger Sonnenberg Eiswein, Prädikatswein | 0,1 l | 10,00 |

the after dinner drink

| | | |
|--|------|-------|
| Nussler – Hazelnut Destillat 40% Distillery Feller, Baden-Württemberg | 2 cl | 6,50 |
| Ginger Destillat 40% Distillery Feller, Baden-Württemberg | 2 cl | 4,50 |
| Vieille Pomme Royal aged in wood – apple 30% Distillery Etter & Sons, Zug, Switzerland | 2 cl | 7,50 |
| Zuger Kirsch 1995 - vintage cherry 42% Distillery Etter & Sons, Zug, Switzerland | 2 cl | 12,00 |
| Grappa di Barbera 40% Distillery Berta Nibbio | 2 cl | 4,50 |

... or meet you in our **ROMER LOUNGE** for a cocktail !

All prices are in Euro and inclusive VAT and service charge.

champagne . sparkling wine . prosecco

| | | |
|-------------------------------------|--------|--------|
| Champagne Perrier Jouet, Brut | 0,10 l | 11,00 |
| | 0,75 l | 75,00 |
| Louis Roederer, Brut | 0,75 l | 85,00 |
| Laurent Perrier, Brut | 0,75 l | 78,00 |
| Laurent Perrier Cuvée Rosé, Brut | 0,75 l | 135,00 |
| Laurent Perrier Grand Siècle | 0,75 l | 255,00 |
| Veuve Clicquot, Brut | 0,75 l | 79,00 |
| Veuve Clicquot La Grande Dame, 1998 | 0,75 l | 195,00 |
| Moët & Chandon, Brut Impérial | 0,75 l | 79,00 |
| Dom Perignon 1999 | 0,75 l | 195,00 |
| Roederer Cristal, 1999, 2002 | 0,75 l | 265,00 |
| Sekt Schloß Vaux, Brut | 0,10 l | 6,50 |
| | 0,75 l | 39,00 |
| Sekt Schloß Vaux rosé, Brut | 0,75 l | 42,00 |
| Prosecco Spumante extra dry | 0,10 l | 5,50 |

open wine 0,2 l

white wine

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|--|------|
| <input type="checkbox"/> Riesling Q.b.A. dry | 5,90 |
| Vineyard Münzberg, Palatinate | |
| <input type="checkbox"/> Grauer Burgunder Kabinett dry | 6,70 |
| Vineyard Jesuitenhof, Palatinate | |
| <input type="checkbox"/> Weißburgunder Q.b.A. dry | 6,70 |
| Vineyard Bassermann-Jordan, Palatinate | |
| <input type="checkbox"/> Chardonnay Qualitätswein dry | 6,80 |
| Vineyard Egon Schmitt, Palatinate | |
| <input type="checkbox"/> Sauvignon blanc Gutswein dry | 6,90 |
| Vineyard Mussler, Platinate | |

rosé

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|---|------|
| <input checked="" type="checkbox"/> Rosé semi dry | 5,90 |
| Vineyard Egon Schmitt, Palatinate | |

red wine

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|--|------|
| <input checked="" type="checkbox"/> Spätburgunder Qualitätswein dry | 6,70 |
| Vineyard Kiefer, Baden | |
| <input checked="" type="checkbox"/> Dornfelder, Q.b.A. dry | 5,90 |
| Vineyard Egon Schmitt, Palatinate | |
| <input checked="" type="checkbox"/> Merlot „Croix d’Or“ | 6,50 |
| Vin de pay d’Oc, Languedoc, France | |
| <input checked="" type="checkbox"/> Tarantino Crianza “el cacho”, DO | 6,50 |
| Cuvée Garnacha, Tempranillo and Cabernet Sauvignon, dry | |
| Bodegas Vinos-Espana, Borja (Zaragoza), Spain | |

beer

draught beer

| | | |
|---------------------------------|-------|------|
| König Pilsener | 0,3 l | 3,00 |
| Paulaner Yeast wheat beer light | 0,5 l | 4,30 |
| | 0,3 l | 3,00 |
| Radler – beer & sprite | 0,3 l | 3,00 |

bottled beer

| | | |
|---|--------|------|
| Paulaner Yeast wheat beer, light & dark | 0,50 l | 4,30 |
| Paulaner Yeast wheat beer, clear | 0,50 l | 4,30 |
| Paulaner Yeast wheat beer alcohol-free | 0,50 l | 4,30 |
| König Pilsner alcohol-free | 0,33 l | 3,20 |
| Köstritzer Schwarzbier dark speciality | 0,33 l | 3,20 |

...after the dinner

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|-----------------------------|------|------|
| Amaro Nonino | 4 cl | 4,80 |
| Fernet Branca, Fernet Menta | 2 cl | 2,70 |
| Ramazotti | 4 cl | 4,00 |
| Jägermeister | 2 cl | 2,90 |

alcohol-free drinks

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|--|--------|------|
| Fachingen Gourmet Medium | 0,25 l | 2,70 |
| light sparkling | 0,75 l | 5,90 |
| Fachingen Gourmet Naturell | 0,25 l | 2,70 |
| still mineral water | 0,75 l | 5,90 |
| S.Pellegrino | 0,25 l | 2,90 |
| light sparkling | 1,00 l | 7,60 |
| Acqua Panna | 0,25 l | 2,90 |
| still mineral water | 1,00 l | 7,60 |
| Apfelsaftschorle | 0,20 l | 2,90 |
| apple juice spritzer | 0,40 l | 4,90 |
| Coca-Cola ^{6,11} , Coca-Cola light ^{6,7,11,12} | 0,20 l | 2,90 |
| Bionade herbs, elder, lemon-bergamot | 0,33 l | 3,20 |
| Orange juice freshly squeezed | 0,20 l | 3,90 |
| Vaihinger juice | 0,20 l | 3,00 |
| orange, apple, grapefruit, multi-vitamin | | |
| Vaihinger | 0,20 l | 3,30 |
| cherry, passionfruit, pineapple | | |

hot drinks - coffee & tea -

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|---|------|
| Azul Schümli fresh brewed | 2,70 |
| I.O. Espresso 100 % arabica | 2,60 |
| I.O. Espresso double | 4,50 |
| Cappuccino | 3,20 |
| Latte Macchiato | 3,40 |
| Big pot of coffee with milk | 3,60 |
| all coffees are available decaffeinated | |
| Pot of Ronnefeld Tea | 3,90 |
| earl grey, ceylon, darjeeling, assam, morgentau, sweet berries, cream orange peppermint, camomile | |
| Hot chocolate | 3,90 |
| Irish Coffee irish whiskey, coffee, whipped cream | 5,50 |
| Baileys Coffee baileys irish cream, latte macchiato | 5,50 |

fruit schnapps . calvados

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|---|-------|
| | 2 cl |
| *** Distillery Schladerer, Staufen, Schwarzwald | 2 cl |
| Williams-Christ - pear | 3,50 |
| Kirschwasser - cherry | 3,50 |
| Zwetschgenwasser - prune | 3,50 |
| Schlehengeist - sloe | 3,50 |
| *** Distillery Etter & Sons, Zug, Switzerland | 2 cl |
| Framboise - raspberry | 6,00 |
| Vieille Pomme Royale aged in wood - apple | 7,50 |
| Vieille Prune Royale aged in wood | 7,50 |
| Aprikose « Royale Luizet » - apricot | 10,50 |
| Fruchtbaum 5 Früchte Brand Jubiläums Cuvée | 7,50 |
| Zuger Kirsch 1995 - vintage cherry | 12,00 |