

## Little Treats

	Griebenschmalzbrot Lard mixed with greaves on bread <sup>1,2,4,a</sup>	6,90
✓	Olives with fresh baked Baguette <sup>1,3,4,a</sup>	6,90
✓ ✓	Savory Tomato Soup <sup>1,4,c,d,g</sup> With homemade basil pesto	6,90
	Toasted Gourmet Bread <sup>1,2,4,a,d,e</sup> Cream cheese, grated cheese, bacon bites, garlic and herbs	8,90

	„Quiche Lorraine“ <sup>4,a,b,d,e</sup>	9,90
	With a small mixed salad	as Appetizer: 6,90
✓	Vegetarian Quiche Lorraine with seasonal vegetables <sup>4,a,b,d,e</sup>	9,90
	With a small mixed salad	as Appetizer: 6,90

Apel's Duo small Quiche Lorraine and toasted Gourmet Bread <sup>1,2,4,a,b,d,e</sup> 9,90


Mosel Antipasti <sup>1,4,a,b,d,e</sup> 16,90  
Grilled Vegetables, garlic Olives, raw ham, salami, capriciosa salad, tomato-mozzarella and homemade aioli, served with freshly baked baguette

## Seasonal Salads

✓	Grilled Sheep Cheese with Mustard Crust and crispy garden Salad <sup>1,4,a,c,d,e</sup> And our homemade balsamic salad dressing	17,90
	Salad with juicy Turkey stripes <sup>4,c,e</sup> With stripes of turkey breast And our homemade balsamic salad dressing	18,90
	Fitness-Salad <sup>1,4,a,f,e,i</sup> Mixed Salad with smoked Fish (Trout and Salmon) With warm garlic Bread	19,90
✓	Small mixed Salad <sup>1,e</sup>	4,90

## Our Classics

Farmer's Elbling- Aspic <sup>1,2,4,e,g</sup> 16,90  
 With homemade fried potatoes and mixed salad  
 Garnished with onions, mustard and horseradish

 Pasta Verde <sup>a,c,d</sup> 17,90  
 Pasta with green vegetables and a light creamy sauce  
 and freshly shaved Parmesan - Vegan option available on request

Pork Escalope <sup>4,a,b,d,e</sup> 19,90  
 With French fries and mixed salad with small plate 16,90

- a homemade Creamy Mushroom Sauce <sup>2,3,4,a,b,d,e,g</sup>
- or a homemade creamy Pepper Sauce <sup>1,2,4,e,g</sup>

Pork Escalope „Wiener Art“ <sup>4,a,b,d,e</sup> 17,90  
 With French fries and mixed salad

Meat Loaf with a Savory Sauce <sup>1,2,4,a,b,d,e,g</sup> 16,90  
 French fries and mixed salad

Ham mat Fritten <sup>1,2,4,b,e</sup> 19,90  
 Raw and cooked ham from Luxembourg with French fries and mixed salad

Apel's Winzerburger <sup>1,2,4,,a,d,e,h</sup> 19,90  
 Homemade Burger of juicy Beed from our local Butcher  
 With Tomato, Rocket, Cheddar Cheese, Bacon, Onion Chutney and a tasty dip  
 served with French Fries

Rumpsteak (300g) with herb butter <sup>1,4,d,e</sup> 29,90  
 With homemade fried potatoes and mixed salad

Rumpsteak (300g) with a creamy pepper sauce <sup>1,2,4,e,g</sup> 31,90  
 With French fries and mixed salad

Rumpsteak (300g) with onions <sup>1,4,e</sup> 31,90  
 With homemade fried potatoes and mixed salad

## Our famous Winz ersteaks (saddle steaks) grilled on Wine Wood!

### Only during weekends and holidays

Savory Winzersteak with Homemade Fried Potatoes <sup>1,2,4,e</sup> and mixed salad	18,90
Savory Winzersteak with Herb Butter and Homemade Potato Salad <sup>1,2,4,d,e</sup> Grandma's recipe	15,90

## Meals with Fish

Baked Scampi <sup>2,6,d,e,j</sup> baked in our olive oil, marinated with garlic, chilli and herbs, served with french fries, homemade aioli and a mixed salad	26,90
Filet of Pikeperch baked on the Skin with Tagliolini Pasta <sup>1,2,4,a,b,d,g,i</sup> With a light tomato sauce, Padano Grana and basil pesto	27,90
Nordic Smoked Salmon with Honey- Mustard Sauce <sup>1,4,d,e,i</sup> With homemade fried potatoes and mixed salad	21,90

## Cold Dishes – Hearty and Rustic

Vineyard Vesper With raw and cooked Ham, Liver- and Black Pudding, Aspic, Salami, Gherkins, raw Onions, Mustard and fresh Farmer's Bread	16,90
✔ Cheese Variation from the border triangle <sup>1,4,a,d,e</sup> With fig mustard sauce, butter & farmhouse bread	16,90
✔ Cheese Cubes 150g <sup>1,2,4,a,d</sup> Gouda und Lindenberger cheese garnished with salty snacks and grapes	8,90

## Kids meals

✓ French Fries with Ketchup and Mayonnaise <sup>1,2,3,4</sup>	5,90
✓ Pasta with Tomato Sauce <sup>1,2,4,e</sup>	7,90
Bratwurst with French Fries and Ketchup <sup>1,4,a,b,g</sup>	7,90
Escalope with French fries <sup>4,a,b,d</sup>	9,90

## Desserts

Lukewarm Chocolate Cake <sup>1,2,a,b,d</sup> With 2 scoops of ice cream and vanilla sauce	9,90
Homemade Crème brûlée <sup>2,b,d</sup> With bourbon vanilla	7,90
Vanilla Ice Cream with fresh Blueberries and Blueberry Sauce	8,90
Vanilla Ice Cream with Peach- Liqueur <sup>1,2,b,c,d</sup>	8,90
Lemon Sorbet with Elbling Sekt (sparkling wine) <sup>1,2</sup>	8,90
Mixed Ice Cream <sup>1,b,c,d</sup>	6,90
Mixed Ice Cream with Whipped Cream <sup>1,b,c,d</sup>	7,90

## Our local partners

Fleischerei Klassen (butcher shop) – Temmels / Cobolux – Wecker – Lux.

Gemüsehandel Jacobs (vegetables) – Niederrhein/ Pons – Fruits, Vegetables and more – Trier

Käserei Altfuchshof (cheese diary) – Kahren / Tawerner Dorfbäckerei (bakery) - Tawern

VLG / Piemonte – Trier / La Provencale– Leudelage – Luxemburg

Getränke Kessler – Trier

✓ vegetarian    ✓✓ vegan

1 – preservative    2 – flavor enhancer    3 – colorant    4 – antioxidants  
 a) Contains gluten    b) contains egg    c) contains peanuts    d) contains milk    e) contains mustard  
 f) contains soja    g) contains celery    h) contains sesame    i) contains fish    j) contains shellfish

*Elbling aus Tradition, Burgunder aus Leidenschaft*