



a warm welcome from owner BERNHARD ZEPF,
CELEBRATING HIS 25TH ANNIVERSARY AT THE ERBPRINZ!

menu of the month

DECEMBER 2024

Presented by Mathias Kostelnik - Restaurant Manager

"Mathias Kostelnik is the athlete of our Erbprinz team.

His discipline and his ambition are reflected in his job, as well as in his hobby - the triathlon. Some days he has already ran half a marathon before even starting his work day. A complete professional when it comes to gourmet food and wine, which is why he holds the position of restaurant manager in the Erbprinz MICHELIN gourmet restaurant. Mathias Kostelnik combines culinary expertise, Hanseatic service, modern athletics and great love for animals in one person."

Owner Bernhard Zepf about Mathias Kostelnik

YELLOWFIN TUNA

Artichoke salad, calamansi gel



VEAL ENTRECOTE

Open ravioli, truffled topinambur crème



"DOMINOSTEIN"

Mulled wine, raspberry compote

Price per person: € 65,00

aperitif, beer & wine recommendations

APERITIF	BEER	WHITE WINE	RED WINE
„Feigenfest“ Sparkling wine & fig € 11,50 / 0,1l	Hoepfner pale „Helles“ (draught) € 6,50 / 0,3l € 8,50 / 0,5l	2023 Pinot blanc SL*** Alexander Laible Baden, Germany € 60,50 / 0,75l	2019 Carignanissime Domaine Centeilles Languedoc, France € 56,00 / 0,75l