



EMPFEHLUNG AUS DER KÜCHE

RECOMMENDATION FROM THE KITCHEN

K W B	37,5
K otelette, dry aged, Schwein	
W irsing	
B rätlinge	
<i>dry aged pork chop</i>	
<i>savoy cabbage / potato fritters</i>	
 Gebratene Lachstranche	37,5
Rieslingschaum / Grünkohl-Kartoffel-Speck	
<i>Roasted salmon tranche</i>	
<i>Riesling foam / Kale-potato-bacon</i>	
 Kabeljaufilet	42
Noilly-Prat-Sauce / Rote Bete-Risotto / Kräuter-Gnocchi	
<i>Cod fillet</i>	
<i>Noilly Prat sauce / beetroot-risotto / herb-Gnocchi</i>	
 Gefüllte Kaninchenkeule	32
Karotte / Zuckerschote / Steinpilzrisotto	
<i>Stuffed leg of rabbit</i>	
<i>carrots / sugar snap peas / Porcini risotto</i>	

Eine Übersicht der enthaltenen Allergene und Zusatzstoffe können Sie gern bei unserem Service-Personal erfragen. Die angegebenen Euro-Preise verstehen sich inklusive der derzeit gesetzlich gültigen Mehrwertsteuer.



Menu

Soup

Apple celery soup
goat cheese praline / fig 10,5

Tomato essence 
basil dumplings / root vegetables 10,5

Kale soup 10,5
bacon crisp

Starter

Figs / chicory / dates / walnuts / lemon balm /
raspberry dressing  18

Beetroot / goat's cheese
kumquats / smoked duck breast / sprouts 20,5

Wild and meadow mushroom salad
herbed lamb fillet / balsamic onion / sprouts 23

Tuna wrapped in sesame
Teriyaki sauce / pepper / pineapple / ginger / wild herbs 25



Main Course

Crispy potato pocket 	
roasted pointed cabbage / roasted shallots / cherry tomato sauce	29
Tagliatelle from the parmesan loaf wild mushroom ragout / cherry tomato / leek onion	27,5
Braised lamb shank rosemary jus / pea puree / roasted potatoes / shallot jam	37,5
Corn chicken breast cooked in flavours Sweet potato and vegetable curry / avocado / papadam	37,5
Veal escalope tossed cucumber and potato salad / wild herbs	41
Whole trout from the Bergisches Land lemon butter / young spinach / mashed potatoes	38
Fillet steak from Simmertaler beef sautéed wild mushrooms / herb risotto	46,5

Dessert

Chocolate variation Portwine cherry	15,5
Hazelnut-carrot-cake Blood orange-sorbet / Meringue crumble	15,5

You can ask our service staff for an overview of the allergens and additives contained. The Euro prices quoted include the currently valid statutory value-added tax.



BAR-FOOD / SNACKS

French cheese selection	16,5
5 varieties / homemade chutney / bread	
Chili con carne	16,5
baguette / sour cream	
Clubsandwich	21
Salad / corn-fed chicken breast / bacon / fried eggs / french fries	
Caesar Salad	
Lettuce hearts / Parmesan cheese	16
Lettuce hearts / corn-fed chicken breast / Parmesan cheese	19
Stadtpalais Burger	22,5
Shovel roast slice / Gravy / braised onions / gherkin / tomato /	
Raw vegetable / French fries / seasoning sauces	
Snack etagere	21
Tomato and wild garlic crostini	
Chickpea Samosa / Mango Chili Dip	
Nachos / Guacamole / Cheese Dip	
Grana Padano curd / fig mustard	
Kalamata Olives	
Seasonal small quiche or tart	

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