



Doctor Weinstube

Hotel ^{****S} · Restaurant

Bernkastel-Kues

„Our wintry recommendation“

Chestnut -soup	5,50
Lamb's lettuce "classic" (starter) or vegetarian bacon, onions, croûtons and potato dressing	9,40
Breast and haunch from the Goose homemade red cabbage with apples potato dumplings	28,90
Jugged deer according to grandmother's recipe homemade red cabbage and potato dumplings	25,50
Calf liver „Berliner Art“ with apple slices and onions mashed potatoes	18,40
Duet from deer filet and ragout red wine pear and potato dumpling	28,90

Starters

Carpaccio with Balsamic-Oil-Dressing parmesan	13,90
Lamb´s lettuce with gratinated goat cheese	11,90
3 king prawns in wild garlic-pesto noodle-nest	14,80
Scottish smoked salmon with potato pancakes and salad bouquet	12,80

Soups

Tomato-coconut soup with grilled king prawn	6,40
Beetroot frothed soup	5,90
Beef broth soup with sliced vegetables	5,70

Main courses

Vegetarian, homemade potato bag filled with cream-cheese, herb-mushrooms with paprika-sauce	14,50
Pike-Perch on lime risotto crustacean saffron frothed	18,80
Freshly caught trout "Müllerin" from the Hunsrück-Waters with melted butter and boiled potatoes	18,30

Surf & Turf

Beef fillet steak (250 gr.) with 2 king prawns,
pommes carrés, small salad
(Preparation time about 30 Min.) 36,80

Filet plate

Medaillons of beef and pork
homemade champignon cream sauce
vegetables from the market and butter spaetzle 22,90

Braised beef "Mosel-Style"
bacon brussels sprouts, napkin dumplings 17,60

Rump steak (250 gr.)
baked onions
fried potatoes 23,30

Stripes of beef fillet
butter spaetzle and small salad 17,60

"Wiener Schnitzel"
breaded veal cutlets
french fries 18,50

Saddle of lamb covered with thyme and rosemary
green beans with bacon, potato gratin 27,60

Pork steak with onion mustard crust
fried potatoes and peppersauce 16,20

The Doctor -Spear

Medaillons of pork tenderloin
with champignons wrapped in bacon, cooked on a spear
herb-mashed potatoes 18,80

We recommend to all our dishes a small side salad for 4,20 Euro

Desserts

Homemade gingerbread ice cream and plum sorbet	7,50
Parfait of marzipan-cinnamon and speculoo	7,80
Homemade apple strudel (from Grandmother Elli) vanilla-sauce and baked apple-sorbet	8,40



The Doctor - recommendation

Homemade "Kaiserschmarrn" Emperor pancake - specialty from Austria a light, caramelized pancake with rum raisins served on apple compote	9,80
- Preparation time about 20 Min. -	

Allergen information is available in our allergen map