



Dear guest,

*A warm welcome to our
“Grill- und Wintergartenrestaurant”.*

*We hope the choice of dishes in our menu,
is a pleasure for your.*

*Should you have any wishes,
please do not hesitate to ask our staff
at any time for advice.*

We wish you pleasant hours at the Blesius Garten.

The Team of Blesius Garten

*Jürgen Jakobs
Restaurant Manager*

Starters

Beef carpaccio

leaf salad and "Kraft-mustard" vinaigrette
Euro 12,50

Foie gras praline

with mango-apple-salad and currant roll
Euro 11,00

Sautéed scallops

with lamb's lettuce and roasted oil of pistachio nut
Euro 13,00

Cheese of goat milk

on avocado walnut tapenade
Euro 7,50

Half a dozen escargots

in herbes-garlic butter
Euro 7,50

3 grilled king prawns

on mediterranean vegetables salad
Euro 12,50

Soups

Cream Soup of snow pea pods

with stripes of sallow thorn ham

Euro 4,00

Fish soup á la Blesius Garten

with fine fish

Euro 7,50

Fish dishes

Sautéed scallops with pistachio nut-pernod-sauce

Fennel and fresh noodles

Euro 24,50

„Thiergarten“ trout

*sautéed in butter, almond butter or steamed with melted butter
boiled potatoes and salad*

Euro 16,00

Pike perch fillet on lime-noodles

with snow pea pods

and small carrots

Euro 16,00

“Loup de Mer”

*roasted in rosemary
with potatoes and salad*

Euro 18,00

Angler fish with parma ham

With pesto-potatoes

Euro 20,00

Fillet of gilthead fish

Tomato-courgette-vegetables

and potatoes

Euro 17,50

Meat dishes

Fillet of pork in orange-balsamic sauce

broccoli and croquettes

Euro 14,90

Glazed wild duck breast

wok-vegetables and basmati rice

Euro 16,90

Rump-steak

grilled au gratin with "Kraft Bräu mustard"

seasonal vegetables and potatoes au gratin

Euro 17,00

Ribs of lamb

marinated with garlic, fresh herbs and citron

Gnocchis with parmesan and courgette-tomato-vegetables

Euro 20,00

Fillet of beef

in armagnac pepper sauce

(prepared at the table)

Euro 24,50

Medallions from saddle of veal

in Marsalla-sauce

with roasted oyster mushrooms and walnut-gnocchis

Euro 18,00

Châteaubriand

double thick fillet steak

potatoes au gratin

Euro 25,50 per person

(two servings minimum)

Desserts

Semolina flummery

With peppered hot cherries

Euro 6,50

Tartlet of wild berries

on vanillamousse and chocolatecrumbles

Euro 7,00

Assorted sherbets

with fresh fruit

Euro 6,50

Crème Brulée of Tonka-bean

with triple-orange-chocolate ice crème

Euro 6,50

Variety of Valhrona chocolate

on port-chilli sauce

Euro 7,50

Crêpes Suzette

flambéed at the table

Euro 9,50 per person

(two servings minimum)

<i>Appetizer</i>		<i>Euro</i>
<i>Martini bianco, rosso oder dry</i>	<i>5 cl</i>	<i>2,90</i>
<i>Sherry dry, medium, cream</i>	<i>5 cl</i>	<i>3,20</i>
<i>Port red or white</i>	<i>5 cl</i>	<i>3,20</i>
<i>Pernod</i>	<i>2 cl</i>	<i>4,30</i>
<i>Ricard</i>	<i>2 cl</i>	<i>4,30</i>
<i>Campari soda or orange</i>	<i>5 cl</i>	<i>4,30</i>
<i>Sparkling wine "Blesius Garten"</i>	<i>10 cl</i>	<i>4,30</i>
<i>Kir Royal</i>	<i>10 cl</i>	<i>4,30</i>
<i>Open wines</i>		
<i>2006 Riesling</i>		
<i>Riesling Q. b. A., dry</i>		
<i>Winery Linden</i>	<i>0,2 l</i>	<i>2,90</i>
<i>2006 Pölicher Held</i>		
<i>Riesling Q. b. A. semi dry</i>		
<i>Winery Walter Rauen</i>	<i>0,2 l</i>	<i>3,00</i>
<i>2005 Trierer Deutschherrenhof</i>		
<i>Riesling Q. b. A. spare sweetness</i>		
<i>Winery Deutschherrenhof</i>	<i>0,2 l</i>	<i>3,10</i>
<i>2006 Elbling</i>		
<i>Q. b. A., dry</i>		
<i>Winery St. Margarethenhof</i>	<i>0,2 l</i>	<i>3,10</i>
<i>2006 Rotling Rosè</i>		
<i>Table wine from Olewig, dry</i>		
<i>Winery Deutschherrenhof, Trier-Olewig</i>	<i>0,2 l</i>	<i>3,90</i>
<i>2006 Blauer Spätburgunder</i>		
<i>Q. b. A., dry</i>		
<i>Winery Deutschherrnhof, Trier-Olewig</i>	<i>0,2 l</i>	<i>5,00</i>
<i>2003 Spanish "Landwine"</i>		
<i>Rosé or red wine dry</i>	<i>0,2 l</i>	<i>3,40</i>

Please find a wide selection of wines in our wine list.

