

Welcome to TABLES

Chef and owner Marco Barbieri brings you the French-Mediterranean cuisine with international specials to the Palatinate, prepared with great joy and attention to detail.

We look forward to welcoming you from 5:00 PM to 11:00 PM in the restaurant; the kitchen is open until 9:00 PM.
In summer, we are also happy to serve you on the terrace — last order at 10:30 PM.

Card payments are possible in the restaurant for amounts over €10.

We kindly ask for early reservations via:

Phone: 017672339349, Email: info@chef-barbieri.de or at the hotel reception.

As the restaurant operates independently, it is not possible to settle the bill with ongoing hotel costs or to order food to the room.

All Prices are in €

Chef's Recommendations

3-Course Menu* of Your Choice including Espresso
vegetarian | 39
with fish or meat | 49

please ask the staff if you have questions.

*3-Course Menu includes Entrance, Main Course and Dessert, Tapas and Surf and Turf not included

WILLKOMMEN TO TABLES

APEROL SPRITZ
Aperol – soda – Prosecco – orange | 19

CAMPARI
with soda | 9
with orange juice | 7

HUGO
elderflower liqueur – soda – lime
– prosecco – mint | 9

LILLET
wildberry | 9
blanc | 9

LIMONCELLO SPRITZ
limoncello – Prosecco – soda | 11

SPARKLING

Prosecco, dry 0,2 | 6
non-alcoholic 0,2 | 6

Alfons Ziegler, Riesling, brut
– Neustadt, Germany 0,75 | 30

CA’Ernesto, Valdobbiadene, Prosecco Superiore
D.O.C.G., dry
– Vidor, Italy 0,75 | 25

Fürst von Metternich, Riesling Sekt, dry
– Johannisberg, Rheingau 0,75 | 31

Michel Laurent, Crémant de Loire,
Appellation d’origine protégée brut
– Vouray, France 0,75 | 28

Scavi&Ray, sparkling, non-alcoholic
– Paderborn, Germany 0,75 | 25

CUBA LIBRE
dark Rum – lime
– brown sugar – Coca Cola | 11

GIN TONIC
lime – Gin – Tonic Water | 11

MARTINI
Martini Bianco – Gin – Tonic Water – Limette | 11

MOJITO
Lime – brown Sugar – Mint
– white Rum – sparkling Water | 11

TEQUILA SUNRISE
Tequila – lime juice
– orange juice – grenadine syrup | 11

VODKA ORANGE
Vodka – orange juice – sugar syrup | 11

NON-ALCOHOLIC

CRODINO SPRITZ
Crodino – Soda – Orange Juice | 7

SAN BITTER SPRITZ
San Bitter – non-alcoholic Prosecco – orange juice | 7

APERITIFS & LONGDRINKS



FOOD

For questions regarding allergens and intolerances,
please ask the staff

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vegetarian | 39
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FOOD

MEDITERRANEAN ANTIPASTI

mild peperoni – grilled pickled peppers – artichokes – Spanish olives
– balsamic onions – sun-dried tomatoes – Italian olive oil

13

BAKED GOAT CHEESE

marinated beetroot salad – baked goat cheese – roasted walnuts
– fig compote – balsamic reduction

15

BOUILLABAISSE

delicate fish broth – white fish – Saffron – White tiger prawns – mussels

16

ROAST BEEF TONNATO

tuna cream – pink onions– confit cherry tomatoes – fried capers

16

AIOLI

Spanish aioli with freshly baked baguette

7

ACEITUNAS

marinated olives with fresh herbs

7

GAMBAS AL AJILLO

sautéed prawns with spicy garlic oil

12

BOQUERONES EN VINAGRE

anchovies in vinegar vinagrette

8

ENTRE & TAPAS

RISOTTO ALLA MILANESE

Italian short-grain rice – fried sage leaves – saffron – aged Parmesan

19

with tender chicken breast | 25

PAPPARDELLE ALLO SCOGLIO

fresh Pappardelle – mussels – fruity tomato sauce – white tiger prawns
– clams – fresh herbs

