

Tomahawk-Steak

For Two People

DRY AGED TOMAHAWK-STEAK

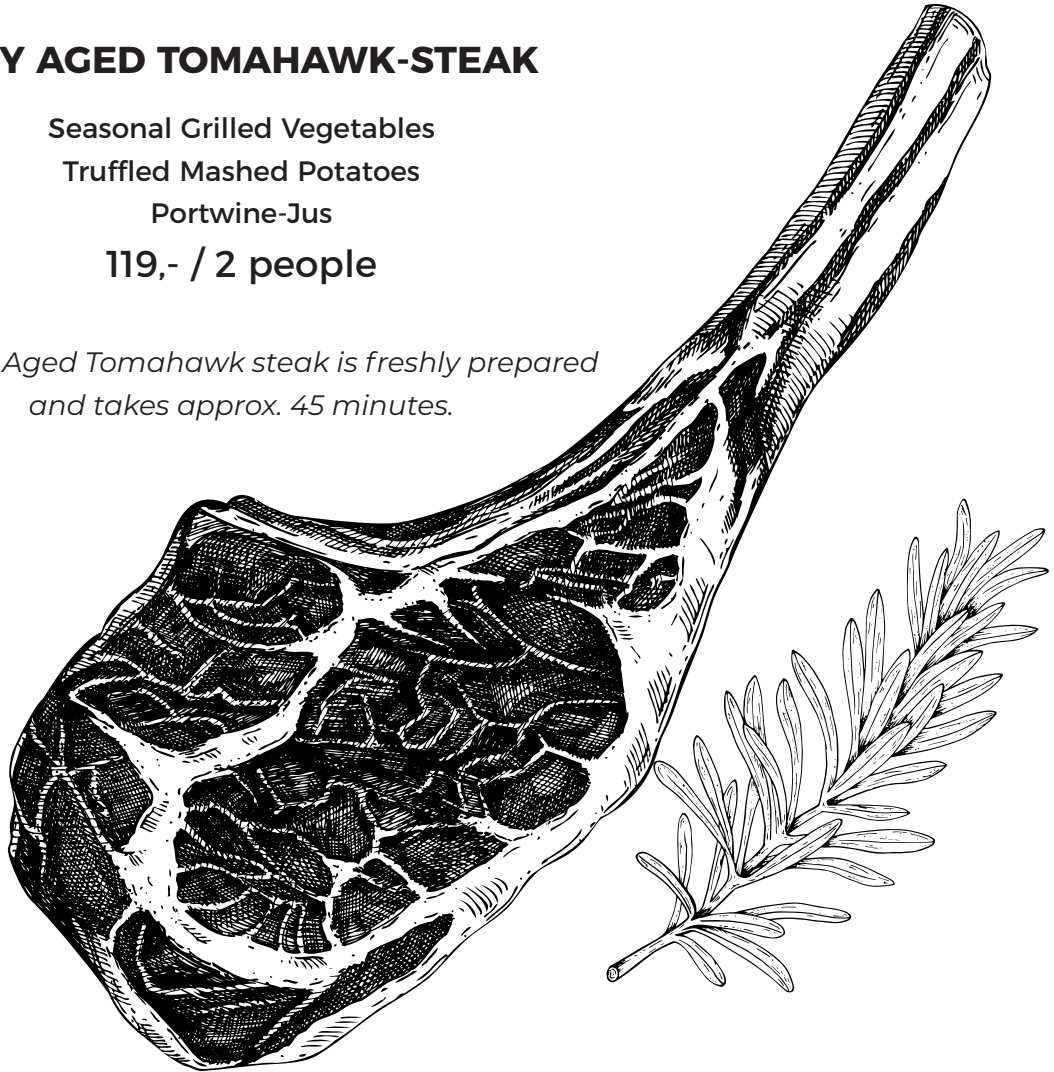
Seasonal Grilled Vegetables

Truffled Mashed Potatoes

Portwine-Jus

119,- / 2 people

*Our Dry Aged Tomahawk steak is freshly prepared
and takes approx. 45 minutes.*



COOKING LEVELS

Heat transforms the flavor and texture of the meat:

"Well Done" is fully cooked and juicy,
"Medium" offers a tender pink center,
while "Rare" enhances the intense
meat flavor and delicate texture.

