

Bistro menu

Dishes available from 12 noon to 4 pm only

Strammer Max	€13.90
Country bread with premium raw ham from our local butcher, two fried eggs and a mixed salad	
Currywurst	
Sausage from a local butcher, with legendary homemade curry sauce	
with a bread roll	€9.90
with chips	€12.90
with homemade fried potatoes	€14.90
Winemaker's bratwurst	€14.90
from the local butcher, with homemade fried potatoes	
Beetroot carpaccio (V)	€15.90
with goat's cheese, nuts and rocket, dressed with lemon oil	
Baked shepherd's cheese	€15.90
prepared Mediterranean-style with fresh farmhouse bread	
Potato rösti with smoked salmon	€15.90
with dill and mustard sauce and rocket	
Tartare	€19.90
Fine beef tartare from our local butcher, served the classic way with egg yolk, capers, onions and gherkins, accompanied by our delicious farmhouse bread	
Homemade goulash soup	€12.90
with farmhouse bread	
Homemade aioli or herb dip	€0.80

To start / Starter

Salad bowl	€6.90
Fresh seasonal salads with yoghurt dressing	
Homemade goulash soup	€9.90
with beef from a local butcher	
Homemade Riesling soup (V)	€8.90
made with our own "IchZeit" Riesling wine	
Bruschetta (V)	€6.90
with garlic, fresh tomatoes and rocket	
Beetroot carpaccio (V)	€10.90
with goat's cheese, nuts and rocket in lemon oil	
Potato rösti with smoked salmon	€14.90
with dill and mustard sauce and rocket	
Tartare	€19.90
Fine beef tartare from our local butcher, served the classic way with egg yolk, capers, onions and gherkins, accompanied by our delicious farmhouse bread	



For our younger guests



Chicken nuggets

with chips and ketchup

€8.90

Small pork schnitzel

with homemade mashed potatoes or chips and ketchup

€9.90

Hand-scraped spaetzle

with mushroom cream sauce

€8.90

Räuberteller

a plate and cutlery, and you pinch them from your parents

€0.00



“Burgerlich”

Cheeseburger	€17.90
Burger bun, homemade burger sauce, 160g beef from a local butcher, cheddar, tomatoes, lettuce, served with chips	
Burg Burger	€18.90
Burger bun, homemade burger sauce, 160g beef from a local butcher, fried bacon, tomato, gherkin, onions, lettuce, served with chips	
Mosel Burger	€19.90
Burger bun, 160g beef from a local butcher, cranberries and mayonnaise, lettuce, tomato topped with melted French Brie, served with chips	
Crunchy Chicken Burger	€19.90
Burger bun, 180g chicken fillet in a spicy flake coating, aioli, mozzarella, rocket, served with chips	
Veggie Burger (V)	€18.90
Burger bun, vegetable patty, cranberry, tomato, cheese, lettuce, served with chips	
Hot Chilli Burger	€20.90
Burger bun, 160g beef from a local butcher, lettuce, tomato, pickled gherkins, jalapeños, bacon and cheddar, served with chips	
The BurgHerr (The Double Mega)	€24.90
Burger bun, homemade burger sauce, approx. 320g beef from a local butcher, lettuce, tomatoes, gherkins, bacon and lettuce, Cheddar, served with chips	
Mayo / Ketchup	€0.60

“Meat Lover’s”

“Viennese-style” schnitzel

Juicy pork loin from a local butcher, freshly breaded daily, served with cranberries

with chips

€17.90

with homemade fried potatoes

€19.90

“Hunter’s Style” schnitzel

made from succulent porkloin, sourced from a local butcher, freshly breaded daily, with fresh mushrooms in a white wine cream sauce

with chips

€19.90

with homemade fried potatoes

€21.90

Winzersteak

€19.90

Juicy pork loin steak from a local butcher, served with hand-scraped spaetzle in a mushroom cream sauce or a pepper sauce (spicy)

Cordon Bleu schnitzel

Pork loin from a local butcher, with a golden-brown coating, freshly breaded daily, stuffed with cheese and fresh ham

served with chips

€23.50

with homemade fried potatoes

€25.50

Chicken strips €21.50

Chicken strips with fresh mushrooms in a white wine cream sauce, served with our hand-scraped spaetzle

