Smoked Fish

from the region

Smoked Trout Fillet
with creamed horseradish & bread 15,90 €

Cold Smoked Salmon Trout
with dill mustard sauce & salad 18,90 €

Seasonal Special

to be found on the boards

Desserts

Apple Tart
with vanilla ice cream & whipped cream 7,90 €

Crème Brûlée 7,90 €
... add a scoop of vineyard peach sorbet 9,90 €

Tarte au Citron
with Meringue 7,90 €

vegetarian
Information on allergens & additives
is available on request at the counter.
All prices in Euro incl. VAT

REICHSGRAF VON KESSELSTATT

We offer the entire selection of the Reichsgraf von Kesselstatt ©VDP wine estate. You can purchase our large wine assortment at winery prices for take-away.

Wine events & wine tastings
Dates & info:
www.Weinstube-Kesselstatt.de

Our regional producers & partners

Vallenda · Lebensmittel W. Eifel Getränke · Metzgerei Metyszak Fleischmanufaktur · Biebelhausener Mühle · La Provencale · Golden Jacob Genussmanufaktur · Bäckerei Heckmann · Käserei Altfuchshof – Ein echtes Stück Saargau · Forellengut Rosengarten

Menu

Self-Service

Please ordner and pay for food and beverages at the counter. We bring the dishes to your table.

Weinstube Kesselstatt
D.Hilgers & Söhne
seit 1989

Beverages

You find our drinks & beverages menu inside on the green board behind the bar.

Menu: QR-Code

Deutsche Speisekarte
English Menu
Français Cart

Soups

Lentil Soup 6,50 € V
... with Wiener sausage 7,90 €

Soup of the Day 6,50 € V
... with Wiener sausage 7,90 €

Cheese Specialties

with bread

„Hobelkäse“ V
finely sliced cheese 13,90 € | small 7,50 €

Cheese Platter V
with farmer's cheese, Hobelkäse, brie & gouda 14,90 €

Bread

... with greave lard 4,90 €
... with olives 6,90 € V

Green Leaf Salads

with tomato, cucumber & onions

Side Salad 3,90 € V

Regular Salad 6,90 € V
... add tuna 12,90 €
... add feta cheese 13,90 € V
... add chilled salmon trout 18,50 €

Special Salad
with tuna, feta cheese & salmon trout 19,90 €

V vegetarian
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is available on request at the counter.
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Cold Cuts & Sausage Platters

with bread & butter or greave lard

„Kenner Landschinken“
regional sliced raw ham 13,90 €

„Bündner Fleisch“
sliced air dried beef 14,90 €
... add „Hobelkäse“ 16,90 €

Wild Boar Ham from the Eifel Region 14,90 €
... with farmer´s cheese 16,90 €

Vintners Vesper
with brie, venison, blood sausage,
liver sausage & aspic 16,90 €

The Best from the Region

- for 2 persons -

a platter of our cold cuts, cheese & fish specialties,
including bread & dips
43,90 €

Quiche & Paté

with salad

Quiche Lorraine
with bacon & onions 11,50 €

Quiche Provençale V
with vegetables 11,50 €

Quiche with Salmon 12,50 €

Paté Alsace Style
with pickled onions 12,50 €

Main dishes

Lyonnaise Pot
with regional fried sausage,
mushrooms, egg & fried potatoes 16,90 €

„Himmel & Äd“
with fried blood sausage, stewed apples
& mashed potatoes 16,90 €

Roasted Venison Sausage
with sauerkraut & mashed potatoes 17,90 €

Cold Cream Herring
cream sauce with onions, apples, pickles
& fried potatoes 16,90 €

Pork Aspic
with remoulade sauce & fried potatoes 15,90 €

Vegetable-Feta-Pan V
with feta, courgette, bell pepper,
mushrooms and fried potatoes 16,90 €

Breaded Celery Schnitzel V
with lemon & salad 15,90 €

Hunter Schnitzel
with mushroom cream sauce & french fries 18,90 €

Schnitzel Wiener Style
with lemon, cranberries & french fries 15,90 €

Cordon Bleu
with cranberries, lemon & french fries 20,90 €

Oven-fresh roast goose

Roast goose from the breast
34,90 €

or

Roast goose from the leg
34,90 €

Each with
homemade red cabbage
& potato dumplings

All prices in Euro incl. VAT