25

SOUS VIDE ROAST BEEF

red wine demi-glace – wild broccoli – rosemary potatoes

29

Surf and Turf | 35

GNOCCHI AL GORGONZOLA

fresh potato gnocchi – Gorgonzola cream – roasted walnuts
– pistachio granulate – chili flakes

19

with sautéed prawns | 25

with tender chicken breast | 25

PROVENCAL COD FILLET

translucent pan-fried cod – ratatouille vegetables
– herbs of Provence – roasted potatoes

27

CAESAR SALAD

Caesar Dressing – crispy croutons – romaine lettuce
– cherry tomatoes – Parmesan – pommery mustard

14

with sautéed prawns | 20

with tender chicken breast | 20

MAIN COURSE

COCONUT PANNA COTTA

wild berry ragout – chocolate crumble

11

CRÈME BRÛLÉE

vanilla crème brûlée – crumble – pistachios – yogurt ice cream

12

LEMON SORBET

4cl Vodka – fresh mint

9

MOUSSE AU CHOCOLAT

vanilla ice cream – crumble

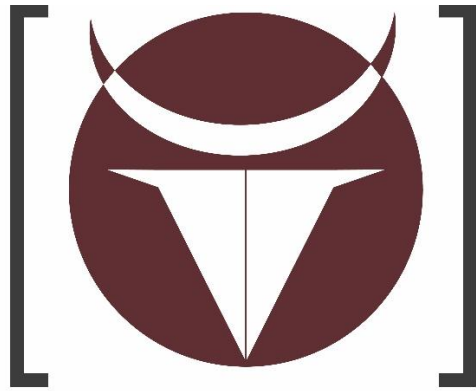
11

AFFOGATO

vanilla ice cream – espresso

5

DESSERTS



T A B L E S

— more . than . just . beef

EST 2016

DRINKS

DRINKS

WATER

Teinacher medium
or still 0,25 | 3

Teinacher medium
or still 0,75 | 7

LIMO

Coca Cola | Zero | Sprite | Fanta | Tonic
0,33 | 5

SPRITZER & NECTARS

apple | grape | currant | orange | mango

Nectar small | 4
large | 6

Schorle small | 3
large | 5

KAFFEE

Espresso | 3
double Espresso | 4

Coffee | 4

Cappuccino | 4

Latte Macchiato | 4

TEA

various sorts
cup | 3

WEINSCHORLEN

RIESLING (WHITE)

sweet - sour 0,25 | 4
sweet - sour 0,5 | 6

WEISSHERBST (ROSÉ)

sweet - sour 0,25 | 4
sweet - sour 0,5 | 6

BOTTLED BEERS

PILS

Bellheimer 0,33 | 3
0,5 | 5

Veltins Pilsener 0,5 | 5

WEIZEN (WHEAT BEER)

Bellheimer 0,5 | 5

RADLER (SHANDY BEER)

