



Doctor Weinstube

Hotel ^{***s} · Restaurant

Bernkastel-Kues

„wild“-times

Wild mushroom soup	8,80
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venison goulash "Grandma's Style"	
red cabbage	
bread dumplings	27.30

venison duo	
medium-rare venison fillet	
venison goulash	
sautéed brown mushrooms and spaetzle	31.20

Lamb´s lettuce	
venison fillet	
potato-dressing	25,50

„wild“-times

deer medallions from our own hunt red cabbage, lingonberry spaetzle	33,90
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roast venison with lingonberry red cabbage and dumplings	28.40
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wild boar bratwurst (fine) from our own hunt fried potatoes, salad	24,50
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We recommend the following with our game dishes:

30 XO

red wine, dry
aged 30 months in an oak barrel
winery Ludger Veit, Osann-Monzel

Glas 0,25 l 8,90

Bottle 0,75 l 29,80

starter

salmon-tartare, salmon rose

pumpernickel bread

14,60

Lamb´s lettuce „classic“

potato-dressing, bacon & croûtons

12,80

carpaccio with balsamico-oil-dressing

parmesan

14,80

3 king prawns

tagliatelle, garlic-oil

17,60

soups

tomato-coconut-soup **(vegan)**

8,80

beetroot soup

8,50

main-course

homemade cheese-“knöpfle“, a sort of spaetzle **(vegetarian)**
baked onions
small salad 19,80

capuns „mosel-style“ **(vegetarisch)** 17,70

scottish salmon poached in oil
cauliflower puree
zucchini-pearls 26,10

pike-perch fillet with „Gräwes“

mashed potatoes mixed
with pickled cabbage and bacon bits
(traditional side dish from the vineyards) 24,40

Doctor-Pfännchen

3 pork medallions
served with a special mushroom-sauce
homemade „Knöpfle“
served in an iron pan 26,60

pork loin steak under a onion-mustard crust
green beans with bacon
pan-fried potatoes 24,80

onion roast beef (250 gr.)
sautéed onions
wild broccoli
panfried potatoes 31,80

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

fir-honey parfait

8,70

Allergen information is available in our allergen map !

All our prices including service and VAT!