

APERITIF

LIMONCELLO SPRITZ 9,50 €
LIMONCELLO, BITTER LEMON, SODA, SPARKLING WINE

SEA BUCKTHORN SPRITZ 9,50 €
SEA BUCKTHORN LIQUEUR, SPARKLING WINE, SODA, BERRIES

LILLET WILD BERRY 8,50 €
LILLET BLANC, SCHWEPES ORIGINAL WILD BERRY, BERRIES

CHAMPAGNE POMMERY BRUT ROYAL Btl. 0,2 l 27,00 €

APERERO



MENU

Romer Menu

BEET ROOT CARPACCIO

GOAT CHEESE | WALNUT | HONEY-MUSTARD VINAIGRETTE
HERBSALAT
or | and

PUMPKIN SOUP

GINGER | PUMPKIN SEEDS | PUMPKIN SEED OIL



PIKE PERCH

QUINOA | FENNEL-ORANGE-VEGETABLE | DILL SAUCE

or | and

RUMPSTEAK

FLAGEOLET BEANS | POTATO GRATINE | PORTWEIN SAUCE



CRÈME BEULEE

TONKA BEAN | STEWED PLUMS | BERGAMOT-EARL GRAY
SORBET

3-COURSE with starter & choice of main course 62,00 €

3-COURSE with soup & choice of main course 57,00 €

4-COURSE with choice of main course 72,00 €

From the Vegetable Garden VEGETARIAN

FIELD SALAD

POMEGRANATE | RASPBERRY VINAIGRETTE | CROUTONS

AND | OR

PUMPKIN CREAM SOUP

GINGER | PUMPKIN SEEDS | PUMPKIN SEED OIL



CAULIFLOWER STEAK

QUINOA | PICKLED ONIONS | LAVENDER SAUCE



CRÈME BRULEE

TONKABOHNE | ZWETSCHGENRÖSTER | BERGOMOTTE-EARL GREY-SORBET

3-COURSE MENUE with starter or soup 53,00 € / 48,00 €

4-COURSE MENUE 63,00 €

*** Current dishes of the day on our menu board ***

BREAD & BUTTER

Euro

BREAD IN A BASKET | BUTTER

THE FIRST BASKET IS ON THE HOUSE.

5,00

BEFORE & IN BETWEEN

Euro

FELDSALAT

VEGETARIAN

POMEGRANATE | RASPBERRY VINAIGRETTE | CROUTONS

...WITH STRIPS OF BEEF LOIN

15,00

22,00

ROSTED PUMPKIN

VEGETARIAN

POMEGRANATE | TAHINI | HERB SALAD

15,00

RED BEET CARPACCIO

VEGETARIAN

GOAT CHEESE | WALNUT | HONEY-MUSTARD VINAIGRETTE | HERBSALAT

16,00

TUNA TARTARE

SESAME | AVOCADO | PEA SPROUTS

22,00

PUMPKIN CREAM SOUP

VEGETARIAN

GINGER | PUMPKIN SEEDS | PUMPKIN SEED OIL

11,00



MAIN DISH

RUMP STEAK FROM SIMMENTAL BEEF

FLAGOLET BEANS IN POTATO GRATIN IN PORT WINE JUS

... MEN'S CUT 350G

... LADY'S CUT 200G

46,00

34,00

DUET OF OX CHEEKS & SADDLE OF BEEF

ROOT VEGETABLES | MASHED POTATOES | JUS

34,00

PIKE PERCH

QUINOA | FENNEL- ORANGE-VEGETABLE | DILL SAUCE

32,00

COULIFLOWER-STEAK

VEGETARIAN

QUINOA | PICKLED RED ONIONS | LAVENDER SAUCE

25,00

DESSERT | CHEESE

CRÉME BRULEE

TONKA BEAN | ZWETSCHGENRÖSTER | BERGAMOT-EARL GREY-SORBET

15,00

KAISERSCHMARRN

RAISINS | ALMONDS | VANILLA SAUCE

15,00

*** Current dishes of the day on our menu board ***

WINE RECOMMENDATION

WHITE WINE



AUXERROIS MICHELFELDER HIMMELBERG

QUALITÄTSWEIN B.A, DRY

VINEYARD GRAF VON HOENSBROECH, BADEN

Btl., 0,75 l 29

GELBER MUSKATELLER

GUTSWEIN, DRY

VINEYARD MUSSLER, PALATINATE

Btl., 0,75 l 29

GRAUER BURGUNDER

QUALITÄTSWEIN, DRY

VINEYARD BERNHARD HUBER, BADEN

Btl. 0,75 l 34

ROSÉ WINE | BLANC de NOIR



„CLARETTE“

CABERNET SAUVIGNON | CABERNET FRANC | ST. LAURENT | MERLOT

QUALITÄTSWEIN, DRY

VINEYARD KNIPSER, LAUMERSHEIM, PALATINATE

Btl., 0,75 l 34

CF ROSÉ

QUALITÄTSWEIN, DRY

VINEYARD FÜRST LÖWENSTEIN, FRANKEN

Btl., 0,75 l 25

RED WINE



„GUSTAV“ (SPÄTBURGUNDER & DORNFELDER)

