

Welcome in our Restaurant.

Here you will be greeted by Regina Rink, her team and their outstanding service and pampered with refined dishes made by our kitchen chef Kai Fischer and his crew.

Preparing the food with fresh and regional ingredients is very important to us. That's why we use a lot of products from local businesses.

We guarantee thuringian quality for the following products:

<i>poultry products</i>	<i>„Gönnataler Putenspezialitäten“</i>
<i>Meat products</i>	<i>„Thüringer Landfleischerei Kölleda“</i>
<i>Fruits and vegetables</i>	<i>„Fa. Sommer, Gotha“</i>
<i>Beverages with alcohol</i>	<i>„Thüringer Waldquell“</i>
<i>Juices and liquor</i>	<i>„Fahner Fruchtverarbeitung Gierstädt“</i>

*Enjoy your meal and the precious moments wishes you
Georg Döbbeler Family and the whole Team.*

Starters

Dumpling with a twist
sliced home pickled salmon, dumpling doughnuts, marinated salat,
dill double cream, lemon gel

13,90 €

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Venison Praline
caffee balsamic glaze, apple gelee,
apple foam, calvados

14,50 €

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Roasted Sea Scallops
red beet double cream, tomato, Dijon mustard chutney,
carrot gel, Chorizo chip
cucumber foam

14,90 €

Soups

*Riesling coconut milk soup
lemon grass and safran,
garnished with red peppers and watercress*

6,90 €

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*Chicken Broth
with root vegetables, pappardelle*

7,20 €

Salad

Big salad

12,50 €

optional

with turkey breast stripes or stripes of cheese and bacon

15,20 €

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small salad

5,50 €

Meats

*Involtini of veal
filled with tomato cream, crusted with sesame,
served on a bed of bacon string beans
with roasted potatoes and Gorgonzola sauce*

22,90 €

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*Thuringian style roasted pork neck
with braised onions, roasted potatoes, cucumber double cream salad*

14,80 €

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*Braised beef roulade – Grandma's style
with Thuringian dumplings and apple infused red cabbage*

17,90 €

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*Sous vide cooked lamb chops
red beet root vegetables, potato porcini mushroom cream
pinot noir sauce*

24,80 €

*Turkey cutlets
in polenta breading, with dumpling fries
and cucumber double cream salad*

16,50 €

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*Roasted honey glazed ham
marinated root vegetables, potato pickled cabbage strudel,
red wine mustard sauce*

15,90 €

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*Duroc pork fillet medallions
dusted with 7 herbs, roasted oyster mushrooms,
potato Dijon mustard pure,
Pinot Noir sauce*

19,90 €

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*Thuringian meat and cheese plate
with bread and butter*

13,50 €

Vegan and Vegetarian

Homemade gnocchi
refined tomatoes, Parmesan foam

12,90 €

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Pappardelle
watercress cashew nut Pesto,
grated Parmesan

13,10 €

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Quinoa-broccoli-spinach patty
with aioli and balsamic marinated raspberries

13,20 €

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Gratinated goat cheese
on a bed of red beet potato mousseline
and Parmesan foam

13,90 €

Fish

*Salmon confit in herb infused oil
served on bed of pappardelle, red beet peanut cream,
cherry tomatoes and rucola*

17,20 €

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*Pan roasted fillet of gilthead
dusted with dill and sesame, with root vegetables,
potato Dijon mustard cream
peppers Riesling sauce*

18,50 €

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*Roasted king prawns
pappardelle, red beet peanut cream, watercress cashew nuts pesto
and grated Parmesan*

15,90 €

Dessert

*Cream brulee cupcakes
with carrot infused caramel, and blood orange granite*

7,90 €

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*Lemon merengue crumble
with strawberries – balsamic sauce and espresso chip*

6,90 €

Our ice cream specialties

*Yogurt wild berry cup
3 scoops of ice cream,
wild berry ragout
and whipped cream*

6,80 €

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*Coconut milk sundae
3 scoops of coconut milk ice cream
with whipped cream,
chocolate sauce and grated coconut*

6,40 €

Chocolate cup

*chocolate ice cream, stracciatella ice cream, brownie ice cream
with whipped cream, chocolate sauce
and chocolate shavings*

6,60 €

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Variety of sorbet

*(gluten free and lactose free)
Cassis-, Pears- and Mango sorbet*

5,80 €

Our ice cream flavors

*vanilla
chocolate
stracciatella
coconut milk*

*yogurt
brownie
strawberry*

Sorbet

*Pears
Cassis*

Mango

scoop of ice cream/sorbet € 2,00