Welcome to the Frames Restaurant!

We look forward to welcoming you to our restaurant, where enjoyment and hospitality are the main focus.

At Frames, you can expect a unique combination of modern ambience and a diverse menu that offers both regional and international delicacies.

Our team is dedicated to providing you with an unforgettable dining experience. Whether it's a romantic dinner, a social evening with friends or a celebration on a larger scale – we are here for you to make every occasion special.

Let us spoil you with our creative dishes and exquisite drinks and enjoy the warm atmosphere that characterizes our restaurant.

We look forward to welcoming you and making your stay unforgettable!

Kind regards Your team from LOFT by Frames





RECOMMENDATION FROM OUR CHEF:

Essence of wild duck

Maultaschen (ravioli) | Vegetables 8.50

Medallions of venison loin under a herb crust

Juniper cream sauce | Creamed savoy cabbage | Bread dumplings

34.00

or

Venison ragout

Ahr red wine sauce | Oven-baked dumplings | Chocolate and cherry ravioli | Fettuccine | Red cabbage 29.50

Red wine pear

Homemade chocolate ice cream | Tonka bean foam 11.50

Optionally available as a 3-course menu for €45.50

Our wine recommondation:

2023 aufrecht Weißburgunder Bio Wein

Weinmanufaktur Rebenwaechter, Hubertusburg, Mittelrhein

0,1 l 6,50 0,2l 12,00

2020 Cuvée Anno XX Cabernet-Sauvignon, Merlot, Syrah

Weingut Ellermann-Spiegel, Kleinfischlingen, Pfalz

0,1 l 7,20 0,2 l 11,40

All prices in euros. Service and VAT are included. Please ask our service staff about allergens and additives.



STARTERS

Beef Carpaccio 17,50

Olive-oil marinade | truffled mayonnaise | wild herbs salad | hard cheese | potato chip

Fried Salmon praliné

17,50

Miso caramel | rice leaf | wakame algae salad | Puffed quinoa

SALAD

wild-herbs – romaine lettuce 14,50

French dressing | tomato | cucumber | croutons

Add On

fried chicken breast slices

+ 6,50

+12,50

3 king prawns

SOUPS

Beef broth | vegetables | marrow dumplings 8,50

Cream soup of Hokkaido pumpkin | 8,50 roasted seeds | seed oil



MAIN COURSES

Rumpsteak 220g 36,00

herbal butter | bacon beans | potatoes gratin

Rumpsteak 400g 55,00

herbal butter | bacon beans | potatoes gratin

Duck breast, pink roasted 28,50

pepper-jus | potatoes au gratin | assorted vegetables | pickled apricot

Cod madaillons and prawn 33,50

Crustacean sauce | wild broccoli | lemon-sage-pasta

Salmon steak 32.50

Saffron sauce | Spinach | Black rice from Piedmont

"FRAMES" BURGER 24,50

homemade sesame bun | Angus – Beef - Patty | Cheddar | cucumber | salad | date Chutney | fries



VEGAN

Cannelloni 20,50

Filled with mediterranean vegetables | spinach | Tomato sauce

Thai-vegetable Curry

24,50

Basmati rice | spring rolls | vegetable pockets

THE DUKE OF BERKSHIRE

Sustainable rearing with species-appropriate care is what gives "The Duke of Berkshire" its outstanding quality. The welfare of the animals has top priority - this is the basis for finely marbled meat with excellent flavor.

DUKE BURGER

24,50

homemade sesame bun | The Duke of Berkshire Patty | Cheddar | cucumber | salad | date chutney | fries

Meatballs from The Duke of Berkshire 24,50 mustard jus | vegetable selection | mashed potatoes

Chop from The Duke of Berkshire

34,00

herb butter | colorful vegetables | potato wedges



DESSERTS

| Cheesecake | 11,50 |
|---|-------|
| homemade raspberry sorbet oat crumble | |
| | |
| Chocolate mousse | 11,50 |
| passion fruit small pastry | |
| | |
| Three kinds of homemade sorbet | 11,50 |
| lime mango raspberry | |
| | |
| Panna Cotta | 8,00 |
| mixed berries raspberry puree | , |