



Doctor Weinstube

Hotel ^{****S} · Restaurant

Bernkastel-Kues

What grandma cooked on the mosel...

<i>Riesling froth soup</i>	8,20
<i>Pike Perch with „Gräwes“ traditional side dish from the vineyards, mashed potato mixed with pickled cabbage</i>	19,80
<i>Beef tongue with rieslingsauce rice</i>	21,50
<i>beef roulade knöpfle (a sort of spaetzle), small salad</i>	24,80
<i>„Schoales“ typical potato dish mashed apples small salad</i>	15,60
<i>Smoked meat with broad beans (smoked and raw belly cooked) fried potatoes</i>	18,40

Starters

Duet from beetroot with goat cheese marinated „Frisée“ salad	13,40
Scottish salmon smoked & pickled cucumbers and cream cheese	14,60
Carpaccio with balsamico-oil-dressing parmesan	15,80
3 King prawns in wild garlic-pesto-noodle-nest	18,80
Chanterelles in cream sauce (also vegetarian) with homemade napkin dumplings	14,80

Soups

Tomato-coconut-soup with grilled king prawn	8,90
Consommé Royal „Beef broth soup with egg bite and sliced vegetables“	6,40
Chanterelle cream soup	7,80

Main courses

Homemade cheese-„knöpfe“ a sort of spaetzle (vegetarian) baked onions small salad with vinaigrette	16,90
Chanterelles in cream sauce (also vegetarian) with homemade napkin dumplings	18,30
Chanterelle-risotto (vegetarian)	17,90
Freshly caught trout „Müllerin“ from the Hunsrück-water with melted butter, boiled potatoes	22,70
Pike perch with fried chanterelles herb mashed potatoes	20,90
Scottish salmon poached in olive oil chives-risotto, riesling froth	21,50
Pot roast from the Hunsrück-cattle bacon brussels sprouts and napkin dumplings	18,80
Pork loin steak under a onion-mustard crust calvados-apple-jus creamed vegetables and homemade „knöpfe“ a sort of spaetzle	18,60

Rump steak (250 gr.)
baked onions
fried potatoes 27,60

„Wiener Schnitzel“
breaded veal cutlets
potato salad
cranberries 22,80

Breast from the black-feathered chicken
with cream-cheese-chantarelle-filling
mediterranean vegetables
garlic-polenta 19,60

3 Medaillons of pork tenderloin
onion-mostard crust, fried chanterelles
herb mashed potatoes 23,50

Calf's liver „Berliner Art“
apple slices and onions
mashed potatoes 22,40

We recommend to all our dishes a small side salad for 4,80 Euro.

Desserts

Variation of nougat and white chocolate 8,60

Crème brûlée 8,40

Duet of cherry and banana 7,60

3 different sorbets 7,30

Allergen information is available in our allergen map!