QUALITÄTSWEIN, DRY

VINEYARD MÜNZBERG, PALATINATE

Btl., 0,75 l 30

MERLOT – MALSCHER ROTSTEIG

QUALITÄTSWEIN, DRY -BARRIQUE-

VINEYARD HUMMEL, MALSCH, BADEN

Btl., 0,75 l 31

CHATEAU PALOMEY AC

CABERNET SAUVIGNON | CABERNET FRANC | MERLOT

CRU BOURGEOIS

BORDEAUX – HAUT MÉDOC, FRANCE

Btl., 0,75 l 52



champagne . sparkling wine . prosecco

Champagne Pommery Brut Royal	0,20 l	27,00
Heidsiek Anniversary Black Top, Brut	0,75 l	79,00
Champagne Perrier Jouet, Brut	0,75 l	89,00
Louis Roederer Collection 243, Brut	0,75 l	92,00
	0,375 l	48,00
Laurent Perrier, Brut	0,75 l	84,00
Laurent Perrier rosé, Brut	0,75 l	135,00
Laurent Perrier Grand Siècle	0,75 l	255,00
Veuve Clicquot, Brut	0,75 l	86,00
Moët & Chandon, Brut Impérial	0,75 l	84,00
Sekt Schloß Vaux, Brut	Glas 0,10 l	7,00
	0,375 l	25,00
	0,75 l	42,00
Sekt Schloß Vaux Rosé, Brut	0,75 l	44,00
Prosecco Carpena Malvolti		
Spumante extra dry	Glas 0,10 l	6,50
	0,75 l	39,00

open wine 0,2 l

white wine

<input type="checkbox"/> Riesling Q.b.A. dry	9,00
Vineyard Münzberg, Palatinate	
<input type="checkbox"/> Grauer Burgunder Kabinett dry	9,00
Vineyard Jesuitenhof, Palatinate	
<input type="checkbox"/> Weißburgunder Q.b.A. dry	9,00
Vineyard Bassermann-Jordan, Palatinate	
<input type="checkbox"/> Dirmstein Chardonnay Ortswein dry	9,50
Vineyard Jesuitenhof, Palatinate	
<input type="checkbox"/> Sauvignon blanc Gutswein dry	9,50
Vineyard Mussler, Platinate	

rosé

<input checked="" type="checkbox"/> Rosé semi dry	8,30
Vineyard Egon Schmitt, Palatinate	

red wine

■ Spätburgunder Qualitätswein dry	9,00
Vineyard Kiefer, Baden	
■ Sangiovese Old Vines, IGT, dry	9,00
Terre di Chieti, Farnese Vini, Italy	
■ Merlot „Croix d'Or“, dry	9,00
Vin de pay d'Oc, Languedoc, France	
■ Tarantino Crianza "el cacho", DO	9,00
Cuvée Garnacha, Tempranillo and Cabernet Sauvignon, dry	
Bodegas Vinos-Espana, Borja (Zaragoza), Spain	

beer

König Pilsener	0,33 l	3,90
König Pilsener alkoholfrei	0,33 l	3,90
Paulaner Yeast wheat beer, light & dark	0,50 l	5,90
Paulaner Yeast wheat beer, clear	0,50 l	5,90
Paulaner Yeast wheat beer alcohol-free	0,50 l	5,90
Bitburger Radler alcohol-free	0,33 l	3,90
Köstritzer Schwarzbier dark speciality	0,33 l	4,00

...after the dinner

Amaro Nonino	4 cl	5,50
Fernet Branca, Fernet Menta	2 cl	3,50
Ramazzotti	4 cl	4,80
Jägermeister	2 cl	3,50

alcohol-free drinks

Fachingen Gourmet Medium	0,25 l	2,90
light sparkling	0,75 l	6,90
Fachingen Gourmet Naturell	0,25 l	2,90
still mineral water	0,75 l	6,90
Apfelsaftschorle	0,20 l	3,20
apple juice spritzer	0,40 l	5,00
Coca-Cola ^{6,11} , Coca-Cola light ^{6,7,11,12}	0,20 l	3,90
Coca-Cola Zero ^{2,4,10,11}	0,20 l	3,90
Bitter Lemon, Ginger Ale, Tonic dry	0,20 l	3,70
Bionade herbs, elder, lemon-bergamot	0,33 l	4,30
Orange juice freshly squeezed	0,20 l	5,00
Vaihinger juice	0,20 l	3,90
orange, apple, grapefruit, multi-vitamin		
Vaihinger	0,20 l	4,00
cherry, passionfruit, pineapple, banana, cranberry		

hot drinks - coffee & tea -

Azul Schümli	3,50
I.O. Espresso 100 % arabica	3,00
I.O. Espresso double	4,90
Cappuccino	3,90
Latte Macchiato	4,50
Big pot of coffee with milk	4,50

all coffees are available decaffeinated

Pot of Ronnefeld Tea	5,70
earl grey, ceylon, darjeeling, assam, morgentau, sweet berries, cream orange peppermint, camomile	
Big pot hot chocolate	4,90

fruit schnapps . calvados

	2 cl
*** Distillery Schladerer, Staufen, Schwarzwald	2 cl
Williams-Christ - pear 40%	4,00
Kirschwasser - cherry 42%	4,00
Zwetschgenwasser - prune 42%	4,00
Mirabelle 42%	4,00
*** Distillery Etter & Sons, Zug, Switzerland	2 cl
Framboise - raspberry 41%	6,00
Vieille Pomme Royale aged in wood - apple 30%	7,50
Vieille Prune Royale aged in wood 30%	7,50
Aprikose « Royale Luizet » - apricot 42%	10,50
Fruchtbaum 5 fruit Brand Jubiläums Cuvée 41%	7,50
Zuger Kirsch 1995 - vintage cherry 42%	12,00

***Distillery Feller, Baden-Württemberg	2 cl
Ingwergeist ginger 40%	4,50