



Doctor Weinstube

Hotel ^{****S} · Restaurant

Bernkastel-Kues

Asparagus

Asparagus cream soup	8,80
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	8,80
2 medallions from pork tenderloin	12,80
scottish salmon fillet	14,50
Rumpsteak (200 gr.)	21,80
Pan-fried pike-perch fillet	14,80

starter

salmon-tartare, salmon rose

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-“knöpfe“, 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

wild broccoli

bread dumplings

25,30

onion roast beef (250 gr.)

sautéed onions

wild broccoli

panfried potatoes

31,80

beef fillet strips „Stroganoff“

fettuccine 27,90

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-fettuccine, 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