

LIQUID KELTER

APPETIZERS AND SMALL DISHES

Summer salad Cucumbers Herb vinaigrette Sunflower seeds 	e,k,l	9,00
Caesar salad Anchovy dressing Bacon Parmesan	a,b,d,i,l	12,00
Marinated & pickled vegetables 	g	10,00
Baked octopus Paprika cream	e,i,n	18,00
Cream of corn soup popcorn maitake 	d,e,i	10,00
Vitello tonnato	a,b,l	16,00
Goat's cheese terrine zucchini blackberry and clove sauce 	d	13,00
 Wine 0,15 l: Riesling Kabinett 49°39'N, Van Volxem, 2020 Mosel	g	9,50

MAIN DISHES

Wild boar ragout mashed potatoes gremolata	e,d,k	22,00
Onion roast (180g) Onion rings Veal jus	a,e,g,i	28,00
Free-range chicken breast Gravy Butter foam Chanterelles	d,e,i	27,00
 Wine 0,15l: Pinot Noir, Blanc de Noirs, Geheimer Rat Dr. von Bassermann-Jordan, Pfalz	g	7,70
Fillet of beef truffle jus bean vegetables	d,e,i	40,00
Dry-aged braised beef chard navettes braised sauce onion empanada	d,e,g,i	28,00
Turbot Cauliflower White wine sauce Chamomile	d,e,i,n	34,00
 Wine 0,15l: Chablis Chardonnay, Grand Vin de Bourgogne Domaine Servin, Frankreich Burgund, 2023	g	11,10

VEGETARIAN DISHES

Eggplant cutlets capers lemon herb salad 	i,k	22,00
Carrot tortellini baked ricotta sage butter	a,d,e,i	23,00
 Wine 0,15 l: Pinot Blanc, Weedenborn Rheinhessen 2021	g	10,90
Vegetable and rice patties Creamed chanterelles Beans	a,d,e,i	24,00

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SIDE DISHES



Side salad	e,g,i,h 	5,00
Croquettes	a,d,i	4,80
Spaetzle	a,d,i	4,80
French fries		4,80
Mixed vegetables (vegan option)		5,50
Sourdough focaccia made from regional flour (Kienzlen flour mill) olive oil	i 	3,50

DESSERTS

Parsley ice cream Passion fruit foam	a,d,i 	6,50
Buttermilk "pannacotta" red currants	d,i	7,50
Blueberry éclair Blueberry ice cream	a,d,i 	9,00
 Wine 0.15 l: Riesling Spring cookies, Weber	g	9,90
Pineapple-basil sorbet		7,50
Affogato	a,d,i 	6,50
Further vegan desserts on request		

CHEESE

Taleggio Onion jam	d,k 	6,50
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FOR THE ALMOST GROWN-UPS

Schnitzel of free-range chicken French fries or spaetzle	a,d,i,g	15,00
Portion of French fries		5,50
Portion of spaetzle	a,d,i 	5,50
Pasta tomato sauce	d,i 	8,50

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VEGETARIAN MENU



Sourdough focaccia made from regional flour (Kienzlen mill) | olive oil _i

Goat's cheese terrine | zucchini | blackberry and clove sauce _d

Wine accompaniment: Riesling Kabinett 49°39'N, Van Volxem, Mosel, 2020 _g

Carrot tortellini | baked ricotta | sage butter _{a,d,e,i}

Wine accompaniment: Weißburgunder, Weedenborn Rheinhessen 2021 _g

Vegetable and rice patties | cream chanterelles | beans _{a,d,e,i}

Wine accompaniment: Silvaner Kabinett dry, Clemens Fröhlich, Franken, 2020 _g

Blueberry éclair | Blueberry ice cream _{a,d,i}

Wine accompaniment: Beerenauslese from our wine cellar _g

Sweet ending _{a,d,i}

60,00

MENU WITH MEAT & FISH

Sourdough focaccia made from regional flour (Kienzlen mill) | Olive oil _i

Turbot | Cauliflower | White wine sauce | Chamomile _{d,e,i,n}

Wine accompaniment: Chablis Chardonnay, Grand Vin de Bourgogne, Domaine Servin, Frankreich Burgund, 2023 _g

Carrot tortellini | baked ricotta | sage butter _{a,d,e,i}

Wine accompaniment: Weißburgunder, Weedenborn Rheinhessen 2021 _g

Free-range chicken breast | Gravy | Butter foam | Chanterelles _{d,e,i}

Wine accompaniment: Pinot Noir, Blanc de Noirs, Geheimer Rat Dr. von Bassermann-Jordan, Pfalz _g

Buttermilk "pannacotta" | red currants _{d,i}

Wine accompaniment: Beerenauslese from our wine cellar _g

Sweet ending _{a,d,i}

70,00

We recommend our wine accompaniment to match the courses on these menus:

Wine accompaniment _g

39,00

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SMALL MENU

Summer salad | Cucumbers | Herb vinaigrette | Sunflower seeds e,k,l 

or

Cream of corn soup | popcorn | maitake d,e,i 

Carrot tortellini | baked ricotta | sage butter a,d,e,i 

or

Wild boar ragout | mashed potatoes | gremolata e,d,k

Affogato a,d,i,k 

or

Taleggio | Onion jam d,k 

38,00

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LIST OF ALLERGENES AND ADDITIVES

additives

1. preservatives
2. colouring
3. anti-oxidisers
4. sweetener Saccharin
5. sweetener Cyclamat
6. sweetener Aspartam
7. sweetener Acesulfam
8. with phosphate
9. sulfurized
- 10.contains chinine
- 11.contains caffeine
- 12.flavour enhancer
- 13.blackened
- 14.waxed
- 15.genetically modified

Allergenes

- a. eggs
- b. fish
- c. crustaceans
- d. milk
- e. celery
- f. sesame
- g. sulfur dioxid and sulfite
- h. peanuts
- i. wheat gluten
- j. lupines
- k. nuts / pulse
- l. mustard
- m. soy
- n. molluscs

All prices shown are in EUR and include statutory VAT.