

Zur Laterne

Our aperitif of the month

Limoncello Spritz
fruity, tangy & refreshing
7,50

Starters & Salad

Goat's cheese au gratin
Beetroot | lettuce | cherry tomatoes | balsamic dressing
✓ *vegetarian 13,90*

Smoked salmon
Potato rösti | creamed horseradish | caviar | plucked salad
14,50

Prawns in olive oil
Garlic | cherry tomatoes | chilli | bread
14,90

Delicacies on the etagere
Scrambled eggs | truffle
Smoked salmon | creamed horseradish | caviar | potato rösti
Tomatoes | wild garlic | bread | goat's cheese
19,90

✓ *vegetarian - To the lantern salad*
Seasonal leaf salads | marinated raw vegetables | tomatoes
cucumbers | radishes | roasted seeds | croutons | house dressing
12,90

Colourful asparagus salad
Green & white asparagus | strawberries | lettuce | shepherd's cheese
Balsamic vinaigrette
17,90

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Our Pasta variations

*✓ Vegetarian - Pasta truffle
with a truffle parmesan sauce
& sliced black truffle
23,90*

*Pasta with fried prawns
garlic, extra virgin olive oil, cherry tomatoes,
chilli peppers & Grana Padano shavings
26.90*

*✓ Vegetarian - pasta with wild garlic pesto
cherry tomatoes, green & white asparagus
and sliced Grana Padano
25,50*

We recommend our pasta variations . . .

*Rosé from Ca dei Frati from Lombardy
Dry rosé - Here you will find cherries, red apples and hawthorn blossom
hawthorn blossom, accompanied by a delicate hint of almond.
Bottle 31,90 € / 0,2l carafe 9,50 €*

or perhaps a . . .

Riesling from colourful slate from the Prinz winery in the Rheingau region

*A fine tart white wine - very harmonious on the palate
with animating juiciness and barely
barely perceptible residual sweetness.
Bottle -26,90 / 0,2l carafe 7,90*

White Asparagus - The Vegetable of royalty

All prices are in euros and include the statutory value added tax

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*Fresh white asparagus spears
with triplets, hollandaise sauce, optional: with brown butter*
24,90

*Cream of asparagus soup
Wild garlic oil | Croutons*
6,90

Fresh white asparagus spears with...

- ◆ *Rump steak under a wild garlic crust
Triplets | Hollandaise sauce* 34,90
- ◆ *Pike-perch fillet fried on the skin
Triplets | Hollandaise sauce* 32,90
- ◆ *Prawns fried in herb and garlic
Triplets | Hollandaise sauce* 33,90
- ◆ *Medaillons of pork fillet
Triplets | Hollandaise sauce* 29,90
- ◆ *Original Wiener Schnitzel of veal with lemon
Triplets | Hollandaise sauce
on request with Viennese garnish "lemon with anchovy"* 32,90
- ◆ *Breaded escalope of young pork with lemon
Drillinge | Sauce Hollandaise* 28,90
- ◆ *Two kinds of ham
Triplets | Hollandaise sauce* 28,90

A sweet finish

*Creamy vanilla ice cream with Styrian pumpkin seed oil
Pumpkin seeds | Strawberries with a shot*
9,90

Butter tender veal liver

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*with browned onions on rustic mashed potatoes
with caramelised apple slices & salad*
24,90

Special wine recommendation . . .

Mandus Primitivo di Manduria vom Weingut Pietra Pura in Apulien

*A dry red wine - a wine with depth even on the nose. Notes
of cherries, plums, herbs and the typical roasted aromas.
Small-bodied, melting, dense & with soft tannins on the palate.
Flasche 29,90 / 0,2l Karaffe 8,90 €*

Our classics

*Oven-fresh crispy grilled knuckle of pork
with rustic mashed potatoes and hearty gravy
served with our coleslaw*
23,90

*Heaven and earth
Fried black pudding with braised onions with rustic
mashed potatoes, hearty gravy & caramelised apple slices*
18,50

*Bourgeois endive
Endive with fresh mashed potatoes, onions
potatoes, onions, bacon & crispy fried black pudding*
18,50

*With our classics we recommend . . .
. . . our ice cold, freshly drafted Beers*

König Pilsner or Diebels Alt

Our popular braised dishes

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*Tender sauerbraten of beef
"Rhenish style" with its own sauce
with rustic mashed potatoes & red cabbage with apples
24,50*

*Beef roulade "Zur Laterne"
classically filled with mustard, bacon, onions & gherkin,
with a hearty Barolo sauce, rustic mashed potatoes & red cabbage with apples
28,50*

We also recommend our

*Merlot dry from the Bender winery in the Palatinate
A real palate flatterer, full fruit flavours of ripe berries, raspberry & cherry, a
pleasant touch of fruit cake,
and a hint of chocolate.
bottle -28,90 € / 0,2l carafe 8,50 €*

Our schnitzel variations

*Original Wiener Schnitzel of veal
with wild cranberries, French fries, served with a colourful salad
on request with Viennese garnish "lemon with anchovy"
27,50*

*Schnitzel to the lantern
breaded schnitzel, crispy bacon, braised onions, our fried potatoes, a fried egg,
served with a colourful salad*

- of pork 24,90*
- of veal 29,90*

*Cordon Bleu
Breaded escalope of young veal with wild cranberries
filled with country ham and young Gouda cheese, served with
crispy fried potatoes, served with a colourful salad
29,90*