



Aperitives

Crodino (<i>non-alcoholic</i>)	0,1 l	4,20 €
Martini Bianco	5 cl	3,90 €
Martini Rosso	5 cl	3,90 €
Martini Extra Dry	5 cl	3,90 €
Sherry Sandeman Dry	5 cl	3,90 €
Sherry Sandeman Medium	5 cl	3,90 €
Campari Orange	0,2 l	5,00 €
Bellini (<i>Prosecco with white peach puree</i>)	0,1 l	4,20 €
Prosecco with blackberry puree	0,1 l	4,20 €
Prosecco Frizzante	0,1 l	3,00 €
	0,75 l	21,00 €
Aperol Spritz	0,2 l	5,90 €
Lillet Wildberry (<i>French Aperitifv with iced raspberries and Schweppes Wild Berry</i>)	0,2 l	5,90 €
Sparkling wine		
„House wine“		
Cuvée, Brut	0,1 l	2,60 €
<i>Lightl, fruity sparkling wine</i>	0,75 l	19,00 €
„Kurpfalz“ Cabinet <i>semidry</i>	0,75 l	21,00 €
Sparkling wine (<i>non-alcoholic</i>)	0,2 l	4,20 €
Thuringia sparkling wine according to offer <i>Bottle fermentated</i>	0,75 l	30,00 €
Lanson Champagner Brut	0,75 l	60,00 €





Menu

Aperitive

Prosecco (0,1 l)

Starter

Clear Chestnut Soup with tender root vegetables,
chickpeas and Chili

Main Course (a choice of)

Haunch of braised lamb

served with savoy cabbage with bacon, prune
and Thuringian melted dumplings

or

Chop of meat of Thuringian DUROC Pork

served with marinated salad
and grilled rosemary potatoes

or

Roasted Duck

served with red cranberry cabbage
and Thuringian dumpling

Dessert (a choice of)

Home-baked almond cake with Marzipan ice cream

or

White Nougat ice cream with chocolate cream

27,90 €

Our Dessert Recommendation

Van Gogh Schokoladenwodka (*Netherlands*)

triple distilled, very mild, smooth silky chocolate flavour,
sweet on the tongue

2 cl

3,40 €





Soup, Starter, Salad

Chestnut Soup

with tender root vegetables and chickpeas
and Chili (*slight curry flavour*)

4,90 €

Tomato and Ginger Soup

with roasted pumpkin seeds

4,90 €

Granitaded Würzfleisch*

from a haunch of young pork gratinated with chees

6,90 €

Small Seasonal Side Salad

with Tomatoes and roasted pumpkin seeds

5,50 €

*Dressing wahlweise:
fruity balsamic dressing,
warm potato dressing with bacon and onion,
spicy yoghurt dressing*

Selection of Seasonal Salad

with fruity balsamic dressing

small/large

~ and juicy roastes chicken liver,
apple wedges, onions and walnuts

5,90 €/9,90 €

~ with warm, mild soft goat cheese und goat Camembert,
refined with honey, grapes and walnuts

5,90 €/9,90 €

~ with grilled chicken fillet strips and roasted mustrooms,
refined with balsamic vinegar, grapes and Parmesan

12,90 €

~ with juicy grilled Sirloin and homemade herbed butter,
tomatoes and fresh shaved Parmesan

17,90 €

* Würzfleisch

*delicious ragout of the gammon slipper (pork) in cream sauce from the pork
fond, with Worcestersauce and lemon, with cheese gratiné*





Thuringian Specialities

Slices of Roasted Thuringian Dumplings

Filled with Thuringian Blood and Liver Sausage
served with bacon sauerkraut and strong gravy

10,50 €

Braised Chicken Liver

with fresh Mushrooms and Onions
in balsamic jus, with melted Thuringian dumplings

11,90 €

Two wilde pork sausagees

with marinated salad and grilled rosemary potatoes

11,90 €

Rosted Leg of Rabbit

served with savoy cabbage, bacon, prune
and Thuringian dumplings^{3,5}

14,90 €

Juicy Braised Beef Roulade

saftig stuffed with onion, bacon, gherkins, mustard
and paprika with red apple cabbage and Thuringian dumplings

