



The wishing table

Dining together, sharing fine food - just as your fancy takes you

We recommend ordering 2 starters per person – these will be served centre table.

DER REBSTOCK wishes you DELIGHTFUL dining

Parma ham from the red Berkel* aged for 12 months & olive oil crostini ^A	small 12 € / large 19 €
Baked cigar filled with pulled pork from Grothhof in Willstätt spicy plum chutney ^{ALM}	10 €
Scallops with passion fruit sauce and orange-fennel ^{BGR}	14 €
Beetroot praline with walnut, coriander and pomegranate ^{EH} ← <i>vegan</i>	9 €
Field salad with potato dressing, cauliflower tabbouleh and purple potato chips ^{GLM} REGIOGENIAL ← <i>vegan</i>	small 8 € / large 12 €
Fried fish cake from Atlantic turbot & Scottish salmon with wasabi pea mayo and nori ^{DAGBR}	11 €
Fresh burrata with Mirabelle chutney, rocket and pine nuts ^{GE} ← <i>vegetarian</i>	10 €
Marinated roast beef slices from fillet of beef with white wine mushrooms and horseradish cream ^{GPO}	10 €

Soups

Lobster soup with shrimp tartar ^{BRGL}	14 €
Spicy pumpkin cream soup with caramelized pumpkin seeds ^{FL} ← <i>vegan</i>	10 €

Main course delights

Veal schnitzel jus, French fries & cranberries ^{ACGLO}	27 €
Pumpkin risotto with gratinated Tallegio, pumpkin seeds and caramelized pear ^{GLO} ← <i>vegetarian</i>	26 €
Fillet of beef from Metzger Krug, Café de Paris, fresh market vegetables and French fries ^{MLDFOG} REGIOGENIAL	38 €
Roulade of free-range chicken from Anne Körkel filled with Mediterranean stuffing, served with truffle spaghetti ^{AGL} REGIOGENIAL	36 €
Braised Alsatian rabbit leg with pumpkin orchiette and wild broccoli ^{AGOL} REGIOGENIAL	32 €
Pan-fried sea bass fillet with potato-garlic puree, Riesling foam and green vegetables ^{DALO}	32 €
Cod in lemon-mustard crust with Dijon mustard sauce and avocado-potato mash ^{AGLMO}	34 €
Medium roasted medallions of venison leg with cranberry cream sauce, pumpkin spaetzle & autumn vegetables ^{ALMOG} REGIOGENIAL	36 €
Pastry dumplings with pumpkin-potato filling, spicy tomato sauce and white wine onions ^A ← <i>vegan</i>	24 €

Delicious spoon desserts

Sweet Joy Good Swiss coffee ice cream** ^{CFG}	small 6 € / large 10 €
Crème brûlée Pyramid cake ^{CGA}	8 €
Salted caramel panna cotta with walnut honey crunchy	11 €
Warm chocolate cake with white core, vanilla ice cream and exotic tartare ^{ACG}	10 €
Our Scoop of Ice Cream Strawberry, mango, raspberry, bergamot, vanilla, chocolate, yogurt, cherry	4 € per scoop
Whipped cream on top ^G	1,50 €

Wine indulgence

2022 White Burgundy dry, Winery Alexander Laible, Durbach	0,25l 10,40 €
2022 Pinot Noir Rosé dry, Winery Alexander Laible, Durbach	0,25l 9,80 €
2022 Pinot Noir dry, aged in barrique, Winery Schwörer, Durbach	0,25l 11,20 €

**Essen Trinken Schlafen*