



Doctor Weinstube

Hotel ^{★★★★} Restaurant

Bernkastel-Kues

"Wild - Times"

Our meat comes from local hunting!

wild consommé semolina dumplings	8.30
venison goulash "Grandma's Style" red cabbage bread dumplings	28.30
venison duo medium-rare venison fillet venison goulash sautéed brown mushrooms and spaetzle	29.80
roast venison with lingonberry red cabbage and dumplings	27.40
wild boar bratwurst (fine) sauerkraut, mashed potatoes	22,80

all prices include service and VAT

starters

salmon carpaccio	12,30
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The „Doctor-Wrap“

filled with boiled beef and homemade egg sauce

tomato salsa	12,70
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cold sliced duck breast

lentil salad

orange-chutney	13,80
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regional vegetables (**vegan**)

sous vide cooked, grilled, marinated	11,90
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3 tiger prawns

tagliatelle, garlic-oil	17,60
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soups

tomato-coconut-soup (**vegan**) 10,20

beetroot 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)

23,90

5 tiger prawns

tagliatelle, garlic-oil

25,88

Doctor-Pfännchen

3 pork medallions

served with a special mushroom-sauce

homemade „knöpfle“

served in a cast iron pan

26,70

pork loin steak under a onion-mustard crust

white beans with bacon

pan-fried potatoes

24,80

calf's liver „Berliner Art“
apple slices and onions
mashed potatoes 25,40

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

braised beef from Hunsrück-cattle
market vegetables
homemade napkin dumplings 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

white mousse-au-chocolate from Valrhona-chocolate	10,50
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parfait from cherry and banana	9,90
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crème brûlée with cranberry kernel tonka beans ice-cream	11,40
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Allergen information is available in our allergen map !