



a warm welcome from owner Bernhard Zepf,  
celebrating his 25<sup>th</sup> anniversary at the Erbprinz!

## menu of the month

may 2024

*Presented by Carolin Dörner - Director*

*„Carolin Dörner has been at my side for over 20 years and manages and monitors the entire organization in our company. She always has an open ear for all employees. Good advice and structure comes from her with heart and mind. Reliability is her middle name. Carolin Dörner has played a key role in shaping all phases of the past 25 years without ever putting herself in the spotlight. She presents you the menu of the month in May 2024 - light, summery and feminine, perfectly matching Carolin Dörner herself.“*

Hotel owner Bernhard Zepf about Carolin Dörner

„BÜFFEL-BILL“ BUFFALO BURRATA  
Olive toast, raw asparagus, basil marinade



FRIED BROWN TROUT OPEN RAVIOLO  
Pickled radish, watercress foam



PAVLOVA  
Strawberry, exotic sorbet, sour creme, meringue

Price per person: € 57,00

## aperitif, beer & wine recommendations

APERITIF	BEER	WHITE WINE	ROSÈ WINE
„Devine Garden“ Raspberry Rosemary Lemon Sparkling wine € 15,00 / 0,1l	Hoepfner Pale (draught) € 6,00 / 0,3l € 7,50 / 0,5l	2022 Pinot blanc Winery R. Schätzle Castle Neuweier Baden, Germany € 48,00 / 0,75l	Rosé Domaine Montrose A. Coslé Languedoc, France € 45,00 / 0,75l