WELL DONE
61 - 70° C

MEDIUM
54 - 56° C

RARE
45 - 49° C

CHAMPAGNER



	0,1 l	0,75 l
LAURENT-PERRIER „LA CUVÉE“ Brut	12,-	84,-
LAURENT-PERRIER „CUVÉE ROSÉ“ Brut	16,-	112,-
JOSÉ MICHEL & FILS „CHAPITRE“ Pinot Meunier Extra Brut		139,-
JOSÉ MICHEL & FILS „SPECIAL CLUB MILLÉSIME“ Pinot Meunier / Chardonnay Brut		219,-

SPARKLING WINE

	0,1 l	0,75 l
RIESLING SEKT Traditional bottle fermentation Dry	5,-	28,-
ROSÉ SEKT Brut Spätburgunder Cuvée Weingut Motzenbäcker	6,-	35,-
MARIE SEKT Brut Sauvignon Blanc Weissburgunder Auxerrois Weingut Motzenbäcker	6,-	35,-
MORGENLANDFAHRERIN Brut Nature 2000 Muskateller Traminer Sauvignon Blanc Chardonnay Weingut Motzenbäcker		147,-
WEISSBURGUNDER SEKT Brut Johannes Weine	5,-	28,-
SAUVIGNON BLANC SECCO Dry	4,-	22,-
PFIRSICH SECCO Fruity	3,-	18,-
TRAUBENSECCO - ALKOHOLFREI Sweet	3,-	18,-

APERITIFS

	0,25 l
APEROL SPRITZ Secco Aperol Mineral Water	8,-
LILLET WILD BERRY Lillet Blanc Berries Schweppes Wild Berry	8,-
RED HUGO Secco Mineral Water Elderflower Syrup Red Grape Juice Orange	8,-
CAMPARI SODA OR ORANGE Campari Soda or Orange Juice	7,-
ROSÉ TONIC Rosé Tonic Lime	8,-
HUGS & KISSES Red Wine Blackcurrant Juice Cointreau Orange Mineral Water	8,-

MINERAL WATER

0,25 l 0,75 l

ELISABETHENQUELLE | Pur

3,40 6,90

ELISABETHENQUELLE | Medium

3,40 6,90

ELISABETHENQUELLE | Spritzig

3,40 6,90

BEERS

0,3 l 0,33 l 0,5 l

BITBURGER PREMIUM PILS | On Tap

3,90 5,90

BENEDIKTINER HELL | On Tap

3,90 5,90

BITBURGER PILS | Non-alcoholic

3,90

BENEDIKTINER WEISSBIER | Unfiltered

5,90

BENEDIKTINER WEISSBIER | Non-alcoholic

5,90

WINE SPRITZERS

0,25 l 0,5 l

RIESLING-SCHORLE | Sweet or Sour

3,50 6,-

ROSÉ-SCHORLE | Sweet or Sour

3,50 6,-

SOFTDRINKS

0,2 l 0,25 l 0,5 l

COCA COLA | **COCA COLA LIGHT**

3,70 5,70

FANTA | **SPRITE** | **MEZZO MIX**

SCHWEPPE'S BITTER LEMON

3,90 5,90

SCHWEPPE'S INDIAN TONIC WATER

3,70

FRUITY

0,25 l 0,5 l

NEUSS JUICES - PURE

3,90 5,90

Unfiltered Apple Juice | Blackcurrant Nectar

Orange Juice | Palatinate Grape Juice, White or Red

NEUSS JUICES - SPRITZERS

2,90 5,20

STARTERS

GRUMBEERSUPP

- vegetarian -

Hearty potato soup with pulled steamed dumpling

9,-

SOUP OF THE DAY

Let our kitchen surprise you with today's creation -
our service team will be happy to inform you!

