



Doctor Weinstube

Hotel ^{****S} · Restaurant

Bernkastel-Kues

Chanterelle

Chanterelle cream soup	8,80
warm chanterelle salad cold sliced roast beef currant sour cream (Starter)	13,20
Chanterelle á lá creme and bacon with homemade napkin dumplings	
as starter	15,40
as main course	19,20
Tranche of scottish salmon on fettuccine with fried chanterelle	24,70
Summery, crunchy lettuce with warm chanterelle	17,90
2 medallions of pork filet with fried chanterelle and herb puree	25,40
We recommend the following accompaniments for you:	
a portion of fried chanterelle	9,60
a portion of chanterelle á lá creme	9,60

Starters

Scottish cured salmon salmon tartare on pumpernickel lemon sour cream	14,90
Carpaccio with balsamico-oil-dressing parmesan	15,40
Mushroom mousse and baked mushroom cape celery-apple salad (vegan)	11,50
Beetroot carpaccio melange of dates and figs caramalized goat cheese	14,90

Soups

Tomato-coconut soup with grilled king prawn	9,40
Consommé Royal „beef broth soup with egg custard and sliced vegetables“	7,80
Wild garlic soup	7,30

Main courses

Homemade cheese-“knöpfle“ a sort of spaetzle **(vegetarian)**
baked onions
small salad with vinaigrette 18,90

Homemade potato bags **(vegetarian)**
filled with cream-cheese, Ratatouille
small salad 19,70

Vegetable couscous
(vegan) 15,70

Scottish salmon poached in olive oil
herb mashed potatoes 22,80

Pike-perch fillet with „Gräwes“
traditional side dish from the vineyards,
mashed potatoes mixed with pickled cabbage 19,60

Duet of pike-perch & salmon
riesling sauce, wild rice 21,80

Doctor's – skillet

3 pork medallions
mushroom cream sauce and homemade “knöpfle“ a sort of spaetzle
served in an iron skillet 24,20

Pot roast from the Hunsrück-cattle
vegetables from the market and bread dumplings 22,90

Pork loin steak under a onion-mustard crust
green beans with bacon, calvados-apple-jus
pan-fried potatoes 23,50

Rump steak (250 gr.)
baked onions
pan-fried potatoes 32,60

„Wiener Schnitzel“
breaded veal cutlets
cranberries
french fries 25,90

Calf's liver „Berliner Art“
apple slices and onions
mashed potatoes 26,40

Breast from the black-feathered chicken
with cream-cheese filling
Ratatouille and Fettuccine 21,80

Ceasar's Salad

romaine lettuce, croutons, parmesan, caesar dressing
with grilled chicken breast 18,60

Braised ox cheeks
green beans with bacon & mashed potatoes 29,80

We recommend to all our dishes a small side salad for 5,80 Euro

Desserts

Triology of parfaits	9,50
White and dark chocolate mousse berry ragout	9,30
Crème brûlée with a fruit sorbet	8,80
3 different sorbets	8,60

Allergen information is available in our allergen map !