

# Welcome to our Restaurant „Rivage“

## Aperitif

### „Sprizz de Cassis“

cassis, rosé wine, berries

8,00 €

## Wine recommendation from our sommelière Violeta Pantic

Pinot gris, dry, Winery Bäder BIOLAND

7,60 €

Chez Jau Merlot, Vin de Pays d'Oc, France

6,00 €

## Homemade lemonade

non-alcoholic & refreshing, following our own recipe:

### „Hubertus lemonade“

Cassis, lemon juice, sparkling water, fresh lemons & ginger

4,80 €

### „Summer lemonade“

Passion fruit, ginger, sparkling water, a dash of lemon juice, fresh oranges & lemons

4,80 €

DAS DORF AM SEE ...



The bell pepper  marks all vegetarian dishes.

All dishes can contain traces of nuts.

Please inform us in advance of possible food allergies.

## Our „Vitality Cuisine“

We are constantly developing our food philosophy and enhancing our dishes with new insights.

A healthy village kitchen means much more to us than just freshness and quality. Our excellent Classic cuisine is accompanied by the “humane” diet.

Humane means that we use food that our immune system has known and tolerated for many ten thousand years. In doing so we avoid additives, sugar and modern grains as far as possible.

Our „Vitality Cuisine“ makes it possible to combine pure enjoyment with a healthy lifestyle without complications.

### „Vital menu“

#### Starter

Mixed leaf salad in white balsamic dressing  
with fresh avocado, pomegranate & mixed nuts  
13,50 €



Consommée with white and green asparagus  
8,00 €



#### Main courses

Fried char fillet on green peas  
with lime foam and black rice

or

Fried Label Rouge corn poulard breast  
with quinoa on sautéed mixed vegetables  
thyme jus, broccoli & parsnip straw

or

Ratatouille cannelloni on soy foam and cherry tomatoes  
24,00 €



vegan






Tiramisu with fresh berries  
12,50 €




vegan

4-course-menu for 52,00 € per person



## Starters

Mixed salad with balsamic dressing & croutons		8,50 €
<i>optional with</i>		
walnut falafel & pomegranate		12,00 €
fresh avocado		13,00 €
fried shrimps		17,50 €
Anti Pasti selection with ham		12,50 €
“Spessart Panzanella”		
Sourdough bread, cucumbers, tomatoes, radish, spring onions, red onions and horseradish with fried char fillet		14,50 €
Salad of white and green asparagus with air-dried meat, Swiss cheese, lemon crème fraîche & arugula		15,50 €

## Soups

Green-white asparagus soup with crayfish		8,50 €
Carrot soup with cilantro & croutons		7,50 €
Classic spring stew		vegan 8,50 €

## For the little hunger

Asparagus risotto with goat cheese & tomatoes		14,50 €
Handmade veal meat praline with corn crème, popcorn & sorrel		17,50 €
Ratatouille cannelloni on soy foam and cherry tomatoes		vegan 15,50 €

## Asparagus recommendation

Fresh regional asparagus with hollandaise sauce and potatoes		18,50 €
<i>optional with</i>		
Small viennese escalope	fried salmon fillet	
Marensin chicken	cooked ham	each 6,50 €

## Fish

Fried pikeperch fillet on white wine foam  
with braised cucumbers & boiled potatoes 24,00 €

Lukewarm smoked trout from the region  
with baked herb potatoes & fresh leaf salad 20,50 €

## Our classic dishes

„Wiener Schnitzel“  
with cranberry jelly, lemon and lukewarm pickle potato salad 24,50 €

Pork tenderloin on Dijon mustard sauce  
with spring vegetables & mashed potatoes 22,50 €

Supreme of Marensin chicken with ratatouille & rosemary potatoes 24,50 €

## German beef of the lava stone grill

Premium steaks for the gourmet soul from Argentina.

Only selected areas, which provide just the best pasturage to the cattle throughout the year, ensure meat with premium quality à la Carne de La Granja.

### Entrecôte

Lady Cut ca. 220 g 22,50 €

Regular Cut ca. 300 g 29,00 €

Master Cut ca. 400 g 38,00 €

### Beef tenderloin

Lady Cut ca. 220g 33,00 €

Regular Cut ca. 250g 39,00 €

Master Cut ca. 400g 59,00 €

with scallions, asparagus, leek and potato doughnuts



## Dessert

Cilantro strawberries with vanilla ice cream and orange espuma  
8,00 €

Leekwarm carrot cake with eggnog ice cream  
9,00 €

Yoghurt blueberry tartlets with sorbet & compote  
10,00 €

Different sorts of ice cream and sorbet  
2,50 € per scoop

Franconian cheese selection  
with apricot mustard & black walnuts  
small 9,50 €  
large 12,50 €