

Starter Vegetarian / Vegan

Vegan snack plate

*Hassan's Hummus,
Lentil coconut curry mousse
Koji-vegetables (fermented) with nettles
Brocamole (broccoli cream)
Grilled algae tofu from Paradise, from our top regional tofu producer*



16.90

Stubers salad variation as starter

*Lettuce and wild herbs
white cabbage-pumpkinseed, fennel-orange
and carrot-ginger salad,
roasted sunflower, pumpkin- and sesame seeds
with our traditional herb dressing
or cherry balsamico and olive oil*



7.90

Stone-oven buns with butter or olive oil

3.80

Soup

Tomato-Miso-Soup

*with organic tomatoes, sea asparagus, red onions
and roasted black and white sesame seeds*



11.90

Main Courses

Vegetarian / Vegan

Homemade fine noodles

made from organic whole grain Khorasan wheat

19.80

*with tomato sauce, portobello, shiitake and herb mushrooms,
vegetables, fried with garlic and herbs from our kitchen garden in
olive oil
(upon request with parmesan cheese)*

Vegan Burger Patty of oats, peas, chickpeas and beetroot



19.80

*with tomato sauce, king oyster-, oyster- & shiitake mushrooms,
vegetables, fried with garlic and herbs from our kitchen garden
in olive oil*

Vegan Miso Escalope (Schnitzel) "Vienna Style"



19.80

*served with Koji-vegetables (fermented) with nettles,
vegan lime cashew aioli and baked potatoes
or fresh French fries*

Vegetarian / Vegan Menu

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Lentil coconut curry mousse
Brocamole (broccoli cream)
Koji-vegetables (fermented) with nettles
Grilled algae tofu from Paradise, from our top regional tofu producer



Tomato-Miso-Soup

with organic tomatoes, sea asparagus, red onions
and roasted black and white sesame seeds



optional main course:

Homemade fine noodles

made from organic Khorasan wheat and chestnut flour
with tomato sauce, king oyster-, oyster- & shiitake mushrooms,
vegetables, fried with garlic and herbs
from our kitchen garden in olive oil
(upon request with parmesan cheese)

OR

Vegan Burger Patty

of oats, peas, chickpeas and beetroot
tomato sauce, king oyster-, oyster- & shiitake mushrooms
vegetables, fried with garlic and herbs
from our kitchen garden in olive oil



Dessert variation

Crème brûlée with madagascar vanilla and elderflower
Ice cream cake of roasted pumpkin seeds, green tea and honey
Sorbet of middle Rhine cherry and lavender

or vegan

Three different sorbets



Menu total 43.00

Our wine recommendation from organic farming:

209)	2022/23 VON HERZEN	- almost dry -	0,75l	29.00
	Cabernet Blanc, Sauvignir Gris, Riesling & Muscaris			
	Winery Dr. Kauer, Bacharach			
473)	2020 Riesling + Roter Traminer	- dry -	 0,75l	36.00
	Cöllner Rosenberg			
	Winery Hahnmühle, Nahe			

