



# Doctor Weinstube

Hotel <sup>\*\*\*\*S</sup> · Restaurant

Bernkastel-Kues

## „Classics“

Tomato-coconut-soup with grilled king prawn	9,40
Carpaccio with balsamico-oil-dressing parmesan	18,80
3 King prawns in wild garlic-pesto-noodle-nest	19,70
„Schoales“ typical potato dish mashed apples small salad	18,20
“Himmel und Äd” from our local butcher blood sausage and mashed potatoes apple slices and onions	22,90
„Bernkasteler Tafelspitz“ prime boiled beef horseradish sauce bouillon potatoes	19,90



## Starters

Carpaccio of beetroot melange of dates & figs	14,90
Scottish salmon mousse with grilled king prawn cabbage salad	17,60
Lamb's lettuce with potato dressing „classic“	13,20
„vegetarian“	12,10
Brawn from the beef shoulder homemade egg sauce	13,80

## Soups

Beetroot soup	7,90
Consommé Royal „Beef broth soup with egg custard and sliced vegetables“	7,80
Riesling froth soup	7,40



## Main courses

Homemade cheese-“knöpfle“ a sort of spaetzle **(vegetarian)**

baked onions

small salad with vinaigrette

18,90

Homemade potato bags **(vegetarian)**

filled with cream-cheese, Ratatouille

small salad

19,70

Scottish salmon poached in olive oil

herb mashed potatoes

22,80

Freshly caught pike-perch fillet

Fettuccine and beetroot

24,60



2 medallions of pork tenderloin

onion-mustard-crust

herb mashed potatoes

26,40

Pot roast from the Hunsrück-cattle

red cabbage and potato dumplings

22,90

Pork loin steak under a onion-mustard crust

calvados-apple-jus

fried potatoes

21,90

Rumpsteak (250 gr.)

baked onions

fried potatoes

32,60

„Cordon-bleu“

breaded veal cutlet

with cheese & ham filling,

french fries, small salad

28,70



Breast from the black-feathered chicken with cream-cheese filling	
Ratatouille and Fettuccine	23,40
Homemade beef roulade	
red cabbage, boiled potatoes	27,50
Calf's liver „Berliner Art“	
apple slices and onions	
mashed potatoes	26,40
Braised ox cheeks	
cabbage & celery mashed potatoes	29,80

We recommend to all our dishes a small side salad for 5,80 Euro



## Desserts

Triology of parfaits 9,50

White and dark chocolate mousse

berry ragout 9,30

Chocolate bundt cake

homemade vanilla-parfait 8,90

3 different sorbets 8,60

Allergen information is available in our allergen map !