

APERITIF RECOMMENDATION

B-ICED BROGSITTER SPARKLING WINE CUCUMBER. ICE CUBE	8.5
VIN TON WITH WHITE WINE. TONIC. CUCUMBER. MINT	8
APPLE-VANILLA SPRITZ WITH CALVADOS. PROSECCO. VANILLA SYRUP	8
LIMOCELLO SPRITZ LIMONCELLO. PROSECCO. SPARKLING WATER. MINT	8
RAMAZOTTI ROSATO RAMAZOTTI ROSATO. PROSECCO. BASIL LEAVES	7.5
PROSECCO WITH RASPBERRY SORBET (NON-ALCOHOLIC ON REQUEST)	7.5
ROSE SPRITZ HOLDERBERRY SYRUP. ROSE. SPARKLING WATER. MINT	8.5
LILLET WILD BERRY LILLET. WILD BERRY. WILD BERRY	7.5
GRENADINE SPRITZ GRENADINE SYRUP. PROSECCO. SPARKLING WATER. MINT	7.5
RASPBERRY SPRITZ RASPBERRY SYRUP. PROSECCO. SPARKLING WATER. MINT	7.5

MENU

APERITIF RECOMMENDATION:

BROGSITTER B-ICED SPARKLING WINE
PINOT NOIR & CHARDONNAY
WITH CUCUMBERS & ICE CUBES 8€

WINE RECOMMENDATION:

ORGANIC RIESLING FROM PRINZ RHEINGAU DRY STRONG
MINERALITY & FRESHNESS. GOLDEN YELLOW

ALTERNATIVELY NON-ALCOHOLIC:

RIESLING KOLONNE/NULL NON-ALCOHOLIC
FRUITY LIGHTNESS, NOBLE HERBAL
NOTE VEGAN-LOW-CALORIE-GLUTEN-FREE

0.1L/ 4.8€

0.2L/ 8€

0.75L/ 29€

STARTERS:

SALMON TARTARE ON CUCUMBER AVOCADO WITH LIME DRESSING 12€

MAIN COURSE:

CORN CHICKEN BREAST SUPREME MIT RATATOUILLE VEGETABLES & POTATO CUBES 29€

DESSERT:

STRAWBERRY TIRAMISU 9€

IN MENU PRICE FOR 46€ OR INDIVIDUALLY

SEASONAL

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GERMAN ASPARAGUS WITH TRIPLETS MELTED BUTTER OR HOLLANDAISE 500G 20

ADDITIONAL CHOICE:

- COOKED HAM	6
- SERRANO	8
- WIENERSCHNITZEL OF VEAL	12
- SALMON FILLET	10

GNOCCHI IN WILD GARLIC PESTO

STUFFED WITH CREAM CHEESE IN CREAM SAUCE
WITH GREEN & WHITE ASPARAGUS PIECES 22

TAGLIATELLE AN WILD GARLIC PESTO

WITH GREEN ASPARAGUS. SHRIMPS. GOAT CREAM CHEESE 26

GNOCCHI IN TOMATO PISTACHIO PESTO (VEGETARIAN) 13

**FLAMMKUCHEN BÄRLAUCHPESTO MIT SALMON. CHERRY TOMATOES.
ASPARAGUS. GOUDA** 17

GNOCCHI CHICKEN

WITH MUSHROOM CREAM SAUCE & CHICKEN STRIPS 21

**RISOTTO WITH MUSHROOMS. CHERRY TOMATOES & BURRATA.
GARLIC (VEGETARIAN)** 17

**PASTASOTTO (PASTA IN RICE FORM) IN BASIL PESTO WITH SHRIMP
CHERRY TOMATOES. AVOCADO.GARLIC.PISTACHIO BRITTLE.CREAM** 23