14,90 €

Juicy Neck of Thuringian DUROC Pork**

with Sauerkraut and bacon and Thuringian dumplings

15,90 €

Crispy Roast Duck

glazed with wild honey, served with red cranberry cabbage
and Thuringian dumplings

16,90 €

You also can find seasonal offers in our weekly menue

* **Melted Thuringian Dumplings**

made from dumpling pastry, tossed in butter, with bacon and onions

** **DUROC Pork** (Thuringianbreeding from Aschera)

*aromatic, noble taste, tender meat with dark marbling
high in iron – a special locally gusto*





Vegetarian Dish

Thuringian Dumplings with roasted Mushrooms

Austernseitlinge and field mushroom
in cream refined with herbs

9,90 €

Tagliatelle

in homemade creamd pesto with melted tomatoes,
wild herbs and roasted pumpkin seeds

9,90 €

Tomato and Ginger Tagliatelle

with grilled vegetables and freshly shaved parmesan

10,90 €

Selection of grilled and steamed Vegetables

with browned butter and parsley potatoes

12,60 €

Fisch Selection

Roasted Wels Catfish Filet

with gratiné of onions and bacon,
Tagliatelle in withe wine caper sauce
with melted tomatoes and Parmesan

12,90 €

Roasted Pike Perch Filet

with marinated salad, Dijon mustard and honey sauce
and rosemary potatoes

14,90 €

Roasted Pike Perch Filet

in a goat cheese herb crust with Tagliatelle in creamd pesto,
tomatoes and wild herbs

17,60 €

Gebratenes Filet vom Saibling

an gegrilltem Gemüse und pikantem Süßkartoffelpüree,
mit Kokosmilch verfeinert

17,90 €





Meat Selection

Sautéed Chicken Breast Fillets

grilled in a crust of tomato and herbs, served with ribbon pasta with spinach leaves, tomatoes and fresh shaved Parmesan 12,90 €

Sautéed Chicken Breast Fillets

grilled in a goat cheese honey crust and „Schwarzwälder“ ham served with a leaf salad with fruity balsamic dressing and rosemary potatoes 14,50 €

Medaillons of Tenderloin

gratinée with delicate Würzfleisch* with grilled rosemary potatoes 15,90 €

Barbeque

grilled tenderlion medaillons, small beef steak, chicken breast fillets and a grilled sausage in creamed herbal mushrooms and with hearty fried potatoes 17,60 €

Chop of meat of Thuringian DUROC Pork **

served with savoy cabbage with bacon, prune and grilled rosemary potatoes 17,90 €

Roast Beef (200g)

in a crust of herbs, served with Tagliatelle in a white wine Parmesan sauce and with melted tomatoes 19,90 €

Roast Beef (200g)

with homemade herb butter, served with grilled vegetables and parmesan potatoes 19,90 €

* Würzfleisch

delicious ragout of the gammon slipper (pork) in cream sauce from the pork fond, with Worcestersauce and lemon, with cheese gratiné

** DUROC Pork (Thuringian breeding from Aschera)

aromatic, noble taste, tender meat with dark marbling high in iron – a special locally gusto





Desserts

Home-baked almond cake with Marzipan ice and cream	4,90 €
Mango and Cassis Sorbet with fresh berries and puree of fruits	4,90 €
Champagne-Truffle Ice Cream with chocolate sauce	4,90 €
Warm Soufflé with white or dark Chocolate with a molten core and milde honey rosemary parfait and cream	6,90 €
Crème brûlée mit edler Vanille aromatisiert und an dunklem Schokoladeneis serviert	6,90 €

Our Dessert Recommendation

Van Gogh Schokoladenvodka (<i>Netherlands</i>) triple distilled, very mild, smooth silky chocolate flavour, sweet on the tongue	2 cl	3,40 €
Gewürztraminer „Edelsheimer Ordensgut“, Kabinett Wein- und Sektgut-Destillerie A. Diehl, Endesheim sweet, with an aroma of yellow fruits and honey, a lightly spiced taste	0,1 l	3,00 €
Pampero Aniversario (<i>most famous rum of Venezuela</i>) Scent of honey, rosemary, citrus fruit, nice and round flavour, smooth, dark caramel, lightly liquorice, aromatic	2 cl	4,50 €