8,-

PRAWNS

Half a dozen | Garlic

Olive oil | Aioli | Bread selection

19,-

BEEF TARTARE

Capers | Truffle mayo | Shallots | Toasted bread

120 g 19,-

200 g 28,-

GOAT CHEESE & ALMOND QUICHE

Wild herb salad | Lavender honey vinaigrette | Fig jelly | Almonds

18,-

BURRATA

Marinated colorful cherry tomatoes

Almond-basil pesto | Herb crostini

16,-

SMALL SALAD

- vegetarian -

Romaine lettuce | Croûtons | Grana Padano | Seasonal toppings

Choice of:

Blackberry-walnut or balsamic vinegar & oil dressing

8,-

Asparagus Season

PALATINATE ASPARAGUS

- From the Walter asparagus farm in Gönenheim -
White asparagus | Triplets | Hollandaise sauce

1/2 Pound 21,-

Wahlweise mit:

- ⊕ Two kinds of ham 9,-
- ⊕ Salmon 16,-
- ⊕ Rump Steak 20,-



MAIN COURSES

SALAD „ZUR KANNE“

- vegetarian -

Romaine lettuce | Croutons | Mustard popcorn

Grana Padano | Seasonal toppings

Oven-fresh sourdough bread

Choose between:

Blackberry-walnut or balsamic vinegar & oil dressing

15,-

⊕ Goat cheese **7,50**

⊕ Beef strips **12,-**

⊕ 1/2 Dozen Shrimp **16,-**

COD

Beurre Blanc | Truffle-Saffron Risotto

36,-

COQ AU RIESLING

Sous-vide cooked leg of black-feathered chicken | Riesling broth

Pearl onions | Mushrooms | Ribbon noodles

29,-

LAMB SHANK

Rosemary jus | Bacon green beans | Polenta

32,-

KANNE BURGER

Mustard-Maple Cream | Sautéed Pointed Cabbage

200g Pure Beef Patty from German Heifer

Mountain Cheese | Grilled Blood Sausage | Braised Apple

Potato Sourdough Bun

Served with Rustic Fries | Fried Bimi

Lemon Brown Butter | Spiced Sour Cream

28,-

- Also available without blood sausage -

CHEESE SPÄTZLE

- vegetarian -

Caramelized Onions | Crispy Fried Onions | Mixed Leaf Salad

22,-

VEAL CORDON BLEU

Made from veal topside - filled with flavorful mountain cheese
and lightly smoked bacon

Served with roasted potatoes

38,-

RUMP STEAK "ZUR KANNE"

- From the Charcoal Grill -

Roasted Garlic Jus | Potato Slice

Port Wine Shallot Marmalade

36,-

PALATINA TRIO

Saumagen | Bratwurst | Liver dumpling

Bacon sauerkraut | Mashed potatoes | Onion jus

23,50

Our Palatina Trio is sourced from the
local butcher "Hambel" in Wachenheim

SAUMAGEN ROULETTE

Various Slices of Palatinate Saumagen

(Hambel's Classics / Sheep Cheese Chili / Seasonal)

Bacon Sauerkraut | Mashed Potatoes | Onion Jus

23,-

DESSERTS

- All vegetarian -

ROSTIGE RITTER

Vanilla sauce | Berries | Fig jelly

11,-

ALMOND CRÈME BRÛLÉE

Vineyard Peach Sorbet

12,-

SORBET VARIATION

- Vegan -

3 homemade sorbet scoops

Berry | Crumble

10,50

KAISERSCHMARRN

- Serves up to 2 people -

Served in a cast-iron pan with vanilla sauce

22,-

CHEESE SELECTION

From Palatinate and France | Homemade Grape Chutney

Fig-Almond Bread

3 varieties **7,50** 4 varieties **9,50** 5 varieties **11,-**

HOT BEVERAGES

Our coffee beans are sourced from the "Röstwerk Pfalz" coffee roastery in Deidesheim.

CAFÉ CRÈME	3,90
CAPPUCCINO	4,20
LATTE MACCHIATO	4,60
MILCHKAFFEE	4,60
ESPRESSO	3,20
DOPPELTER ESPRESSO	4,60
ESPRESSO MACCHIATO	3,90
HOT CHOCOLATE	4,20
☺ 4cl Baileys	7,50
AFFOGATO (Espresso Vanilla Ice Cream)	7,50
TEA (Forest Berry Earl Grey Peppermint Green Tea)	3,90