



# CULINARY CALENDAR

## *JANUARY - EASTER*

This is the best time for a juicy Angus Aberdeen steak and burger specialties. We will be pleased to help you find the most suitable wine to go with your meal!

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## *EASTER - MAY*

Enjoy tender asparagus accompanied by sauce hollandaise and potatoes. If you like to, take some ham or a schnitzel with it. At this time of the year, we are also presenting the first wines of the new vintage! A classic recommendation for dessert: fresh strawberries and vanilla ice cream.

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## *JUNE - AUGUST*

Taste the holidays on your plate - with some fresh mixed salad and light barbecue specialties. Our chilled Riesling wines perfectly fit the grill - enjoy your meal and relax in Kesselstatt's garden!

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## *SEPTEMBER*

It's time for fresh chanterelle mushrooms! Either enjoy them as they are or with different meat dishes. As always in September, we serve fresh new wine (Federweisser) and a lovely piece of hearty onion tart.

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## *OCTOBER*

We start off into autumn by serving you delicious variations of local game. Duck, boar and venison make the hunting season the ultimate culinary experience.

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## *NOVEMBER - DECEMBER*

During advent and the Christmas season, let us treat you to some fine food in the cosy atmosphere of our wine tavern: roast goose fresh from the oven, home-made red cabbage, dumplings and local pinot noir. Warmly recommended: delicious red and white mulled wine (Glühwein) from the vintner!

We are open seven days a week from 10 a.m. to midnight!

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