

Zur Laterne

Genuss & Vielfalt



Seasonal Specialties from Our Kitchen

Fresh Mussels “Rhenish Style” – 21.90

Fresh mussels in a savoury vegetable broth, delicately refined with white wine, served with dark rye bread and real butter.

A, F, B, G, M – may contain traces of F, H, J

Only available while supplies last.

Pan-Seared Zander Fillet – 25.50

Skin-on zander fillet, pan-seared and served with creamy mashed potatoes and creamed savoy cabbage - D, G, L

Our Wine Recommendation

Riesling “Bunter Schiefer” – Weingut Prinz, Rheingau

Off-dry, fresh and harmonious with notes of citrus and lime.

Bottle 0.75 l — 29.90 | Carafe 0.2 l — 7.90

Game from Local Hunting Grounds

We serve only game sourced from local hunting in the Lower Rhine region — regional, sustainable and handled with great respect for quality and tradition.

Depending on the hunt, you may enjoy venison, deer or wild boar.

Game Ragout – 23,90

Tenderly braised game ragout with rich sauce, served with traditional potato dumplings and red cabbage.

Our Wine Recommendation

Mandus Primitivo di Manduria – Pietra Pura, Apulia

A dry red wine with aromas of cherry, plum and delicate roasted notes — rich, smooth and full-bodied.

Bottle 0.75 l — 34.90 | Carafe 0.2 l — 9.50

Our wine and drinks menu offers many more discoveries, or simply ask our team — we'll be happy to help.

Seasonal. Freshly prepared. Only available for a limited time.

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