



Doctor Weinstube

Hotel ^{****s} · Restaurant

Bernkastel-Kues

"Deer Season"

Our venison comes from local hunting!

| | |
|--|-------|
| Wild consommé Pistachio ravioli | 7.60 |
| Cold sliced venison fillet with lentil salad Wasabi mayonnaise (Starter) | 13.60 |
| Venison goulash "Grandma's Style" Red cabbage Bread dumplings | 27.90 |
| Venison duo medium-rare venison fillet Venison goulash sautéed brown mushrooms and spaetzle | 29.80 |
| Roast venison with lingonberry sauce Red cabbage and dumplings | 26.50 |

We recommend the following with our venison dishes:

30 XO red wine
dry
aged 30 months in oak barrels
winery Ludger Veit, Osann-Monzel

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 |
| Trout mousse pickled beetroot | 13,70 |

Soups

| | |
|--|------|
| Tomato-coconut soup with grilled king prawn | 9,40 |
| Beetroot soup | 6,80 |
| Pumpkin cream soup | 6,40 |

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

pan-seared Scottish salmon
pumpkin purée 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 22,30

Doctor's – skillet

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

marinated braised beef 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 |
|--|-------|

| | |
|---|-------|
| „Wiener Schnitzel“ breaded veal cutlets cranberries french fries | 25,90 |
|---|-------|

| | |
|---|-------|
| Calf's liver „Berliner Art“ apple slices and onions mashed potatoes | 26,40 |
|---|-------|

| | |
|--|-------|
| Breast from the black-feathered chicken with cream-cheese filling Ratatouille and Fettuccine | 21,80 |
|--|-------|

Lamb's lettuce

| | |
|--|-------|
| pan-seared duck breast, raspberry dressing | 19,60 |
|--|-------|

| | |
|---|-------|
| Braised ox cheeks green beans with bacon & mashed potatoes | 29,80 |
|---|-------|

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

Desserts

| | |
|------------------------------|------|
| Trilogy of carrot and orange | 8,80 |
|------------------------------|------|

| | |
|---|------|
| Variation of white and dark chocolate 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 !