



# Doctor Weinstube

Hotel <sup>★★★★</sup> · Restaurant

Bernkastel-Kues

## *Asparagus*

Asparagus cream soup 8,40

250 gr. Asparagus from the „Niederrhein“  
with boiled potatoes, sauce hollandaise or butter 19,80

### **We recommend the following accompaniments for you:**

cooked and raw ham 8,40

2 medallions from pork tenderloin 12,90

Schnitzel „Wiener Art“ (**pork**) 10,50

Rumpsteak (180 gr.) 21,80

Pan-fried pike-perch fillet 14,80



## ***starters***

salmon carpaccio 14,30

### **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**) 10,20

zucchini cream soup

salmon strips 9,60

beef broth soup 8,80

## ***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

18,90

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)**

22,90

### ***Doctor-Pfännchen***

3 pork medallions

served with a special mushroom-sauce

homemade „knöpfle“

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 un Ääd“  
blood sausage and mashed potatoes  
apple slices and onions 22,40

onion roast beef (250gr.)  
with sautéed onions  
pan-fried potatoes, small salad 33,40

„Sauerbraten“ from Hunsrück-beef  
market vegetables  
battered potatoes 25,80

braised ox cheeks  
green beans with bacon & mashed potatoes 32,60

breast from the black-feathered chicken  
with cream-cheese filling  
ratatouille and tagliatelle 24,70

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



## ***desserts***

cheese – cake

rhubarb - compote

raspberry - sour cream - ice cream 12,50

sliced „Bienenstich“

typical german homemade cake 10,90

crème brûlée

creme catalana – ice cream

cappuccino – mousse 13,00

Allergen information is available in our allergen map!