

# Local cuisine with culinary delights

## 3-course-menu

### **Asparagus cream soup**

with asparagus bites and seasoned with vermouth

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### **2 medallions of pork**

with fresh asparagus spears

New potatoes

Sauce Hollandaise

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### **Vanilla-Parfait**

with fresh strawberries and mint

**29, 90 €**

## 4-course-menu

### **Strawberry-Asparagus-Salad**

with home pickled salmon

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### **Herbs cream soup**

with woodruff jelly

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### **Crispy pikeperch covered with Vanilla butter**

on roasted asparagus, beetroot-gnocchi

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### **Warm Chocolat brownie**

with sorbet of vineyard peaches (from own cultivation)

**47, 00 €**

By additional side orders we charge 2, 00 € per side and per person



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## Tapas Plate Warm and cold appetizers

- Prawns in garlic oil
- Home pickled salmon on a strawberry-asparagus-salad
  - Various antipasti
  - Home smoked deer ham on melon slices
- Gratinated sheep's cheese with olive-tomato-salad
  - Small lamb balls in a tomato sauce
  - Baguette seasoned with herbs

**14, 70€**

## Chef's recommendation:

**Pink roasted saddle of lamb**  
**"Heidschnucke"**  
From own breed  
with a herb crust  
gratinated potatoes  
Beans jacketed with bacon

**26, 50 €**

## Hähns Venison-Burger:

**100% Venison (deer and wild boar)**  
Roma salad, tamarillo slices  
Roasted Bacon, roasted onions  
Apple-onion-sauce  
Herb-potato wedges with sour cream

**18, 90 €**



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## Appetizer

**Gratinated sheep´s cheese**  
with olive-tomato-salad  
**11, 50 €**

**Strawberry-asparagus-salad**  
with balsamic vinegar-dressing  
on home marinated salmon  
**14, 00 €**

**Home pickled, spiced salmon**  
with a dill-mustard sauce  
Potato fritters, salad bouquet  
**13, 50 €**

**Hähns pot of prawns**  
Roasted prawns in garlic oil  
Mango-Chili Sorbet on mango-papaya chutney  
Baguette seasoned with herbs  
**15, 20 €**

**Warm roasted asparagus**  
with chanterelles and seasoned with herbs,  
Baguette seasoned with herbs  
**12, 50 €**

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## Soups

**Soup of the day**  
**3, 90 €**

**Liver dumpling soup**  
**4, 10 €**

**Asparagus cream soup**  
with asparagus bites  
and seasoned with vermouth  
**5, 00 €**

**Herbs cream soup**  
with woodruff jelly  
**5, 50 €**

## Marked fresh salads

**Small mixed salad of the season**  
**5, 00 €**

**Large mixed salad of the season**  
**8, 80 €**

### **Large salad**

Coated with fresh warm mushroom  
Seasoned with herbs  
**12, 50 €**

With slices of roast turkey  
**13, 90 €**

With slices of crispy salmon  
**16, 80 €**

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## Meat dishes

### **Veal cutlet „Wiener Art“**

from the Eifel

French fries, side salad

**15, 50 €**

### **Pork Cordon Bleu**

filled with cheese and ham,

French fries and variety of vegetables

**17, 50 €**

### **Two small turkey steaks**

(from the turkey breast)

with fresh mushrooms in a cream-based sauce,

Potato croquette, side salad

**18, 50 €**

### **Pork from the Eifel**

#### **Two pork medallions**

with fresh mushrooms in a cream based sauce,

Homemade "Spätzle", variety of vegetables

**20, 50 €**

### **"Herrenteller"**

2 small beef steaks served with roasted potatoes

coated with pepper sauce, side salad

**22, 90 €**

### **Grilled rump steak**

with braised onions, herb butter

Roasted potatoes, beans jacketed with bacon

**27, 90 €**

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## "Asparagus time"

### Portion of fresh asparagus spears

with melted butter  
or sauce hollandaise  
young potatoes

**19, 90 €**

### On your choice:

4 slices of boiled ham

**6, 00 €**

Home pickled salmon  
(100g)

**14, 00 €**

2 pork medallions  
(200g)

**10, 50 €**

2 small turkey steaks  
(Cut from the breast)  
(180g)

**9, 70 €**

Grilled rump steak  
(200g)

