

a warm welcome, dear guests!

menu of the month
MARCH 2025

PIKEPERCH "SWEET & SOUR"
Ponzu emulsion, spicy asparagus fries



ENTRECÔTE OF KRAICHGAU PORK
Wild garlic potato dumplings and
wild garlic oil, parsley root



POPPY SEED MOUSSE
Sour cream ice cream, cassis fig slushy

Price per person: € 65,00

Präsentiert von Ben Becker:

Ben Becker is currently in his 3rd year of chef apprenticeship at the Erbprinz kitchen. After successfully completing his training, he plans to stay loyal to us and stay here at the Erbprinz.

Ralph Knebel and the entire team are eagerly anticipating Ben's continued success and their shared culinary journey ahead...

RECOMMENDATION FROM OUR SOMMELIER:

APERITIF	WHITE	RED
„Heavenly Garden“ Raspberry Rosemary Lemon Sparkling wine € 16,00 / 0,1l	2023 Weissburgunder SL*** Alexander Laible Baden, Germany € 60,50 / 0,75l	2019 Carignanissime Domaine Centeilles Languedoc, France € 56,00 / 0,75l