



Menus

· The delights of the forest ·

GOAT CHEESE WITH PINE HONEY

On caramelized chestnuts, red cabbage and pear ragout with a herb salad
in an orange vinaigrette

CREAM OF PORCINI SOUP

with a baked venison "bonbon" and herbed oil

ROASTED BREAST OF PHEASANT

On champagne-cabbage salad with caramelized grapes and potato mousseline

AUTUMN IN THE FASANERIE WOODS

With Manjari chocolate, hazelnuts and vanilla

As a three-course dinner without soup: € 59.00

As a four-course dinner: € 69.00

· 100 % vegan ·

ESSLIBRIS SALAD BOWL

With savoy cabbage, orange, quinoa and carrot in an orange-mustard dressing
with a crisp bread chip

GINGER-CARROT SOUP

With pomegranate seeds

A DUET OF HOKKAIDO PUMPKIN

with roasted brussel sprouts and pumpkin-seed pesto

SORBETS & COMPOTE OF AUTUMN FRUITS

With plum-cinnamon coulis and roasted cashews

As a three-course dinner without soup: € 42.00

As a four-course dinner: € 52.00

Appetizers

TIMELESS...

CARPACCIO OF FILET OF BEEF (GLUTEN-FREE)

with balsamic figs, arugula salad and parmesan

Bliesgau Berghof oil and mustard mill, Homburg-Einöd

€ 17.50

DIVE DEEP...

SMOKED ARCTIC CHAR (GLUTEN-FREE)

an exquisite composition of beet, horseradish and garden cress

Trauntal trout fishery, Niedersalbach

€ 16.50

ALONG THE PATH...

GOAT CHEESE WITH PINE HONEY (GLUTEN-FREE)

on caramelized chestnuts, red cabbage and pear ragout

with an herb salad in orange vinaigrette

Martinhof goat dairy farm, St. Wendel

€ 17.50

REGIONAL TREASURES

ESSLIBRIS SALAD BOWL (VEGAN)

with savoy cabbage, orange, quinoa and carrot

in an orange-mustard dressing with a crisp bread chip

Bliesgau Berghof oil and mustard mill, Homburg-Einöd

€ 13.50

FOOD FOR THE SOUL...

CONFIT OF GINGER-LIME SHRIMP (GLUTEN-FREE)

on our ESSLIBRIS salad bowl with a crisp blend of herbs,

fruity orange-mustard dressing and aged balsamico

Bliesgau oil and mustard mill, Berghof, Homburg-Einöd

€ 19.50

Soups

WARMING YOU FROM WITHIN...

GINGER-CARROT SOUP (VEGAN)

with pomegranate seeds

Denis organic vegetables, Saarlouis

€ 8.50

THE FIELDS AND FORESTS...

CREAM OF PORCINI SOUP

with a baked venison "bonbon" and herbed oil

Bliesgau Berghof oil and mustard mill, Homburg-Einöd

€ 10.50

Intermezzos

HARD ON THE OUTSIDE, SOFT INSIDE...

GRILLED SCALLOPS (GLUTEN-FREE)

on pumpkin-ginger puree with lime sauce and pea sprouts

Deutsche See fishery, Saarbrücken

As an intermezzo

€ 19.50

As a main dish

€ 27.50

VEGAN DELIGHT ...

BROAD FIG NOODLES(VEGAN)

with a creamy soy-walnut sauce, almond parmesan and fried sage

Platznudeln pasta, Großfischlingen

€ 16.50

Main dishes

ALWAYS A FAVORITE...

Beef onion roast of dry-aged Holnburg beef

with a trio of onion selections and veal ravioli

Holnburg beef

€ 46.00

ON WINGS...

Sous vide breast of duck

with a duo of hokkaido pumpkin, pumpkin-seed pesto and port wine au jus

Denis organic vegetables, Saarlouis

€ 32.50

THE DEEP BLUE SEA...

SAUTÉED FILET OF SEA BASS

on mango-saffron risotto and champagne foam

Louis Roederer champagne, Reims, France

€ 28.50

ALONG UNTRODDEN PATHS...

ROASTED BREAST OF PHEASANT

on champagne-cabbage salad with caramelized grapes and potato mousseline

Louis Roederer champagne, Reims, France

€ 36.50

FROM THE GARDEN...

A HOKKAIDO PUMPKIN DUET(VEGAN)

with roasted brussel sprouts and pumpkin-seed pesto

Denis organic vegetables, Saarlouis

€ 18.50

Desserts

A NEW VERSION OF AN OLD CLASSIC...

BLACK FOREST CHERRIES

with cherry ice-cream parfait, cherry compote,
cherry-brandy whipped cream and miniature chocolate cake

€ 12.00

Hubert Statter farm, Wahlerhof

AUTUMN IN THE AIR...

SORBETS & COMPOTE OF AUTUMN FRUITS (VEGAN & GLUTEN-FREE)

with plum-cinnamon coulis and roasted cashews

€ 12.00

Denis organic vegetables, Saarlouis

HEAVENLY INDULGENCE...

Delicious little delights

of apples, vanilla and almonds

€ 12.00

Denis organic vegetables, Saarlouis

A WALK THROUGH THE TSCHIFFLIK GARDENS...

AUTUMN IN THE FASANERIE WOODS

with Manjari chocolate, hazelnuts and vanilla

€ 12.00

Valrhona chocolate, France

Cheese

SAVOIR VIVRE

Four aged French raw-milk cheeses

with regional goats' milk cheese, fig mustard,
homemade fruit-nut bread

€ 14.50

Martinhof goat dairy farm, St. Wendel