



Passionate cooking and enjoying together are the most beautiful memories of my family for me. Having been raised in a family of gardeners and foresters, the good gifts of nature were particularly close.

The woods and fields provided the most wonderful ingredients, which passionately transformed grandmother, great-grandmother, mother and aunts into little-scented wonders.

I would like to share all these memories of my hometown with you in my little restaurant and spoil you with the traditional dishes of my childhood. I would like to preserve the recipes of my family and the local region, but also improve them through modern, up-to-date nutritional knowledge.

I find the very best ingredients in small friendly producers from Rhine-Hesse and the Palatinate.

I have a passion for the matter, trust and friendship with my winegrowers. It is important for me to procure my wine from the place where it is produced with special love and devotion. I prefer a small assortment of manufactories, in which I know about every single drop, to an unmanageable variety.

I would like to welcome you warmly together with my team!

Nora Valeska Benks

# Seasonal dishes

**Fine foam of pea soup with lime crème fraîche** 5,90 <sup>vegan</sup>

**Mâche with potato dressing**  
**with roasted seeds** <sup>vegan</sup> **or lardons of bacon** 6,50 | 13,90 (mainz course)

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**Tomato risotto**  
with marinated arugula and crispy goat's cheese croquette 14,90 <sup>vegetarian</sup>  
- optionally with pike-perch fillet roasted on the skin + 6,00

**Corn-fed chicken breast**  
served with potatoes and beans in a fine béchamel sauce 16,90

**Meat dumplings cooked in a Riesling reduction**  
with glazed vegetables and smashed potatoes 14,90

**Caramelized pork belly**  
served with kale with horseradish and a black pudding 17,90

**Grandmother's pot roast**  
in a burgundy sauce with bread dumplings and red cabbage 19,80

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**Dessert Gourmand**  
A plate with different sweet temptations including espresso 9,80 <sup>vegetarian</sup>

# Entrée

**Small serve of olives** 3,90 <sup>vegan</sup>

**A pot of onion-infused lard**

served with an rustic spelt wheat and emmer bread 5,90

**Seasonal Soup**

(see seasonal dishes)

**Rosemary crostini**

spelt wheat and emmer bread served with a

white bean tapenade <sup>vegan</sup>

6,90

**Leafy green salad**

with a honey mustard dressing <sup>vegetarian</sup>,

or raspberry walnut dressing <sup>vegan</sup>

4,60

**Entrée plate**

air dried wild boar salami, white bean tapenade,

olives, onion-infused lard, goats cheese, butter

and a rustic spelt wheat and emmer bread,

recommended for two or solo as main dish 15,60

# Goldener Hirsch classics

– The chef's recommendations, favourites and traditional dishes –

## „Salade Maison“

– Leafy green salad served with crispy thyme and honey crusted goat's cheese, fresh pear and roasted walnuts accompanied with a raspberry, walnut vinaigrette vegetarian

13,90

## Homemade „Hunsrücker Gefille“

– Served with mincemeat and sausage filled potato dumplings in a bacon cream sauce

15,80

## Homemade vegetarian „Gefille“

– with a filling of spinach and ricotta in a delicate Riesling cream sauce topped with spinach leaves vegetarian

15,80

## Crispy fried „Blutwurst“ Black Pudding

(Butcher Harth, Stackeden-Elsheim)

– served on a bed of mashed potato with Riesling infused cabbage, braised apple and onions

14,90

## „Pfälzer Saumagen“

(Butcher Vogt, Haßloch)

artisan sausage from the Palatinate served on a bed of mashed potato with Riesling infused cabbage

14,20

Mushroom filled Tortellinis  
in a creamy porcini sauce with marinated rocket leaves  
and shaved parmesan <sup>vegetarian</sup>

13,90

Premium Rumpsteak  
finest argentinian Angus beef, approx. 200 gms  
served with braised onions or porcini butter with  
crispy thyme roasted potatoes

24,90

Pork Schnitzel  
fried in homemade butter with wild cranberries  
and crispy thyme roasted potatoes

18,90

Grandma Emma's Beef Roulade  
made from locally produced meadow-fed cows and cooked  
in juices served with red cabbage and creamy mashed potatoes

19,80

We prepare our **roast potatoes** with red onions and thyme in a fine mixture of the best rapeseed oil and clarified butter. Please inform us if you wish to use a different cooking method.

Do you have any **allergies or intolerances?** As a holistic nutritionist, I am aware of the many problems associated with certain foods. We are happy to cater to your specific needs.

Please ask us, we will be pleased to advise you!

# Desserts

## Seasonal desserts

– see seasonal menu please

## Crème brûlée vegetarian

– Classic french dessert with a vanilla note

6,90

## warm chocolate soufflé

served with red berries and vanilla sauce vegetarian

7,20

- with vanilla ice cream

9,50

## Wine recommendations to dessert:

**2012er Ortega Spätlese** –sweet– Böhler Stein-Bockenheim

Fine dessert wine with a fresh fruit note and a peach bouquet

3,20 (0,1 l) | 5,40 (0,2 l)