



Doctor Weinstube

Hotel ^{***s} · Restaurant

Bernkastel-Kues

summer-time

Chanterelles cream soup 9,30

(vegetarian)

Chanterelles á lá creme **(vegetarian upon request)**

with homemade dumplings

as starter 15,90

as main course 19,90

summer salads with chanterelles 18,30

bacon and pine nuts

We recommend the following accompaniments for you:

(vegetarian upon request)

a portion of fried chanterelles 10,50

a portion of chanterelles á lá creme 10,50

ragout from cod--fish and salmon

riesling-sauce and wild-rice 23,40

our recommendation of the month

from our own hunting:

wild boar bratwurst (fine) 23,50

fried potatoes, salad

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-“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 „Knöpfle“

served in an iron pan

26,30

pork loin steak under a onion-mustard crust

green beans with bacon

pan-fried potatoes

24,80

braised beef from Hunsrück-cattle

market vegetables

homemade dumplings

25,80

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

Allergen information is available in our allergen map !