

From Picklers board books

As of July 25, 1864
Historical Dishes | Modern Interpretations

Goose Liver Pâté
served with jelly and wild herb salad

Crayfish Soup

Saddle of Venison in Pumpernickel Crust
accompanied by pointed cabbage, chanterelles
and a potato muffin

or

Spiked Carp
paired with truffle sauce, glazed baby vegetables
and kohlrabi potato mash

or

Pea Risotto
served with glazed broad beans, young carrots
and parmesan shavings

Crème à la Cardinal

Wine recommendation

Rüdesheimer Riesling „Magic Mountain“
VDP.ORTSWEIN®
WEINGUT JOSEF LEITZ (Rheingau)

0,75l bottle 43,30

*Please reserve your menu and seating at least 24 hours
in advance of your desired date.*