

◆ **LUNCH MENU** [Mon – Fri 12 p.m. – 3 p.m., except public holidays]

Main course ... 12,50

2 courses: main course + starter or dessert ... 15,50

3 courses: starter, main course, dessert ... 18,50

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Mixed leaf salad, garden vegetables, wild herbs, house dressing 🍷

Tomato and basil soup, sour cream, croutons 🍷

Meatloaf, Saxon heifer & straw-fed pork, mushroom cream sauce, raw marinated pointed cabbage, potato dumplings

Bischoff pasta, penne, cherry tomatoes, garlic, hot chilli, flat-leaf parsley, olive oil, rocket, Parmesan 🍷

Strawberry ice cream, strawberries 🍷

Sheep's cheese, Yuzu, honey, crunchy nuts 🍷

◆ **WEEKLY MENU** [Sun – Wed 12 p.m. – 9 p.m., Thu – Sat 12 p.m. – 10 p.m.] ◆◆◆◆◆◆◆◆

Old-school beef tartare ... 16,50 / 23,00

Saxon heifer, gherkins, shallots, capers, mustard, egg yolk, anchovies, olive oil, bread, butter

PILOT_Mare ... 17,50

marinated salmon, herb-cured herring, octopus, squid, anchovies, garlic crostini, mixed salad, rouille sauce

Asparagus and pea risotto 🍷 ... 18,00

Asparagus tips, roasted Griollo, basil pesto, pea shoots, herb salad

with roasted corn-fed chicken ... 27,00

PILOT_Octopus Salad..... 15,00 / 25,00

tepid boiled potatoes, scallions, wild garlic pesto, pimentos

Asparagus spears from the Tautz Asparagus Farm, Frankenheim 🍷 ... 19,00

250 g, with buttered parsley potatoes and choice of: Dutch sauce / Polish butter / Nut butter

with straw-fed pork escalope ... 33,00

with corn-fed chicken breast from Weber Poultry Farm ... 33,00

with salmon fillet ... 33,00

with Saxon heifer roast beef ... 39,00

◆ **WINE RECOMMENDATION**

Scheurebe, 2025 | Schäffer, Hambacher Schlossberg, Pfalz ... 0,10 l: 5,00 ... 0,20 l: 10,00 ... 0,75 l: 33,00

gently unassuming, with stony minerality; the finest expression of the terroir, superb on the palate and with lovely, delicate acidity, wonderfully fresh, delightfully juicy, and enticingly slightly salty

Albariño Blanco | Martín Códax, Rías Baixas ... 0,10 l: 6,00 ... 0,20 l: 12,00 ... 0,75 l: 39,00

shiny, bright, fresh, creamy, smart salty, be kissed: Galicia & Albariño

Orange Godello | Martín Códax, Rías Baixas ... 0,75 l: 40,00

decent natural wine, white wine is fermented like red wine, characteristic structure and colour: bright ORANGE, fruity citrus fruits and apricot, lively fresh, pleasant minerality, please try it!