Coffee, Tea & Chocolate

Cup of Coffe (<i>decaffeinated</i>)		2,20 €
Cup of Coffe		2,20 €
Large Cup of Coffe		3,80 €
Hot Chocolate with whipped cream		3,50 €
Hot Chocolate with with a shot and whipped cream (<i>rum, vodka or Baileys</i>)		5,90 €
Cappuccino		3,00 €
Espresso		2,20 €
Double Espresso		3,50 €
Espresso Macchiato		2,40 €
Café latte		3,50 €
Latte Macchiato		3,20 €
Geschwendner Tea Specialities (<i>different kinds</i>)	0,25 l	2,50 €





Non Alcoholic Drinks

Waldecker Gourmet <i>(still, medium, classic)</i>	0,25 l / 0,75 l	2,20 € / 4,90 €
Coca Cola	0,33 l	3,90 €
Coca Cola light		
Sprite	0,2 l / 0,4 l	2,40 € / 4,50 €
Fanta		
Orangina <i>(orangeade)</i>	0,25 l	2,80 €
Thüringer Fassbrause <i>(flavored red lemonade)</i>	0,2 l	2,30 €
Thomas Henry Tonic Water ¹²	0,2 l	2,60 €
Thomas Henry Bitter Lemon ¹²		
Thomas Henry Ginger Ale ¹		

Fruit Juices from the Fahner Höhen

Apple Juice		
Pear Juice		
Rhubarb Nectar		
Sour cherry Nectar		
Blackcurrant Nectar		
Orange, Banana, Tomato, Passion Fruit	0,2 l / 0,4 l	2,60 € / 4,60 €
Carrot Juice	0,2 l	1,70 €

All Juices and Nectars are also available with Carbonated Water





Beer & Liquor

Draught Beer

Riebeck Premium Pils (<i>Thuringia</i>)	0,3 l / 0,5 l	2,70 € / 4,20 €
Köstritzer Schwarzbier (<i>Thuringia</i>)	0,3 l / 0,5 l	2,90 € / 4,30 €
Staropramen (<i>Czech Beer, Pils</i>)	0,3 l / 0,5 l	2,90 € / 4,30 €
Radler	0,3 l / 0,5 l	2,70 € / 4,20 €
Diesel		
Paulaner Hefeweizen	0,5 l	4,20 €

Bottled Beer

Paulaner Hefeweizen (<i>crystal, dark, non-alcoholic</i>)	0,5 l	4,20 €
Clausthaler non-alcoholic	0,33 l	2,60 €
Berliner Weiße (<i>raspberry, woodruff</i>)	0,33 l	3,50 €

Something to nibble

(<i>saltsticks, nuts, savory snacks according to offer</i>)		3,80 €
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Digestif

Feiner Alter Weinbrand VSOP	2 cl	2,60 €
Cognac Otard VSOP	2 cl	3,90 €
Baileys Irish Cream	2 cl	2,40 €
Malteserkreuz Akvavit	2 cl	2,50 €
Jubiläums Akvavit	2 cl	2,80 €
Echter Nordhäuser Doppelkorn	2 cl	2,10 €
Ramazzotti	2 cl	2,50 €
Neudietendorfer Aromatique	2 cl	2,10 €
Jägermeister	2 cl	2,50 €
Grappa Chardonnay di Nonino	2 cl	3,00 €

Fruit Brandy from the Fahner Höhen

Williams Christ Pears Schnapps		
Mirabelle Schnapps		
Plum Schnapps		
Cherry Schnapps		
Honey Willi		
Hazelnut		
Red Peach Liquor	2 cl	2,70 €

Vodka

Van Gogh Schokoladenvodka (Niederlande) triple distilled, very mild, smooth silky chocolate flavour, sweet on the tongue	2 cl	3,40 €
Smirnoff Red Label filtered with charcoal, extraordinary chewy, triple distilled	2 cl	2,20 €
Vodka Lemon		5,90 €





Rum

Pampero Aniversario (*most famous rum of Venezuela*)

fragrance of honey, rosemary, citrus fruit, nice and round flavour,
smooth, dark caramel, lightly liquorice, aromatic 2 cl 3,20 €

