



Doctor Weinstube

Hotel ^{****S} · Restaurant

Bernkastel-Kues

Menu 1

Bernkasteler potato soup
with blood sausage slices

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„Zeller Apfelfleisch“
sliced porkloin, cooked in its own stock
market vegetables and butter spaetzle

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„Dialog“
from Riesling and Dornfelder

33,50 Euro per Person

Menu 2

Riesling wine soup
with „Trester“ cheese-baguette

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„Moselländischer Sauerbraten“
Moselle style marinated braised beef
market vegetables
potatoes „wine-farmer-style“

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Vanilla-Ice with tipsy plums

35,50 Euro per Person

Menu 3

Beef broth soup
with sliced vegetables

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Pike-Perch
grilled with rape oil from the city „Kenn“
on „Wingerts-Gräwes“
traditional side dish from the vineyards, mashed potato mixed with pickled cabbage

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Homemade chocolate-mousse
with berry ragout

37,50 Euro per Person