



TEILEREIEN

perfect for sharing

PETERS WOOD OVEN BAGUETTE

with chilli butter, alioli, herb butter, flour de sel, fresh herbs g
or purely vegetable

Pea Guacamole, Beetroot Hummus, Tomato Chutney, Fresh Herbs 

/ 12,- for two people.

Bären Tatze

Crispy slice of original farmer's bread

either **GRILLED VEGETABLES**, pesto, diced onions and herbs vegan with cashew cheese gratin 

or **SMOKED BACON CUBES**, sour cream, spring onions, diced onions, diced potatoes,
baked with Eifler cheese

/ 8.50 p. Paw (we recommend two as a main course)

APPETIZERS

SPICY TOMATO SOUP

with basil foam and stone oven baguette / 6.50

TAPAS

- + clay bowl marinated grilled mushrooms, small salad and baguette / 7,- 
- + Clay bowl, chilli-cheese meatballs on tomato sauce, small salad, baguette / 8.50,-
- + Clay bowl of garlic and herbs Shrimp, small salad and baguette / 10,-

SALAT BOWLS

all come with seasonal salads and stone oven baguette

KRAFTPAKET / 12.00

Roasted diced potatoes, grilled vegetables,
beetroot hummus, marinated diced cucumbers,
roasted pumpkin seeds,
Pumpkin seed lime dressing

KLETTERMAX / 12.00

Lentil salad, pea guacamole, roasted cauliflower,
date tomatoes, toasted sesame and cashew
spicy wild cranberry vinaigrette

SALAD BOWL TOPPINGS

- + crispy, marinated smoked tofu / 3.50 
- + Goat cheese with walnuts and honey / 4.00
- + pork schnitzel strips / 6.00

RUSTIC FRIED POTATOES

with onions, diced bacon, herbs (optionally without diced bacon) / 5.90 
A little info: We use pork from the Eifel for our schnitzel.

- + VEGETABLE SCHNITZEL Tomato chutney and juicy grilled vegetables / 15.90 
 - + WINZERSCHNITZEL Cordon Bleu with smoked ham, Emmental cheese, dark mushroom sauce / 16.90
 - + MOSELSCHNITZEL Cordon Bleu with pickled tomatoes, Eifler Bergkäse and sage, with tomato chutney / 16.50
 - + SCHÄNGEL SCHNITZEL with caramelized onions and free-range fried egg / 15.90
 - + ONLY SCHNITZEL pork schnitzel Viennese style with lemon / 14,-
 - + PORK STEAK peppered with garlic, fried onions and herb butter / 16.50
- + RUMPSTEAK WEIDERIND with grilled vegetables and herb butter / 28.50
(all dishes alternatively also with fries)
Our colorful side salad goes great with this! / 5,-

BÄREN BURGER

are available with rustic fries or sweet potato fries (+2 €).

There is also a sauce, please choose: Alioli, chili-peach, ketchup or mayo

EIFEL CHEESE BURGER / 18,50

Crunchy bun from the Alsbach bakery, sour cream, BBQ
sauce, seasonal salad, tomato slices, pickles, caramelized
onions, Grönerhof cheese and more Free range Angus
beef patty

GARDEN BURGER / 17,-

Crispy bun from the Alsbach bakery, BBQ sauce, seasonal
salad, tomato slices, pickles, caramelized onions, pea
guacamole, homemade vegetable patty

Crispy bun from the Alsbach bakery, BBQ sauce, seasonal salad, tomato slices, pickles, caramelized
onions, pea guacamole, homemade vegetable patty

THIS AND THAT

GRÖNER'S KÄSESPÄTZLE

with Emmental and mountain cheese from the Grönerhof, caramelized onions and salad bouquet / 14,-

CAULIFLOWER AND CHIPS

Cauliflower florets baked in Koblenz beer batter with rustic fries, vegan remoulade / 13.50

FISH AND CHIPS

Fish fillet baked in Koblenz beer batter with rustic fries and remoulade / 14.50

FOR THE KIDS

Children's portion but twice as tasty

KARTOFFELRÖSTI crispy mini potato Rösti with fried egg and cucumber salad / 7.50

SCHNIPO red and white schnitzel Viennese style with our fries, plus ketchup and mayonnaise / 8.50

SCHNIBRA Wiener-style pork schnitzel with fried potatoes and gravy / 8.50

DESSERT

Warm **CHOCOLATE CAKES** / 7.50

plus a scoop of bourbon vanilla ice cream and hazelnut crunch

APPLE CRUMBLE (gluten-free) with homemade tonka bean ice cream / 9.00

BLONDIE white brownie with pickled plums / 6.50 

HOMEMADE CHOCOLATE ICE CREAM on a stick with crispy dip / 4.50

 Vegetarian

 Vegan