**18, 00 €**

2 small Viennese cutlets  
(180g)

**9, 00 €**

Home-smoked venison plate  
with deer and wild boar ham  
(100g)

**12, 00 €**

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## "Asparagus time"

### **Salmon filet**

roasted in butter  
with fresh asparagus spears  
young potatoes  
Sauce Hollandaise

**31, 50 €**

### **Fried pikeperch filet**

Coated with vanilla butter  
on roasted asparagus  
Beet root gnocchi

**28, 90 €**

### **Fried sea bass filet**

with fresh asparagus spears  
young potatoes  
Sauce Hollandaise

**27, 90 €**

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## Vegetarian dishes

### **Gratinated Giant Mushrooms**

with gorgonzola, filled with leaf spinach, on carrot mousse  
fried polenta

**15, 90 €**

### **Fresh Asparagus Spears**

Sauce Hollandaise  
young potatoes

**19, 90 €**

### **Pasta**

Tagliatelle with fresh basil and roasted, fresh asparagus,  
fried arugula

**18, 50 €**

## Vegan dish

### **Cutlet with fresh mushroom**

In soy-milk-cream, herbed potatoes,  
Variety of vegetables

**22, 90 €**

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## Fresh venison from local woods

### Hunsrück and Eifel

#### **Jagdherren-Teller**

A delicious venison dish of home smoked wild boar- and deer ham,  
Deer aspic and wild boar salami with roasted potatoes and  
Side salad with raspberry-vinegar-dressing

**18, 50 €**

#### **Tender wild boar ragout with chanterelles**

Homemade Spätzle (egg noodles),  
Apple puree

**19, 00 €**

#### **Poacher's plate**

Deer and wild boar steak  
with chanterelles in a cream based sauce  
Homemade egg-noodles, beans with bacon

**24, 90 €**

- Each warm dish will be served with a stuffed pear poached in red wine

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## Our specialities

### **„Hähn's Wurstsalat“**

Salad made of strips of sausage  
With cheese stripes, seasoned with oil and vinegar  
Richly garnished, fried potatoes  
**13, 80 €**

### **Baked venison meat loaf**

Roasted potatoes, sauerkraut, fried egg  
**15, 00 €**

### **Butcher's plate**

Baked blood sausage and liver sausage on sauerkraut,  
Roasted potatoes  
**15, 00 €**

### **Bavarian liver dumplings**

Coated with a bacon sauce, sauerkraut  
Mashed potatoes  
**14, 50 €**

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## Snacks

From 5.00 p.m.

### **“Brotzeiteller”**

homemade liver sausage and blood sausage,  
Aspic and ham  
richly garnished  
**15, 00 €**

### **Cheese bread**

Gouda, Swiss cheese, camembert and grapes  
richly garnished  
**15, 50 €**

### **„Strammer Max“**

Brown bread with ham and 3 fried eggs  
**15, 00 €**

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## Desserts

Only during kitchen opening hours

### **Cheese plate**

with fig mustard, grapes,  
Baguette seasoned with herbs

**8, 90 €**

### **Vanilla-Parfait**

on fresh strawberries with mint

**7, 50 €**

### **Warm Chocolat brownie**

with sorbet of red vineyard peaches

**10, 50 €**

### **Duet of Mousse au Chocolat**

and

### **Pineapple sorbet**

**9, 50 €**



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## Dessert

<b>Mixed ice cream (3 scoops)</b>	<b>4, 50€</b>
<b>With whipped cream</b>	<b>5, 20€</b>
<b>1 scoop of ice cream</b>	<b>1, 50€</b>

### Homemade sorbets:

**Pineapple**  
**Strawberry**  
**Vineyard peach**

**6, 90€ per serving**

**Additionally poured on with sparkling Riesling wine**  
**Surcharge 2, 50 €**

### Chocolate sundae

Vanilla and chocolate ice cream  
With chocolate sauce and whipped cream  
**7, 50 €**

### "Nut Adventure"

Chocolate and vanilla ice cream  
With chocolate sauce,  
Various kinds of nuts and whipped cream  
**8, 50 €**

### "Sweet Dream"

Vanilla ice cream with hot raspberries  
**8, 50 €**

### Vine yard peach sundae

**\*specialty of the house\***

Vanilla ice cream with vineyard peaches from own cultivation  
And whipped cream  
**9, 50 €**