DESSERT

STRAWBERRY TIRAMISU 9

FISH

ST. PETER'S FISH ON SPAGHETTI. ZUCCHINI. BASIL PESTO 24

FISH VARIATION

SALMON FILLET. ST. PETER'S FISH. SHRIMPS. FRIED POTATOES 26

PASTA

SPAGHETTI TUNA (SPICY) CHERRY TOMATOES.GARLIC. ONIONS. PEPPERONI 17

TAGLIATELLE ON EIFEL BEEF ROAST BEEF STRIPSIN

TRUFFLED CREAM SAUCE. GREEN ASPARAGUS. CHERRY TOMATOES 27

**TRUFFLED SPINACH RICOTTA TORTELLINI (VEGETARIAN) IN CREAM SAUCE.
TOMATOES. GARLIC. ONION** 19

APPETIZER	€
ANTIPASTI TOMATOES.ONIONS.MUSHROOMS. AUBERGINE.ZUCCHINI. CREAM OF CHIVES	10
CREAM OF WILD GARLIC SOUP REFINED WITH CREAM	8
CREAM OF ASPARAGUS SOUP WITH PIECES OF ASPARAGUS	9
OMELETTE (VEGETARIAN) AVOCADO - MUSHROOMS - CREAM CHEESE -GREEN ASPARAGUS	14
SMALL TARTE FLAMBÉE SHRIMP CHERRY TOMATOES. BURRATA. BASIL PESTO	8.5
BURRATA (VEGETARIAN) CHERRY TOMATOES. BASILKUMPESTO. AVOCADO.	12.5
VITELLO TONATO ROASTED VEAL SLICES WITH TUNA CREAM & CAPERS.	14
SMALL TARTE FLAMBÉE WITH MUSHROOMS & CAMEMBERT	9
3 ROASTED SHRIMP WITH AIOLI. BREAD	8.5
ASPARAGUS SALAD OF GREEN ASPARAGUS WITH CHERRY TOMATOES. ONIONS. CROUTONS. WHITE BALSAMIC & OLIVE OIL	12
SIDE SALAD WITH CEASAR DRESSING (LACTOSE FREE)	4
BREAD WITH HOMEMADE AIOLI (EGG YOLK ONLY) - OLIVES (VEGETARIAN)	7.5
SALAD	
SALAD FISH LEAF SALADS. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS. ST.PETER'S FISH. SALMON FILLET. PRAWNS. BALSAMIC DRESSING. BASIL PESTO	26
SALAD CHICKEN WITH 2 SKEWERS LEAF SALADS. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS. CEASAR DRESSING. AIOLI DIP	17
SALAD GOAT CHEESE (VEGETARIAN) HONEY. BALSAMIC VINAIGRETTE LEAF LETTUCE. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS.	17
ALL SALAD DRESSINGS ARE HOMEMADE & LACTOSE FREE	
TARTE FLAMBEE	
BACON. SPRING ONIONS. GOUDA	11
ZUCCHINI. SPRING ONIONS. CHERRY TOMATOES. FETA CHEESE (VEGETARIAN)	12

MAIN COURSE	€
3PCS	
CHICKEN BREAST. RUMP STEAK. VEAL STEAK ZUCCHINI. MUSHROOMS. ONIONS. TOMATOES. EGGPLANT. FETA CHEESE	29
CALF'S LIVER MASHED POTATOES - FRIED ONION - AJVAR	23
WIENERSCHNITZEL VEAL FRIED POTATO WITH BACON . CRANBERRIES - WITH MUSHROOM CREAM SAUCE	24 27
GRILL PLATE PORK LOIN STEAK - PORK NECK SKEWER - 2 CEVAPCICI POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP)	21
SCHNITZEL VIENNESE STYLE OF PORK LOIN POTATO FRIES - WITH MUSHROOM CREAM SAUCE	15 17
CURRYWURST XL APPROX 200 GRAMS. POTATO FRIES	12
CEVAPCICI (MINCED MEAT ROLLS PORK + BEEF) POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP)	17
RAZNJICI (2 MEAT SKEWERS OF PORK NECK) POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP)	16
PLJESKAVICA (MINCED PORK + BEEF STEAK) POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) STUFFED WITH FETA CHEESE	19
CORDON BLEU PORK LOIN STUFFED WITH SERRANO HAM. GOUDA. POTATO FRIES	18

WE GET OUR EGGS FOR BREADING AND DRESSINGS FROM THE LOCAL POULTRY FARM MAKEIN. OUR BREADINGS ARE MADE FROM EGGS AND PANKO PAPRIKA FLOUR.

