



Doctor Weinstube

Hotel ^{****s} · Restaurant

Bernkastel-Kues

Doctor-classics

codfish filet

tagliatelle-vegetables, Riesling-foam

23,60

*deer medallions from our own hunt
red cabbage, red whortlebberry*

bread dumplings

28.80

beef fillet strips „Stroganoff“

tagliatelle

27,90

Ceasar Salad

romaine lettuce salad, croutons, parmesan

caesar dressing and grilled chicken breast

17,30

starter

salmon-tartare, trout mousse

pumpernickel bread 14,60

Lamb's lettuce

potato-dressing, bacon & croûtons 11,80

carpaccio with balsamico-oil-dressing

parmesan 13,80

3 king prawns

tagliatelle, garlic-oil 17,60

soups

tomato-coconut-soup (**vegan**) 8,40

herbal soup 8,20

main-course

homemade cheese-“knöpfle“, a sort of spaetzle (vegetarian)	
baked onions	
small salad	19,80
capuns „mosel-style“ (vegetarisch)	16,70
scottish salmon poached in oil	
cauliflower puree	
zucchini-pearls	25,10
pike-perch fillet with „Gräwes“	
mashed potatoes mixed	
with pickled cabbage and bacon bits	
(traditional side dish from the vineyards)	23,90

Doctor-Pfännchen

3 pork medallions

served with a special mushroom-sauce

homemade „Knöpfe“

served in an iron pan

26,30

pork loin steak under a onion-mustard crust

green beans with bacon

pan-fried potatoes

24,80

homemade beef roulade

red cabbage

bread dumplings

24,30

onion roast beef (250 gr.)

sautéed onions

wild broccoli

panfried potatoes

31,80

„Sauerbraten“ from the Hunsrück-cattle red cabbage, mashed potatoes	24,70
braised ox cheeks green beans with bacon, panfried potatoes	29,80
calf's liver „Berliner Art“ apple slices and onions mashed potatoes	25,40
breast from the freeland-chicken with cream-cheese filling tomato-tagliatelle, basil-pesto	24,30

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

desserts

apple-crumble

caramel-ice cream

9,20

crème brûlée

raspberry sorbet

8,80

tiramisu

served in a preserving jar

8,60

Allergen information is available in our allergen map!