Beer**Euro**

<i>Kraft-Bräu</i>	<i>0,3 l</i>	<i>2,10</i>
<i>Kraft-Bräu dark – special</i>	<i>0,3 l</i>	<i>2,10</i>
<i>Bitburger Pils</i>	<i>0,3 l</i>	<i>2,20</i>
<i>Bitburger Drive (non alcoholic)</i>	<i>0,33 l</i>	<i>2,40</i>

Softs

<i>Coca Cola</i> ^(2,3)	<i>0,2 l</i>	<i>2,00</i>
<i>Coca Cola light</i> ^(2,3,4)	<i>0,2 l</i>	<i>2,00</i>
<i>Fanta</i> ⁽⁵⁾ or <i>Sprite</i> ⁽⁵⁾	<i>0,2 l</i>	<i>2,00</i>
<i>Gerolsteiner Gourmet</i>	<i>0,25 l</i>	<i>1,80</i>
<i>Gerolsteiner Gourmet</i>	<i>0,75 l</i>	<i>3,90</i>
<i>Gerolsteiner Gourmet-Naturell (without gas)</i>	<i>0,25 l</i>	<i>1,80</i>
<i>Gerolsteiner Gourmet-Naturell (without gas)</i>	<i>0,75 l</i>	<i>3,90</i>
<i>San Pellegrino</i>	<i>0,75 l</i>	<i>4,60</i>
<i>Bitter Lemon</i> ⁽⁶⁾ , <i>Tonic Water</i> ⁽⁶⁾	<i>0,2 l</i>	<i>2,40</i>
<i>Apple juice</i>	<i>0,2 l</i>	<i>2,00</i>
<i>Orange juice</i>	<i>0,2 l</i>	<i>2,10</i>
<i>Grapes juice, Currant juice</i>	<i>0,2 l</i>	<i>2,20</i>
<i>Tomatoe juice</i>	<i>0,2 l</i>	<i>2,20</i>

Warm

<i>Cup of coffee – decaffeinated</i>		<i>1,90</i>
<i>Cup of coffee crème</i>		<i>1,90</i>
<i>Glass of tea, diffent flavor</i>		<i>1,80</i>
<i>Espresso</i>		<i>1,90</i>
<i>Cappuccino</i>		<i>2,20</i>
<i>Coffee latte</i>		<i>2,20</i>
<i>Latte Macchiato</i>		<i>2,40</i>
<i>Cup of cacao with whipped cream</i>		<i>2,20</i>
<i>Irish Coffee</i>		<i>5,50</i>
<i>Grog with rum</i>	<i>4 cl</i>	<i>5,50</i>

Spirit/Digestifs**Euro**

<i>Bier-Bitter</i>	<i>2 cl</i>	<i>2,10</i>
<i>Bier-Likör</i>	<i>2 cl</i>	<i>2,20</i>
<i>Bier-Brand</i>	<i>2 cl</i>	<i>2,40</i>
<i>Fernet Branca</i>	<i>2 cl</i>	<i>2,70</i>
<i>Averna</i>	<i>2 cl</i>	<i>2,70</i>
<i>Ramazotti</i>	<i>2 cl</i>	<i>2,70</i>
<i>Sambucca</i>	<i>2 cl</i>	<i>2,70</i>
<i>Gordons Dry Gin</i>	<i>2 cl</i>	<i>2,70</i>
<i>Moskovskaya Wodka</i>	<i>2 cl</i>	<i>2,70</i>
<i>Baileys</i>	<i>2 cl</i>	<i>2,70</i>
<i>Malteser</i>	<i>2 cl</i>	<i>2,70</i>
<i>Linie - Akvavit</i>	<i>2 cl</i>	<i>3,20</i>
<i>Aalborg Jubilaeums - Akvavit</i>	<i>2 cl</i>	<i>3,60</i>
<i>Eifler Edelbrände 40 %</i>	<i>2 cl</i>	<i>3,70</i>
<i>Grappa di Pinot</i>	<i>2 cl</i>	<i>3,70</i>
<i>Cointreau</i>	<i>2 cl</i>	<i>3,20</i>
<i>La Vielle Prune " Alte Pflaume "</i>	<i>2 cl</i>	<i>3,20</i>
<i>Hennessy V. S. O. P.</i>	<i>2 cl</i>	<i>3,70</i>
<i>Remy Martin V. S. O. P.</i>	<i>2 cl</i>	<i>3,70</i>
<i>Calvados, Baron de la Touque</i>	<i>2 cl</i>	<i>4,20</i>
<i>Armagnac, Cles des Ducs</i>	<i>2 cl</i>	<i>4,20</i>
<i>Calvados, Père Magloise X.O.</i>	<i>2 cl</i>	<i>5,50</i>
<i>Johnnie Walker</i>	<i>2 cl</i>	<i>4,20</i>
<i>Jim Beam</i>	<i>2 cl</i>	<i>4,20</i>
<i>Tullamore Dew</i>	<i>2 cl</i>	<i>4,20</i>
<i>Chivas Regal, Dimple</i>		
<i>12 years old</i>	<i>2 cl</i>	<i>4,70</i>

Other digestifs can be offered on request.

A pattern map with additives can be asked.