Pampero Anejo Especcial (*Venezuela*)

blend of 2,3 and 4 years oak-cask aged rum,
delicate sweetness, flavours of caramel, vanilla, chocolate, mild 2 cl 2,30 €

Pampero Anejo Especcial with Coca Cola and ice 5,90 €

Gin

Tangeray London Dry Export Strength (*England*)

rich in tradition, quadruple distilled, aromatical, balanced,
strong spicy note of juniper, tender citrus fruit, delicate sweetness 2 cl 2,30 €

Tangeray London Dry with Tonic und ice 5,90 €

Whiskey

Glenmorangie The Orginal (*Schottland, Highlands*)

10 years oak-cask aged, spicy scent, fresh, fruity, light sea breeze,
vanilla, spices, mint, fruity flavour, spicy, sweet malt,
nutty, resonance long and harmonic 2 cl 4,30 €

Jameson Irish 2 cl 2,30 €

Jack Daniels 2 cl 2,50 €

Jack Daniels with Coca Cola and ice 6,00 €





Wine of the Region

White Wine

Müller-Thurgau	0,2 l	5,20 €
Qualitätswein, Winzerhof Gussek, Naumburg	0,5 l	12,20 €
dry, delicately fruity bouquet, silky fruit, fresh, a lightly spiced taste, elegant and balanced		
Bacchus	0,2 l	5,20 €
Qualitätswein, Thüringer Weingut Zahn Großheringen-Kaatschen	0,5 l	12,20 €
dry, bright yellow colour, aromatic bouquet, aromatic taste, delicate acidity		
Weißburgunder	0,2 l	5,60 €
Qualitätswein, Gröster Steinberg Weingut Thürkind, Gröst	0,5 l	13,90 €
dry, aromatic bouquet, fine fruity sweet, aromas of ripe fruits, finely-spiced taste, slightly aged with light acidity		
Cuvée Poet	0,2 l	6,00 €
Qualitätswein, Weinhaus zu Weimar Prinz zu Lippe	0,5 l	15,00 €
dry, bright and clear in the glass, notes of gooseberry and vineyard peach		
Sauvignon Blanc	0,75 l	29,00 €
Qualitätswein, Gröster Steinberg Weingut Thürkind, Gröst		
semi dry, flavour of gooseberries and cassis, creamy fruit with fresh and present acid		
Riesling	0,75 l	32,00 €
Qualitätswein, Winzerhof Gussek, Naumburg		
semi dry, flavour of gooseberries and cassis, creamy fruit with fresh and present acid		





Rosé

Alles Rosa	0,2 l	6,90 €
Qualitätswein, Weingut Klaus Böhme, Kirchscheidungen Portugieser/Dornfelder/Frühburgunder	0,75 l	26,00 €
dry, brightly rosé, aromatic bouquet, fresh, fruity and tender tast		

Red Wine

„Herzog von Auerstedt“	0,2 l	6,90 €
Qualitätswein, Thüringer Weingut Bad Sulza Regent/Dornfelder	0,75 l	26,00 €
dry, intense colour, the bouquet is aromatic, young but strong in tast, fine tannins		
Dornfelder	0,2 l	6,20 €
Qualitätswein, Weingut Dr. Hage, Zeuchfeld	0,5 l	15,50 €
fruity bouquet, fresh, intense fruit, aromas of dark red berries, well-balanced		
Cuvée Poet	0,1 l	3,30 €
Qualitätswein, Weinhaus zu Weimar Prinz zu Lippe	0,5 l	16,50 €
dry, deep and dark colour, notes of cherry, elder, blackberry uncomplicated and harmonic		





