



# Doctor Weinstube

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

Bernkastel-Kues

## *menu-recommendation*

tomato-coconut-soup

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3 tiger prawns

tagliatelle, garlic-oil

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scottish salom poached in oil

cauliflower puree

zucchini pearls

**or**

breast from the black-feathered chicken

with cream-cheese filling

ratatouille and tagliatelle

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crème brûlée

creme catalana – ice cream

cappuccino - mousse

*3-Gang-Menü 44.-- Euro*

*4-Gang-Menü 52.-- Euro*

## *starters*

salmon carpaccio 15,30

### **The „Doctor-Wrap“**

filled with boiled beef and homemade egg sauce

tomato salsa 12,70

cold sliced duck breast

lentil salad

orange-chutney 14,80

regional vegetables (**vegan**)

sous vide cooked, grilled, marinated 11,90

3 tiger prawns

tagliatelle, garlic-oil 17,60

## *soups*

tomato-coconut-soup (**vegan**) 8,20

zucchini cream soup

salmon strips 8,90

beef broth soup 7,60

## *main - course*

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

baked onions

small salad with vinaigrette 19,40

chickpea curry **(vegan)**

with sautéed vegetables 15,80

homemade potato bags **(vegetarian)**

filled with cream-cheese, Ratatouille

small salad 18,20

scottish salom poached in oil

cauliflower puree

zucchini pearls 24,10

pike-perch fillet with „Gräwes“

mashed potatoes mixed

with pickled cabbage and bacon bits

**(traditional side dish from the vineyards)** 21,90

## ***Doctor-Pfännchen***

3 pork medallions

served with a special mushroom-sauce

homemade „knöpfe“

served in a cast iron pan

26,30

pork loin steak under a onion-mustard crust

white beans with bacon

pan-fried potatoes

24,80

„Himmel & Ädd“

blood sausage and mashed potatoes

apple slices and onions

22,40

onion roast beef 8250gr.)

with sautéed onions

pan-fried potatoes, small salad

33,40

„Sauerbraten“ from Hunsrück-beef

market vegetables

buttered potatoes

25,80

braised ox cheeks

green beans with bacon & mashed potatoes

29,80

breast from the black-feathered chicken

with cream-cheese filling

ratatouille and tagliatelle

23,70

We recommend to all our dishes

a small side salad for 5,80 Euro !

## *desserts*

cheese – cake

rhubarb - compote

raspberry - sour cream - ice cream 8,80

sliced „Bienenstich“

typical german homemade cake 8,30

crème brûlée

creme catalana – ice cream

cappuccino – mousse 9,60

Allergen information is available in our allergen map !