

Aperitif

Moselspritz

Vineyard peach liqueur infused with Burchs Secco, grape juice and soda
5,90 Euro

Mango-Maracuja-Spritz (also non-alcoholic option)

Mango syrup infused with Lillet Blanc and Burchs Secco
5,90 Euro

Inge (also non-alcoholic option)

Ginger syrup, mint and soda infused with Burchs Secco
5,90 Euro

Hibiskuscocktail (also non-alcoholic option)

Edible hibiscus flower infused with syrup and Burchs Secco
5,90 Euro

Lillet Berry

Lillet Blanc, russian wild berries and red berries
5,90 Euro

Gin Tonic

from the distillery "Zum Eulenturm"
6,90 Euro

Fragolini

Wild strawberry liqueur and Burchs Secco
5,50 Euro

LANDIDYLL-MENU

Gratinated goat cheese

Chinese cabbage. lentils. vineyard peach. caramelized sunflower seeds. apple
12,90 Euro*

Riesling mustard soup

with salmon praline
6,90 Euro*

Pink roast pork tenderloin

Honey mustard. knöpfle (homemade noodles). calvados applesauce. carrots and leeks
18,90 Euro*

Riesling meets chocolate

Iced riesling cream with chocolate sauce
7,90 Euro*

Menu total 44,00 Euro
* unit price

land leben!

Starters and Soups

Watermelon carpaccio

Lemon pepper. arugula. Sheep milk cheese. cucumber. onion. tomato
10,90 Euro

Beef carpaccio

Orange pepper. arugula. cherry tomatoes. Grana Padano
11,90 Euro

Salmon trilogy

Homebaked salmon on honey-dill mustard. spinach crepe tatar. salmon mousse on ginger
black bread
12,90 Euro

Salad from the salad bar

4,90 Euro

Beef boullion

Homemade herb Flädle (kind of pancakes). vegetables stripes
5,90 Euro

Mango curry soup

With chicken skewer
6,90 Euro

Lentil coconut soup

With ginger
6,90 Euro

Meat

Juicy Rump steak

With red wine-onions. homemade herb butter. roast potatoes. salad from the salad bar
24,90 Euro

Grilled chicken breast

On Pesto noodles. spinach. pine nuts. tomatoes. Grana Padano
16,90 Euro

OUR WINE RECOMMENDATION

2018 . Riesling Spätlese . Medium dry

Beef fillet steak

With mashed sweet potatoes. tomatoes. beans. olives. red wine sauce
27,90 Euro

OUR WINE RECOMMENDATION

2015 . Cabernet Dorsa . Dry

Pork escalope (Schnitzel)

With a fresh mushroom sauce. french fries. salad from the salad bar
14,90 Euro

Burch's Specialties

Pink roast rack of lamb

On mashed sweet potatoes. tomatoes. olives. beans. lemon-basil sauce

27,90 Euro

Mosel Dream

Roasted Saumagen (sausage). liver sausage. blood sausage. on riesling gräwes (mashed potatoes and sauerkraut). mustard jam

14,90 Euro

OUR WINE RECOMMENDATION

Kirner Landbier (Beer specialty from local barley)

Our classic:

Pork neck steak

With wine sauce. grapes. roast potatoes. salad from the salad bar

14,90 Euro

OUR WINE RECOMMENDATION

2018 . Riesling Grauschiefer. Dry

Beef - Opa Rudi's recipe -

With pea puree. horseradisch sauce. carrots and leeks

18,90 Euro

Healthy & Vegetarian

Salad „Gratinated Goat cheese“

Leaf salad. raw vegetables. honey-lime dressing. nuts. pomegranate. fresh goat cheese
17,90 Euro

Salad „Chicken“

Leaf salad. raw vegetables. apple vinaigrette. fresh fruits. seeds. Grana Padano. chicken breast strips
14,90

Pünderich cheese spätzle (kind of noodles)

With roasted onions. salad from the salad bar
10,90 Euro

Filled aubergine

With couscous. tomatoes. lentils. parsley. pine nuts
14,90 Euro

Pan gnocchi

With broccoli. mushrooms. coconut. paprika. cashew nuts
14,90 Euro

OUR WINE RECOMMENDATION
2018 . Blauschiefer . Medium dry

Fish

Shrimp tagliatelle

With tomatoes. lime. spring onions. spinach. pine nuts
19,90 Euro

OUR WINE RECOMMENDATION

2016 . Blanc de Noir . Dry

Poached Codfish

With pea puree. tomatoes. olives. lemon basil sauce
23,90 Euro

Pike-perch fillet (a typical Mosel fish)

With riesling gräwes (mashed potatoes and sauerkraut). carrots and leeks
18,90 Euro

OUR WINE RECOMMENDATION

2018 . Riesling Alte Reben . Dry

Desserts

„Marienburg“ Dessert Variation

A selection of our delicious desserts

8,90 Euro

Chocolate cake

With berries and nuts

8,90 Euro

Mini Dessert

Coconut panna cotta with mango puree

4,90 Euro

Vanilla ice cream

With chocolate sauce and whipped cream

5,90 Euro

Coffee trilogy

Coffee ice cream. espresso cake. cappuccino panna cotta

7,90 Euro

Creme Brûlée

With nougat praline

6,90 Euro

Sorbet

With fresh fruits

7,90 Euro

Coffee on Ice

Vanilla ice cream with homemade biscuits

4,90 Euro