



## Manor House menu at Stolpe

Scallops  
with kohlrabi and apple



Saddle of Goatling  
with young leeks and bergamot



Fermented Asparagus  
with cream cheese, buckwheat and wild herbs



Turbot  
with green peas, nut butter and elderflower



Filet and Sweetbread of Veal  
with parsley and garlic



Carrot  
with yoghurt and poppy seed

All dishes can also be served à la carte or in your preferred order.  
Individually and adapted to your personal wishes.

For information regarding allergies please ask our service staff!

## White wine 0,15l per glass

2018 Sauvignon Blanc dry  
Weingut Peth-Wetz, Rheinhessen 7€

2018 Grauer Burgunder dry  
Weingut Peth-Wetz, Rheinhessen 8€

## Rosé wine 0,15l per glass

2018 Mahlzeit Rosé dry  
Cuvée of Spätburgunder, Portugieser  
& Frühburgunder  
  
Weingut Korrell, Nahe 7€

## Red wine 0,15l per glass

2016 Dompräsenzhof dry  
Cuvée of Dornfelder,  
Spätburgunder & Dunkelfelder  
  
Weingut im Weinegg, Rheingau 8€

2015 Altos Ibéricos Rioja Crianza  
Miguel Torres, Spanien 9€

## Our Wine Pairing

3-course menu	39 €
4-course menu	49 €
5-course menu	59 €
6-course menu	69 €