Bellheimer 0,5 | 5

NON-ALCOHOLIC

Bellheimer Lord Fresh 0,33 | 3

DRINKS

GIN

Bombay, Distilled London Dry Gin 4cl | 5

Hendrick's Original 4cl | 6

RUM

Bacardí, Carta Blanca 4cl | 5

Barceló Imperial 4cl | 6

Barceló Imperial, Onyx 4cl | 7

Botucal, Reserva Exclusiva 4cl | 7

Havana Club, Especial 4cl | 5

LIQUEURS & HERBS

Amaro Averna Siciliano 4cl | 5

Baileys, Original Irish Cream 4cl | 5

Carissima, Limoncello 4cl | 5

Di Alfino, Amaretto 4cl | 5

Fireball, Blende Cinnamon & Whisky 4cl | 5

Jägermeister 4cl | 5

Kupper, Weinbergpfirsich Likör 4cl | 5

Kupper, Limette- Granatapfel Likör 4cl | 5

Kupper, Heidelbeer- Vanille Likör 4cl | 5

Ramazotti, Amaro 4cl | 5

12 Ouzo 4cl | 5

TEQUILA

Don Julio, Añejo 4cl | 7

Jose Cuervo, Especial, Reposado 4cl | 6

VODKA & SPIRITS

Antica Sambuca, classic 4cl | 5

Beluga, Noble Vodka 4cl | 8

Pircher, Mirabelle - Edelbrand 4cl | 5

Pircher, Wald & Garten, Haselnuss 4cl | 5

Smirnoff, No21 Vodka 4cl | 6

Williams Christbirne - Birnenbrand 4cl | 5

WHISKEY & GRAPPA

Ardbeg, wee beastie 5 years, single malt 4cl | 8

Grappa Nebbiolo, Villa Mazzolini 4cl | 6

Jack Daniel's, old No 7, sour mash 4cl | 7

Johnnie Walker, Blue Label,
blended Scotch Whiskey 4cl | 18

Johnnie Walker, Double Black,
blended Scotch Whiskey 4cl | 9

Johnnie Walker, Red Label,
blended Scotch Whiskey 4cl | 7

Talisker, Port Ruighe Single Malt 4cl | 8

BRANDY & COGNAC

Carlos I., Imperial Gran Reserva 4cl | 8

Hennessy, Very Special, Cognac 4cl | 9

SPIRITS

WHITE

- 2023 Vier Jahreszeiten, Chardonnay, dry
– Bad Dürkheim, Pfalz 0,25 | 8
0,75 | 22
- 2023 Kallstadter Kobnert, Blanc de Noir,
Spätburgunder, dry
– Pfalz 0,25 | 7
0,75 | 20
- 2024 Weegmüller, Riesling, dry
– Neustadt an der Weinstraße, Pfalz 0,25 | 7
1,0 | 26
- 2024 Karl Pfaffmann,
Weißburgunder-Grauburgunder, dry
– Walsheim, Pfalz 0,25 | 9
0,75 | 26
- 2024 Karl Pfaffmann, Sauvignon Blanc,
Finest Edition, dry
– Walsheim, Pfalz 0,25 | 9
0,75 | 26
- 2024 Grafenstück, Terrior Selection,
Riesling Réserve, dry
– Weingut Metzger, Pfalz 0,25 | 9
0,75 | 26
- 2024 Naturtalent, Von Meisterhand
Grauburgunder Réserve, dry
– Pfalz 0,25 | 9
0,75 | 26

ROSÉ

- 2023 Vier Jahreszeiten,
Cabernet Sauvignon Rosé, dry
– Bad Dürkheim, Pfalz 0,25 | 8
0,75 | 22
- 2024 Weegmüller, Rosé, dry
– Neustadt an der Weinstraße, Pfalz 0,25 | 7
1,0 | 26

RED

- 2022 Weegmüller, Spätburgunder, dry
– Neustadt an der Weinstraße, Pfalz 0,75 | 33
- 2018 Audiencia, Faustino Rivero Ulecia,
Reserva Edición Limitada, dry
– Utiel-Requena DOP, Valencia, Spain 0,75 | 31
- 2021 Poggio al Casone,
Chianti Riserva, dry
– Pontedera, Italy 0,25 | 9
0,75 | 26
- 2022 Ursprung, Weingut Markus Schneider,
Cuvée Rot, dry
– Ellerstadt, Pfalz 0,25 | 11
0,75 | 31
- 2023 Vier Jahreszeiten,
Cabernet Sauvignon, dry
– Bad Dürkheim, Pfalz 0,25 | 8
0,75 | 23
- 2023 Pulsato, Primitivo di Manduria,
Vigne Vecchie, semi-dry
– Ampulien, Manduria, Italy 0,25 | 8
0,75 | 24
- 2023 La Croix d'Ardit Médoc AOP,
Cuvée, dry
– Rive gauche, Bordeaux, France 0,75 | 33
- 2023 Château Guilhem de Mestre,
Magnum, dry
– Bordeaux, France 1,5 | 39
- 2023 Terre Vecchie,
Montepulciano d'Abruzzo DOC, dry
– Tollo, Italy 0,75 | 24