

a warm welcome, dear guests!

menu of the month
february 2025

BEETROOT³ & MONTE ZIEGO
Red beetroot salsa, yellow beetroot gel,
pickled white beetroot, walnut vinaigrette



LAMB STEW
Ragout and pink-roasted leg,
bread dumplings



SACHER CAKE 2.0
Chocolate parfait, apricot sorbet, sponge cake

Price per person: € 65,00

Presented by Erbprinz trainees Mika Seemann & Malte Stüber:

Mika Seemann and Malte Stüber - two up-and-coming talents with exceptional dedication and passion. Mika successfully completed his hotel apprenticeship at the Erbprinz and is now deepening his knowledge in the hospitality sphere through a dual study program, staying with us. Malte is in the final stages of his restaurant apprenticeship, has already earned the Junior Sommelier title, and participated in numerous competitions. We are thrilled that he, too, will begin a dual study program after his apprenticeship and remain loyal to the Erbprinz.

aperitif & wine recommendation:

APERITIF

Cupid

€ 16,00 / 0,1l

WHITE

2022 Pinot blanc &
Chardonnay
Winery K. H. Johner
Baden, Germany

€ 62,00 / 0,75l

RED

2018 Pinot noir
Mimus Erste Lage
Winery Dr. Heger
Baden, Germany

€ 71,50 / 0,75l