



AVALON SAMPLE DINNER MENU

Tonight's Included Drinks at Table . . .

White	HILL GRUNER VELTLINER <i>Your everyday soft and easy- to-drink wine</i>
Rosé	PORTUGIESER ROSE <i>An excellent light dry rose wine</i>
Red	RÖMERKELLER MERLOT <i>Mild red wine from Mosel vineyards</i>
Beer	BECKS DRAUGHT BEER
Soft Drinks	COCA COLA, (regular, zero or light), SPRITE, ORANGE JUICE

For the Special Occasion . . . Our Maître d' Laszlo Konkoly recommends the following wines from our Wine Menu:

White **FRANKEN, WÜRZBURGER STEIN RIESLING**
 "GROSSES GEWACHES", DRY /BÜRGERSPITAL/ per bottle € 42.00
Characteristics: A wine with good acidity and a fruity, aromatic bouquet.
Features: In 1316 the patrician Johann von Steren from Wuerzburg donated an estate to take care of sick and insured people, which became the new hospital in town. Since the 16. hundreds it has been called "Buegerspital zum Heiligen Geist". To keep the hospital running, many people donated further properties and vineyards, which was the foundation for the wine-growing estate. Today the Buegerspital Weingut belongs to the oldest and largest vineyards in Germany.
Recommendation: Fits to white meat, Turrines, Fish and light dishes. Good with asparagus and other vegetables.
 Alcohol 12.9%, Acidity 6.4 g/l, Sugars 3.5 g/l 0.75 l bottle

Red **FRANKEN, SPATBURGUNDER CUVÉE DRY, Parzival, Barrel Aged** per bottle € 42.00
 /WEINGUT RUDOLF FÜRST/
Characteristics: Overwhelming Aroma of black cherry and blue berry.
 Enormous fruit concentration with elegant wooden note and a touch of vanilla.
Features: In the Area Centgrafenberg Hunsrück, the best burgundy wines of the Winery Rudolf Fürst are produced. The Frühburgunder Cent-grafenberg is cultivated exclusively in this area. The traditional mash fermentation and the ageing of 18 month in wooden barrels making this Wine a classic Burgundy
Recommendation: Game, Roast Veal, Roast Lamb, Pasta al Forno
 Alcohol 13.5%, Acidity 4.5 g/l, Sugars 1.0 g/l , 0.75 l bottle
 In case you would like to finish your bottle at the bar at a later stage don't hesitate to let your waiter know, - your wine will be waiting for you there.

Today's Regional Specialty: "KÖLSCHE RIEVEKOOCHÉ"



One can eat pretty well in most traditional-style Kölsch restaurants. The local food, which is quite rustic, but a tasty, hearty fare. Rievekoochen / Reibekuchen are flat fried potato cakes usually on offer once a week, and served with a variety of sweet or savoury toppings, which may include apple sauce, Rübekraut (the beet-sourced equivalent to black treacle) or smoked salmon with horseradish cream.



DINNER

Appetizer **"KÖLSCHE REIVEKOCHE"** - Potato Pancake with Smoked Salmon and Curd Cheese with Chives

Soups **VEAL CONSOMMÉ** - with Herb Spätzle
----- or -----
CREAM OF ZUCCHINI - with Brie

Salad **MIXED GARDEN SALAD** - with Crispy Bacon, Whole Wheat Croutons and Herb Dressing

Main Course **"RHEINISCHER SAUERBRATEN"** - Braised, marinated Beef German Style
Served with Potato Dumplings and red Cabbage
----- or -----
BRAISED FILLET OF PIKE PEARCH - On Cabernet Sauvignon Sauce
Served with Wild Rice and Vegetables Julienne
----- or -----
BREADED BAKED CELERY SCLICES - with parsley Potatoes, Vegetables Julienne
and Sour Cream

Dessert/Cheese **BAKED APPLE SLICES**
In Beer Dough with Cinnamon Sugar and Vanilla Sauce
----- or -----
ICE COUPE "RÜDESHEIMER COFFEE"
With Likör and Ice Cream, served with Whipped Cream
----- or -----
FRESHLY SLICED FRUIT
----- or -----
CHEESE PLATTER - Ementaler, Fol Epi and Tete de Moine, served with Crackers, Nuts and Grapes

Coffee / Tea **COFFEE** - Regular or De-caffeinated
----- or -----
TEA

Tonight's Additional "Extra" Healthy Menu Option . . .

Starter **GREEN SALAD** with Roasted Peppers, Feta Cheese and Roasted Nuts

Main Course **GRILLED LOACH FILET** on Green Asparagus, Tomato Ragout and Steamed Rice

Dessert **CITRUS SALAD** with Star Anis Syrup

Always available for you . . .

Standing Orders **CEASAR'S SALAD**
----- or -----
GRILLED FILLET OF CHICKEN BREAST
Served with Potato Dumplings and red Cabbage
----- or -----
GRILLED SALMON FILLET
On Cabernet Sauvignon Sauce, served with Wild Rice and Vegetables Julienne
----- or -----
GRILLED RUMP STEAK OF BEEF
Served with Baked Potato and Glazed Snow Peas