WHITEWINE

	0,1L/	0,2L/	0,75L
RIESLING KOLONNE/NULL ALCOHOLFREE FRUITY LIGHTNESS, NOBLE HERBAL NOTE VEGAN-LOW CALORIE-GLUTEN FREE	4.8	8	29
ORGANIC-RIESLING VON PRINZ RHEINGAU DRY STRONG MINERALITY & FRESHNESS. GOLDEN YELLOW	4.8	8	29
ORGANIC-RIVANER MOSEL DRY FRAGRANT DELICATE NUTTY AROMAS. UNCOMPLICATED AND FRESH	3.8	6.5	23
RIESLING BROGSITTER RHEINHESSEN - MEDIUM DRY DIGESTIVE AND INVIGORATING	4	7	
RIESLING WINERY ANSELMANN - DRY FULL-BODIED AND DIGESTIBLE	3.8	6.5	
WEISSBURGUNDER HEGER BADEN -DRY FRESH. ANIMATING WINE WITH A RACY STRUCTURE	4.5	7.5	
WEISSBURGUNDER DREISSIGACKER RHEINHESSEN - DRY 100% ORGANICALLY FARMED VINEYARDS FLORAL NOSE OF RIPE YELLOW FRUIT. LIGHT NUTTY NOTES. DELICATE MELT AND SPICY FINISH.			32
WEISSBURGUNDER BROGSITTER RHEINHESSEN - SWEET ELEGANT AND FINE - FRUITY WINE	4	7	
LUGANA DOGANA VENETA CANTINE VITEVIS - DRY LIGHT YELLOW. AROMA OF CHAMOMILE. ALMOND BLOSSOM & YELLOW APPLE	4	7	25
GRAUBURGUNDER ELLERMANN SPIEGEL - PFALZ - DRY POSSESSES A CLEAR COLOR WITH PLATINUM REFLECTIONS. TYPICAL BUT CONCENTRATED BURGUNDY AROMAS	4	7	25
BLANC DE NOIR SPÄTBURGUNDER WEINHAUS KLEIN - HAINFELD PFALZ - DRY PINK GRAPERUITS. RIPE POMEGRANATE DELICATE AND PLAYFUL	4.8	8	29
CHARDONNAY BOUCHARD AINÉ FRANCE - DRY EXCELLENT. HARMONIOUS STRUCTURE AND A RICH. GOLDEN YELLOW COLOR. FULL-BODIED AND FRUITY	3.8	6.5	23
SAUVIGNON BLANC AUFWIND PFALZ - DRY WINERY THOMAS HENSEL GRASSY ACIDITY. BLACKCURRANT BERRIES. CURRANT LEAVES	4.8	8	29
GRÜNER VELTINER LEO HILLINGER AUSTRIA- DRY FRESH AROMAS OF PEAR. LEMONS. THYME. SPICY	3.8	6.5	

DESSERT

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PALATSCHINKE (CREPES)

