Recommendations

starter

HOMEMADE LIVER DUMPLINGS [4,6,9,10,12] — 10,50 €
in beef broth with sautéed onions and chives

Holzofen Dinnete

Vegetarisch

SPINACH [1a,7] — 17,90 €
Sour cream I marinated spinach leaves I premium Greek Vassilitsa feta

Main Course

STEAK FRITES [6,7,9,10,12] — 34,90€
Beef rump steak - 180 g raw weight
rich pepper cream sauce | Super Crunch french fries

MUSSELS [7,12,14] — 20,90 €
Julienned root vegetables I in beurre blanc I fresh flat-leaf parsley

We recommend the following:

Warm Wood-Fired Oven Dinnete Natural (Small) [1a]	5,90 €
Super Crunch French Fries [1a]	5,50 €
Panini Bread Basket [1a] Three small homemade panini baked in a wood-fired oven	2,90 €

WINE OF THE WEEK

CHARDONNAY KALKSTEIN [12] — 0,1l. 6,20 € / 0,75l Fl. 37,00 €
DRY
Winter, Dittelsheim (Rheinhessen)
13 % vol.,
A Rhine-Hessian smoothness combined with delicate finesse; aromas of yellow apple, juicy pear, and a hint of citrus; subtle nutty notes; a brioche-like touch of oak; wonderful smoothness with cool minerality

... with every full bottle of wine purchased this week, you'll receive a free 0.75-liter bottle of GARBE table water—still or sparkling

Dessert

TWO HOMEMADE APPLE FRITTERS [1a,3,7] — 14,90 €
Fried in beer batter & rolled in cinnamon sugar | Vanilla sauce