



Doctor Weinstube

Hotel ^{***s} · Restaurant

Bernkastel-Kues

Chanterelle

Chanterelle cream soup	8,80
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warm chanterelle salad cold sliced roast beef currant sour cream (Starter)	13,20
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Chanterelle à la crème and bacon
with homemade napkin dumplings

as starter	15,40
as main course	19,20

Tranche of scottish salmon on fettuccine with fried chanterelle	24,70
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Summery, crunchy lettuce with warm chanterelle	17,90
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2 medallions of pork filet with fried chanterelle and herb puree	25,40
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We recommend the following accompaniments for you:

a portion of fried chanterelle	9,60
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a portion of chanterelle à la crème	9,60
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Starters

Scottish cured salmon salmon tartare on pumpernickel lemon sour cream	14,90
Carpaccio with balsamico-oil-dressing parmesan	15,40
Mushroom mousse and baked mushroom cape celery-apple salad (vegan)	11,50
Beetroot carpaccio melange of dates and figs caramalized goat cheese	14,90

Soups

Tomato-coconut soup with grilled king prawn	9,40
Consommé Royal „beef broth soup with egg custard and sliced vegetables“	7,80
Wild garlic soup	7,30

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

Vegetable couscous
(vegan) 15,70

Scottish salmon poached in olive oil
herb mashed potatoes 22,80

Pike-perch fillet with „Gräwes“
traditional side dish from the vineyards,
mashed potatoes mixed with pickled cabbage 19,60

Ragout of pike-perch & salmon
riesling sauce, wild rice 21,80

Doctor's – skillet

3 pork medallions
mushroom cream sauce and homemade “knöpfle“ a sort of spaetzle
served in an iron skillet 24,20

Pot roast from the Hunsrück-cattle
vegetables from the market and bread dumplings 22,90

Pork loin steak under a onion-mustard crust
green beans with bacon, calvados-apple-jus
pan-fried potatoes 23,50

Rump steak (250 gr.) baked onions pan-fried potatoes	32,60
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„Wiener Schnitzel“ breaded veal cutlets cranberries french fries	25,90
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Calf's liver „Berliner Art“ apple slices and onions mashed potatoes	26,40
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Breast from the black-feathered chicken with cream-cheese filling Ratatouille and Fettuccine	21,80
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Ceasar's Salad

romaine lettuce, croutons, parmesan, caesar dressing with grilled chicken breast	18,60
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Braised ox cheeks green beans with bacon & mashed potatoes	29,80
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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
Crème brûlée with a fruit sorbet	8,80
3 different sorbets	8,60

Allergen information is available in our allergen map !