STRAWBERRIES	2.5
CHERRIES	2.5
CREAM	1.5
VANILLA ICE CREAM	2
CHOCOLATE SAUCE	1

HOMEMADE WAFFLE

STRAWBERRIES	2.5
CHERRIES	2.5
CREAM	1.5
VANILLA ICE CREAM	2
CHOCOLATE SAUCE	1

SCOOP OF ICE CREAM/SORBET

VANILLA	2
CHOCOLATE	2
MANGO SORBET	4.5
LEMON SORBET	3.5
RASPBERRY SORBET	4.5
MARACUJA SORBET	4.5

ICED COFFEE

VANILLA ICE CREAM. CREAM. COLD COFFEE	6.5
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ICED CHOCOLATE

VANILLA ICE CREAM. CREAM. COLD CHOCOLATE	6.5
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REDWINE

	0,1L/	0,2L/	0,75L
URSPRUNG WINERY MARKUS SCHNEIDER - PALATINATE. DRY GRAPE VARIETY CABARNET SAUVIGNON. MERLOT. PORTUGIESER TASTES OF RED BERRIES. CASSIS. HERBS. CHOCOLATE	4.8	8	27
AHR-PINOT NOIR WINERY BROGSITTER AHRWEILER KLOSTERBERG. DRY OR MEDIUM-DRY JUICY ROUND. STRONG PITHY BOUQUET. VERY HARMONIOUS	4	7	
DORNFELDER WINERY ANSELMANN PFALZ - MEDIUM-DRY STRONG TASTE. FULL-BODIED. FRUITY	4.8	8	
CABARNET SAUVIGNON BARRIQUE WINERY LA FORGE ESTATE FRANCE - DRY POWERFUL AND SPICY. CASSIS. BLACKBERRIES AND PLUMS NOTE	4.8	8	27
SCHOPPEN ROTSPON WINERY BROGSITTER SANCT PETER - SWEET ROUND. BALANCED AND MILD NOT TOO HEAVY AND EAILY DIGESTIBLE	3.8	6.5	
AHR - PINOT NOIR GRAF VON ARE BROGSITTER - MEDIUM-DRY JUICY ROUND. STRONG PITHY BOUQUET. VERY HARMONIOUS			24
TEMPRANILLO RIOJA ALTA WINERY VIÑEDOS HERMANOS HERNÁIZ EL PEDAL - SPAIN DRY WONDERFULLY EXPRESSIVE AROMAS OF PLUM. BLUEBERRY. BLACK CHERRY AND BLACK CURRANT. ROUNDES OFF BY OTHER FRUITY NUANCES			26
MALBEC I.P. MENDOZA-ARGENTINA BODEGA SOTTANO S.A. - DRY VARIED AROMAS SUCH AS CHOCOLATE, RIPE CHERRIES AND PLUMS. THROUGH THE AGING IN WOODEN BARRELS FIND THEMSELVES LIGHT VANILLA TONES. VELVETY	4.8	8	27
HENSEL & GRETTEL PFALZ WINERY THOMAS HENSEL & MARKUS SCHNEIDER - DRY CUVÉE FROM CABERNET SAUVIGNON. BLAUFRÄNKISCH UND MERLOT. THE WINE SMELLS OF COCOA. VANILLA. BLACKBERRY. CASSIS AND DARK CHERRIES. THE PALATE IS ELEGANT AND ROUND. THE POWERDUL SPICY WINE FINDS A FRUIT FINISH ON THE PALATE.	5.5	9.5	35
AHR - SCHIEFER BROGSITTER PINOT NOIR - DRY THE EXCELLENT AGING AND A LONG MATURATION RESULT IN AN ELEGANT PINOT NOIR WITH INTENSE BOUQUET. RUBY RED COLOR. VELVETY AND FULL BODIED ON THE PALATE. AROMAS OF RIPE WILD BERRIES AND CHERRIES			32
INFINITUS TEMPRANILLO - CABARNET SAUVIGNON VINO DE LA TIERRA DE CASTILLA IGP - DRY RICH EXPRESSIVE AROMAS OF RED AND BLACK BERRIES. VERY RICH CHARACTER AND GREAT VELVETY	4.8	8	27

ROSEWINE

	0,1L/	0,2L/	0,75L
PORTUGIESER WEISSHERBST ROSALINDE	3.5	6	
WINERY ELLERMANN SPIEGEL - PFALZ - MEDIUM-DRY FRESH AND PLEASANTLY MILD IN ACIDITY. FINE FRUIT AROMA. VERY BALANCED ON THE PALATE			
KYLIE MINOGUE COTES DE PROVENCES AP			40
FROM LANGUEDOC-ROUSSILLON - FRANCE - DRY INTENSELY FRUITY ROSE FROM THE TYPICAL SOUTHERN FRENCH GRAPE VARIETY GRENACHE. RED FRUITS - RASPBERRIES AND RED CURRANTS. SOFT AND APPEALING			
WHISPERING ANGEL			60
COTES DE PROVENCE - DRY CUVEE GRENACHE, ROLLE (VERMENTINO), CINSULT UND SYRAH WEINGUT CHATEAU D'ESCLANS - DRY NOTES OF STRAWBERRIES, LEMON, CHERRY AND JASMINE. ON THE PALATE WITH BEAUTIFUL MINERALITY AND ELEGANCE. FRUITY AND FRESH			
WINDROSÉ	4.8	8	27
WINERY ELLERMANN SPIEGEL - PFALZ - DRY FINE FRUITY BOUQUET, RASPBERRIES AND WILD BERRIES. DELICATE AND HARMONIOUS			
MIRAVAL			48
COTES DE PROVENCE AOC WINERY JOLIE-PITT & PERRIN - DRY SCENT OF WHITE FLOWERS AND FRESH STRAWBERRIES. NOTE OF RIPE SOUR CHERRIES.			
SHIRAZ ROSE GOEDVERWACHT	4	7	24
ROBERTSON VALLEY SÜDAFRIKA - DRY SALMONE COLOR, LIVELY, WITH NOTES OF RED BERRIES. FRUITY FRESH AROMAS - CURRANTS AND RASPBERRIES			
CABARNET SAUVIGNON ROSE	4.5	8	28
VALE CENTRAL - CHILE VINA VALDIVIESO - DRY COLORFUL, INTENSE FRUIT AROMAS, STIMULATING ACID PLAY.			
WHITE WINE SPRITZER/ RED WINE SPRITZER / ROSE WINE SPRITZER			4.5
PROSECCO	0,1L		0,75L
CATERINA DEL VENETO GLERA DRYLY CORNARO FRIZZANTE BAINCO	4		24
PROSECCO MIT RASPBERRYORBET	7.5		
SPARKLING WINE NON-ALCOHOLIC	0,1L		
FREIXENET	5.5		

