

WELCOME TO THE OLDEST RESTAURANT IN THE PALATINATE.

EXPERIENCE HOSPITALITY

Sit back and enjoy the 'Winestreet feeling' in our modern wine bar or in our courtyard – the Atrium. Cozy gatherings in the fireplace room or in the Geißbockstube, where it all began in 1160. With great passion, we have lovingly, comfortably, and charmingly furnished the oldest restaurant in the Palatinate just for you.

Explore the 'Kanne' with all its facets and let yourself be enchanted. There is much to discover, especially our Mediterranean terrace in the Rittergasse.

REGIONAL CUISINE & WINES

Culinary delights await you with our regional wines and seasonally fresh dishes, reflecting our passion for the culinary arts.

CELEBRATE WITH CHARM

Are you planning your wedding, corporate event, or a special family celebration? We are here to assist you with advice and support in planning and executing your festivities.

We are open to your individual wishes.

Contact us directly or email us at event@kanne-deidesheim.de.

OUR OPENING HOURS

Monday - Thursday: 17:00 - 22:00

Friday & Saturday: 12:00 - 00:00

Sunday: 12:00 - 22:00

RATE US

Did you enjoy your time at 'Gasthaus Zur Kanne'? Scan the QR code and share your experience on Google and Tripadvisor – we look forward to your feedback!



CHAMPAGNER

	0,1l	0,75l
LAURENT-PERRIER „LA CUVÉE“ Brut	12,-	89,-
LAURENT-PERRIER „CUVÉE ROSÉ“ Brut		114,-
JOSÉ MICHEL & FILS „CHAPITRE“ Chardonnay Extra Brut		149,-
JOSÉ MICHEL & FILS „CHAPITRE“ Pinot Meunier Extra Brut		139,-
JOSÉ MICHEL & FILS „SPECIAL CLUB MILLÉSIME“ Pinot Meunier / Chardonnay Brut		219,-



SEKT & SECCO

	0,1l	0,75l
RIESLING SEKT Klassische Flaschengärung Trocken Gesprächsstoff Weinwerk	5,-	28,-
ROSÉ SEKT Brut Spätburgunder Cuvée Weingut Motzenbäcker	6,-	35,-
MARIE SEKT Brut Sauvignon Blanc Weissburgunder Auxerrois Weingut Motzenbäcker	6,-	35,-
MORGENLANDFAHRERIN Brut Nature 2000 Muskateller Traminer Sauvignon Blanc Chardonnay Weingut Motzenbäcker		147,-
WEISSBURGUNDER SEKT Brut Johannes Weine	5,-	28,-
SAUVIGNON BLANC SECCO Trocken Gesprächsstoff Weinwerk	4,-	22,-
PFIRSICH SECCO Fruchtig Gesprächsstoff Weinwerk	3,-	18,-
TRAUBENSECCO – ALKOHOLFREI Süß Gesprächsstoff Weinwerk	3,-	18,-

APERITIFS

	0,25l
APEROL SPRITZ Secco Aperol Mineralwasser	8,-
LILLET WILD BERRY Lillet Blanc Beeren Schweppes Wild Berry	8,-
HUGO Secco Mineralwasser Holunderblütensirup Limette Minze	8,-
LIMONCELLO SPRITZ Secco Limoncello Mineralwasser Zitrone	8,-
ROSÉ TONIC Rosé Tonic Limette	8,-

A JOURNEY THROUGH OUR MENU

MENU 1

4-COURSE MENU

86,-

MENU 2

4-COURSE MENU

72,-

BRAISED CHICORY

– vegetarian –

Pear | Roquefort chunks
Pumpnickel flan | Split dressing

MARINATED CHAR

Orange | Pickled kumquats
Edible flowers | Herb mie de pain
Fresh radishes | Chive tips
Red onion | Yogurt

PINK BARBARY DUCK

Port wine figs | Cassis gel
Sautéed pointed cabbage
Baby carrots | Duck jus | Panko

