

Our recommendation for Aperitif

∞ *Kombucha Cocktail* ∞

with

raspberry mark, fresh mint, fresh orange juice and Kombucha

∞ *without alcohol* *for 5,00 Euro* ∞

∞ *additional with Prosecco* *for 5,50 Euro* ∞

Starters

Hot smoked trout

from „Graf Castell“

with horseradish and a small salad

12,00 Euro

Salmon tartare "KUBU's Finest"

with Lime – Crème – Fraîche on a potato pancake with a small salad

small 12,50 Euro

big 16,50 Euro

Carpaccio of veal marinated with Balsamico

with Frisée – Cress – Salad

14,00 Euro

Roasted duck foie gras

with a reduction of red wine, apple – Chutney
and wild herbs salad

18,00 Euro

A culinary enjoyment with this is

2004 Johannisberg Wallhausen

Riesling Auslese

Schloss Wallhausen

Nahe

0,1 l for 6,90 Euro

Soups

Parsley root soup with lost egg of quail		5,50 Euro
Pot au feu of blue white fish with root vegetables and saffron	as starter	7,50 Euro
	as main dish	14,50 Euro
Soup of the day		from 5,50 Euro

KUBU's Salads

KUBU – Salad assorted leaf salad with Balsamico dressing, herbal sour cream and big herbal croutons		
with goat cheese		13,50 Euro
with dices of breast of poulard		14,50 Euro
with one Jumbo – prawn and Cocktail Dip		16,50 Euro
with dices of fillet of beef		18,00 Euro
Caesars Salad with roman lettuce and Parmesan dressing, slices of Parmesan and big bread croutons		
with dices of breast of poulard		14,50 Euro
with one Jumbo – prawn and Cocktail Dip		16,50 Euro
with dices of fillet of beef		18,00 Euro

Pasta and Risotto

Spinach – Tagliatelle with saffron sauce and roasted scallops	14,50 Euro
Tagliatelle with sauce of white Alba – truffle, small vegetables and tomato confit	14,00 Euro
Risotto of herbs with breast of quail and Parmesan	12,90 Euro

KUBU's Classics

„Wiener Schnitzel“ of milkveal optional with fried potatoes, French Fries or potato salad with a side salad	21,50 Euro
Angus Burger of 100% beef with cheddar cheese, French Fries and coleslaw	16,50 Euro
Saddle of venison with cranberry sauce, red cabbage and buttered “Spätzle”	20,00 Euro
Lamb noisettes with thyme sauce, bacon beans and Risotto of herbs	19,00 Euro
Medaillons of pork with Sauce Robert; braised sweetheart cabbage and mashed potatoes	16,00 Euro
Prime boiled beef with horseradish sauce, creamed spinach and mashed potatoes	15,00 Euro

Best of Grill

Rump – steak from Angus Beef with stewed onions, mixed vegetables and fried potatoes	23,90 Euro
Beef fillet from Black Angus Beef with green pepper sauce, mixed vegetables and potato – gratin	26,00 Euro
„Surf and Turf“ of fillet of beef and Jumbo – Prawn with Dijon – Mustard – Mayonnaise, beans and French Fries of sweet potatoes	26,50 Euro
Châteaubriand 500g (for two persons) with Sauce Bearnaise, glazed vegetables and potato – gratin	per person 28,00 Euro
Roasted red mullet with tomato – compote and spinach – Tagliatelle	17,00 Euro
Whole gilthead from the grill with herbal olive – oil, spinach and rosemary potatoes	21,00 Euro

**Ask for our meat and fish of the day.
Every day we have a nice recommendation for you.**

Dessert

Trilogy of Crème Brûlée
– Classic, Pistachio, Praline –
6,50 Euro


Cranberry – Orange – Salad
with Grand Manier, lemon balm and walnut ice cream
6,50 Euro

Homemade
Chocolate – Cantuccini – Tiramisu
7,00 Euro

Valrhona chocolate – tartlet with liquid core,
mango sorbet and raspberry sauce
9,50 Euro

Cheese plate
with grapes
10,50 Euro

*Please ask for our cake offer.
Surely you will find a bit coming with your coffee or Espresso.*

Dear guest,
we are pleased to welcome you to our restaurant *and would like to*
invite you and your family to visit us on Brunch on Sunday.

30,00 Euro per person

*Children between 6 and 12 we charge half price.
Children under 6 are eating for free.*

*Please call for reservation
069/ 92 00 39 0*