Breva pork fillet €25.90

Pork fillet from a local butcher, served with our hand-scraped spaetzle in a mushroom cream sauce or a pepper sauce (spicy)

Lasagne (pasta dish) €16.90

Pasta sheets filled with 100% minced beef from a local butcher

Burg Metternich beef goulash €25.90

Fresh beef goulash from a local butcher, braised in red wine, served with mashed potatoes and red cabbage

Silberberg Grill Platter

Grilled porkfillet, rumpsteak, chicken breast and butcher's sausage, served with a selection of vegetables

with chips €32.50

with homemade roast potatoes €34.50

Moselsteig rump steak €34.90

from the local butcher with homemade red wine jus, served with homemade fried potatoes and a selection of vegetables

with homemade pepper sauce €36.90

“Freshly caught”

We source our trout fresh from the Baybach Valley, where they are raised in clean, natural waters.

Trout “Müllerin” **€23.90**

Local trout, pan-fried, served with boiled potatoes and melted butter

“Almond” trout **€24.90**

Local trout, pan-fried, served with roasted almonds, boiled potatoes and melted butter

Baked salmon fillet **€25.90**

served with homemade honey mustard and dill sauce, accompanied by our hand-scraped spaetzle

“Crisp and Fresh”

“Chef’s” salad **€19.90**

Fresh green salad, tomatoes, gherkins, courgettes and pan-fried prawns with homemade balsamic dressing

Large mixed salad platter

Served with a choice of homemade balsamic dressing, vinaigrette or homemade yoghurt dressing

with spicy crunchy chicken strips **€17.90**

with goat’s cheese au gratin and honey (V) with **€18.90**

smoked salmon **€19.90**

Side salad **€4.90**

“Perfect with wine”

Appetiser	€7.90
Fresh farmhouse bread with homemade herb dip and olive oil	
Winemaker's platter	€19.90
A selection of sausages and cheeses, plus our gourmet ham served with grapes, fig mustard, butter and farmhouse bread	
Alsatian-style tarte flambée	€14.90
Sour cream,leek and bacon	
“Gourmet” tarte flambée (V)	€15.90
Sour cream,Brie,grapes,cranberries	
“Deluxe” tarte flambée	€17.90
Sour cream,smoked salmon, pine nuts, rocket and dill mustard	
Tarte flambée “Mosella” (V)	€16.90
Sour cream,mozzarella,cherry tomatoes, rocket and balsamic cream	

For those with a sweet tooth

Warm apple strudel	€8.90
with vanilla sauce, a scoop of vanilla ice cream and cream	
Warm chocolate cake	€9.90
with a molten chocolate centre and a scoop of vanilla ice cream on a fruit sauce	
Warm apple crumble with vanilla ice cream	€5.90
Warm plum crumble with vanilla ice cream	€5.90
Homemade tiramisu	€7.90
Homemade panna cotta	€6.50
with wild berries	
Fresh, homemade Belgian waffle	
with icing sugar	€5.50
with Nutella	€7.50
with cherries and cream or a scoop of vanilla ice cream	€7.90
with cherries, cream and a scoop of vanilla ice cream	€8.90
with fresh strawberries, cream and a scoop of vanilla ice cream (seasonal)	€9.90

Ice cream sundae

Black Forest sundae €9.90

3 scoops of ice cream, sour cherries, cream, cherry liqueur and cherry sauce

Nutcracker €9.90

3 scoops of ice cream, nuts, brittle, cream and walnut liqueur

Chocolate Dream €9.90

3 scoops of ice cream, cream, chocolate sauce, chocolate sprinkles

Strawberry sundae (seasonal) €10.90

3 scoops of vanilla ice cream, fresh strawberries, cream, strawberry sauce

Mosel sundae €9.90

3 scoops of ice cream, peach pieces, "IchZeit" vineyard peach liqueur, cream

Mixed ice cream with cream €6.90

Iced coffee / Iced chocolate €7.50

One scoop of vanilla ice cream and a dollop of cream in cold coffee/hot chocolate

Surprise cup for the little ones €4.90

2 scoops of ice cream topped with a Kinder Surprise

If you have any questions about allergens or additives, please feel free to ask us – our staff will be happy to help at any time.