Wine from Germany

Kerner	0,2 l	4,40 €
Kabinett, „Vier Jahreszeiten“	0,5 l	10,80 €
Vier Jahreszeiten Winzer eG , Bad Dürkheim, Pfalz		
dry, fruity, hearty, lively, harmonic		
Scheurebe	0,2 l	4,40 €
Qualitätswein, „Vier Jahreszeiten“	0,5 l	10,80 €
Vier Jahreszeiten Winzer eG , Bad Dürkheim, Pfalz		
semi dry, aromatic, harmonic		
Silvaner	0,2 l	4,20 €
Qualitätswein, „Dürkheimer Schenkenböhl“	0,5 l	10,40 €
Vier Jahreszeiten Winzer eG, Bad Dürkheim, Pfalz		
sweet, fine bouquet, aromatic, full body		
Riesling	0,2 l	4,90 €
Qualitätswein, Weingut Louis Guntrum	0,5 l	12,20 €
Nierstein-Rheinhessen		
dry, piquant, notes of green apple and vineyard peach, beautiful harmony and juicy		
Gewürztraminer	0,2 l	6,00 €
„Edelsheimer Ordensgut“, Kabinett	0,75 l	22,00 €
Wein- und Sektgut-Destillerie A. Diehl, Endesheim		
sweet, with an aroma of yellow fruits and honey, a lightly spiced taste		
Grauburgunder	0,2 l	6,90 €
Qualitätswein, „Dürkheimer Schenkenböhl“	0,75 l	25,00 €
Weingut Darting, Bad Dürkheim		
dry, fully fruity bouquet, mild, rich and beautiful harmony, aromatic and beautiful length		





Red Wine

Blauer Portugieser	0,2 l	4,40 €
Qualitätswein, Vier Jahreszeiten Winzer eG	0,5 l	10,80 €
Dad Dürkheim, Pfalz		
semi dry, velvety, rounded, profound		
Rotwein-Cuvée	0,2 l	4,50 €
Wein- und Sektgut Destillerie A. Diehl	0,5 l	11,20 €
Edesheim, Pfalz		
sweet, aromatical bouquet, juicy, mild, fine sweetness, aromas of black cherry, beautiful harmony		
Tempranillo	0,2 l	4,40 €
„Dehesa Lavilla“, DO Navarra, Bodegas Alconde	0,5 l	10,80 €
dry, fruity bouquet, fully fruity, flavours of red fruits, strong with a good structure		
Cabernet Sauvignon / Shiraz	0,2 l	6,90 €
„Delheim“, Wine of Origin Stellenbosch	0,5 l	17,20 €
	0,75 l	25,60 €
dry, the nose has dark berries, beautiful spicy-and vanilla notes, elegant and balanced tannin structure, develop beautiful aromas of plums and berries		
Pablo Claro	0,2 l	7,40 €
Pablo Claro Selección, VdT de Castilla	0,75 l	27,60 €
Dominio de Punctum		
organisch und biodynamisch aufgebauter Wein 50 % Cabernet Sauvignon, 50 % Graciano		
dry, good structured with a fully fruity, aroma of black cherry, roasted flavor of barrique, fine flavor, peppery note		





Red Wine

Zinfandel „Ghost Pines“, Louis M. Martini Winery Napa Valley, Kalifornien intensiv flavor of dark berries, raspberry and vanilla, full-bodied, delicate notes of chocolate, middel-body, long reverberation	0,75 l	36,00 €
Pinot Noir Hunter's Estate, Marlborough, Wairau Valley dry, elegant clearly berries fruit, fine and elegant in taste, aromas of red and dark berries, fine, marked tannins, full-bodied with smooth sweetness in reverberation, aromatic and beautiful length	0,75 l	36,00 €





House Wine

„Le Ciel“ (<i>red, rosé, white</i>)	0,2 l	3,90 €
	0,5 l	9,70 €
Wine Spritzer (<i>red, rosé, white</i>)	0,2 l	3,50 €
	0,5 l	8,70 €

„Le Ciel“ Rouge

Domain Paul Mas, Languedoc

70 % Merlot, 20 % Grenache, 10 % Carignan

dry, beautiful fruity bouquet, in taste a fresh, full fruit
with aromas with cherry and cassis, slightly spicy, soft and harmonic

„Le Ciel“ Blanc

Domain Paul Mas, Languedoc

50 % Grenache Blanc, 30 % Sauvignon Blanc, 20 % Chenin

dry, mild, full bouquet, soft, harmonic fruit,
full bodied taste with fresh acid and creamy reverberation

„Le Ciel“ Rosé

Domain Paul Mas, Languedoc

dry, brilliant Rosé, expressively, strong bouquet,
full, strong taste with beautiful fruit aromas with red berries

