Snacks (4:00 pm – 0:00 am)

Tasty hotpot with farmhouse bread
our hotpot changes weekly – kindly ask our service staff
€ 7,50

“Weinbar ham plate”
- Variation of Spanish & Italian raw ham -
San Daniele, pastrami, pfefferbeißer, radish and gherkins
€ 15,50

Spundekäs “Weinbar Style“
with onions, pepper and a Ditsch pretzel
€ 7

Tarte flambée “Alsace Style”
with cream, bacon, red onions and herbs
€ 10,50

Tarte flambée “Mediterranean Style”
with cream, red onions, feta cheese, bell pepper and rocket
€ 11,50

“Club Sandwich”
with fried eggs, bacon, chicken breast and country fries
€ 17,50

French cheese plate
with date-walnut bread, grapes and fig mustard
€ 18

“Favorite” Pizza
with mozzarella, rocket, sun-dried tomatoes,
Italian raw ham and parmesan cheese
€ 14

or vegetarian
with mozzarella, rocket, sun-dried tomatoes,
parmesan cheese and roasted chanterelle
€ 13
Starters (6:00 pm – 10:00 pm)

Garden salad from Mainz
with lemon-vinaigrette and croutons
€ 10

Field salad served two ways
- as a salad & as a cream -
with smoked duck breast, pumpkin, chanterelle
and a parmesan cheese chip
€ 15

Consommé of chanterelle
with a creamy mousse of wild mushrooms
on top of mini hash browns
€ 13

Creamy soup of Hokkaido pumpkin
flavoured with ginger and coco
as well as rolls of pastrami
€ 11,50

Hand chopped Asian beef tartare
with baked Wan Tan and wasabi mayonnaise
€ 18

Argentine prawns and Swedish savolax
baked in “Tempura“ dough
on top of pickled pumpkin, wild herbs, chervil foam and a spicy dip
€ 18,50
Mains courses (6:00 pm – 10:00 pm)

250g rump steak from the Irish Hereford Beef
with parsley butter, lettuce and country fries
€ 30

Classic Viennese Schnitzel
on potato chives salad and radishes
€ 26

Trilogy of white tuna
- steak, praline & tartare -
on top of chilli-pea-purée with mango jelly,
black sesame and pickled shiso cress
€ 31,80

King prawns (2 pieces) from the grill
with garlic, chilli, herbs, tomato
as well as tagliatelle nero and a shellfish foam
€ 33

US prime beef burger
with pickled pear, gorgonzola, onion chutney,
pancetta, salad and hash brown fries
€ 17

Filet of the Duroc pig
on top of smoked celery-hazelnut-purée
with Grenaille potatoes, beetroot and roasted chanterelle
€ 28

Tagliatelle with fresh chanterelle,
herbs, tomato, onions, garlic
as well as pecorino cheese and baked rocket
€ 18
Desserts (6:00 pm – 10:00 pm)

“Pina Colada”
Pineapple foam and a mousse of coco and rum
€ 12

“Favorite’s apple dream”
homemade tiramisu of apples
(freshly picked from our own trees
at the Hofgut Laubheimer Höhe)
€ 9,50

Homemade ice cream and sorbet
per scoop
€ 3,50