GREEN PLANET PLATE

– vegan –

Zucchini | Sunflower seeds
Tomato espuma | Red & yellow beetroot
Red grapes

PUMPKIN PATCH

– vegan –

Sage espuma
Hokkaido chunks | Pumpkin crisp
Pickled butternut squash | Pumpkin cream
Granny Smith apple

CHOCOLATE „LE PLAISIR“

– vegetarian –

Chocolate „Delice“
(Crispy base / Biscuit / Mousse / Glaze)
Chocolate crumble | Blackberry

STARTERS

BRAISED CHICORY

– vegetarian –

Pear | Roquefort chunks
Pumpernickel flan | Split dressing

17,-

GREEN PLANET PLATE

– vegan –

Zucchini | Sunflower seeds
Tomato espuma | Red & yellow beetroot | Red grapes

18,-

SIDE SALAD

– vegetarian –

Romaine lettuce | Croutons | Mustard popcorn
Grana Padano | Seasonal toppings
Oven-fresh sourdough bread

Choose between:

Blackberry-walnut or balsamic vinegar & oil dressing

8,-

MARINATED CHAR

Orange | Pickled kumquats
Edible flowers | Herb mie de pain
Fresh radishes | Chive tips
Red onion | Yogurt

23,-

MILK-FED VEAL RUMP STEAK

Paprika vinaigrette | Hemp flavors | Egg yolk cream
Black walnut | Bread chips

21,-

MAIN COURSES

SALAD „ZUR KANNE“

– vegetarian –

Romaine lettuce | Croutons | Mustard popcorn
Grana Padano | Seasonal toppings
Oven-fresh sourdough bread

Choose between:

Blackberry-walnut or balsamic vinegar & oil dressing

15,-

⊕ Goat cheese **7,50**

⊕ Beef strips **12,-**

SEA BASS FOR TWO

Béarnaise sauce | Spinach | Shallots
Pine nuts | Baby potatoes | Caraway

129,-

FISH OF THE DAY

Bouillabaisse flavors | Fondant potatoes
Leek straw | Rouille sauce

42,-

PILLOW GNOCCHI WITH PORCINI FILLING

– vegetarian –

Mushrooms | Belper Knolle cheese | Spinach

25,-

PUMPKIN PATCH

– vegan –

Sage espuma

Hokkaido chunks | Pumpkin crisp

Pickled butternut squash | Pumpkin cream

Granny Smith apple

27,-

MEAT DELIGHTS

Potato slice | Braised garlic jus

Grilled vegetables

DAILY PRICE

„ZUR KANNE“ RUMP STEAK

Roasted garlic jus | Potato slice

Port wine shallot marmalade

Braised garlic jus | Confit celery

37,-

PALATINA TRIO

Saumagen | Bratwurst | Liver dumpling

Bacon sauerkraut | Mashed potatoes | Onion jus

22,50

PINK BARBARY DUCK

Port wine figs | Cassis gel | Sautéed pointed cabbage

Baby carrots | Duck jus | Panko

39,-

Tauchen Sie ein in ein
kulinarisches Erlebnis
mit unserem exquisiten
Fleisch-Special **für zwei
Personen.**

DESSERTS

– All vegetarian –

CHOCOLATE „LE PLAISIR“

Chocolate „Delice“
(Crispy base / Biscuit / Mousse / Glaze)
Chocolate crumble | Blackberry

16,-

CRÈME BRÛLÉE

Orange crumble | Vanilla ice cream

12,-

SORBET VARIATION

– Vegan –
3 homemade sorbet scoops
Berry | Crumble

10,50

HOT BEVERAGES

CAFÉ CRÈME	3,80
CAPPUCCINO	4,60
LATTE MACCHIATO	4,60
CAFÉ AU LAIT	4,60
ESPRESSO	3,10
DOUBLE ESPRESSO	4,90
ESPRESSO MACCHIATO	3,90
TEA	3,80
Forest Berry Earl Grey Peppermint Green Tea	