NON-ALCOHOLIC

	0,35L	0,75L	
PUREZZA TABLE WATER SPARKLING	3.1	6.5	
PUREZZA TABLE WATER MEDIUM	3.1	6.5	
PUREZZA TABLE WATER STILL	3.1	6.5	
	0,3L	0,4L	0,5L
COCA COLA	3.1	4.1	5.1
FANTA	3.1	4.1	5.1
MEZZO MIX	3.1	4.1	5.1
COCA COLA LIGHT	3.1	4.1	5.1
SPRITE	3.1	4.1	5.1
COCA COLA ZERO	3.1	4.1	5.1
APPLE SPRITZER	3.1	4.1	5.1
RHUBARB SPRITZER	3.1	4.1	5.1
PASSION FRUIT SPRITZER	3.1	4.1	5.1
CHERRY SPRITZER	3.1	4.1	5.1
ORANGE SPRITZER	3.1	4.1	5.1
	0,2L		
BITTER LEMON	3.5		
TONIC WATER	3.5		
GINGER ALE	3.5		
WILD BERRY	3.5		
	0,3	0,4L	0,5L
ORANGE JUICE	3.6	5.1	6.1
APPLE JUICE	3.6	5.1	6.1
CHERRY-BANANA JUICE	3.6	5.1	6.1
BANANA JUICE	3.6	5.1	6.1
CHERRY JUICE	3.6	5.1	6.1
RHUBARB JUICE	3.6	5.1	6.1
PASSION FRUIT JUICE	3.6	5.1	6.1

BEER

BEER FROM THE BARREL	0,25L	0,4L	0,5L
KÖNIG PILSENER	2.7	4.3	5.2
GAFFEL KÖLSCH	2.7	4.3	5.2
PILS/KÖLSCH WITH SPRITE	2.7	4.3	5.2
PILS/KÖLSCH WITH FANTA	2.7	4.3	5.2
PILS/KÖLSCH WITH MALT BEER	2.7	4.3	5.2
PILS/KÖLSCH WITH COLA	2.7	4.3	5.2

BEER FROM THE BOTTLE	0,5L
PAULANER HEFE NATURAL	5.2
HEFE WITH BANANA JUICE	6.5
HEFE WITH COCA COLA	6.5
PAULANER KRISTALL	5.2
PAULANER DARK	5.2

NON-ALCOHOLIC BEER	0,33L	0,5L
ERDINGER		5.2
KÖNIG PILSENER	3.6	
MALT BEER	3.6	

HOT DRINKS

HOT CHOCOLATE WITH MILK	3.5
HOT CHOCOLATE WITH WIPPED CREAM	4.5
CHOCHIATO WITH WIPPED CREAM (CHOCOLATE WITH ESPRESSO)	5.5
HOT MILK WITH HONEY	4.5
HOT LEMON	3.5
IRISH COFFEE (COFFEE. WIPPED CREAM. IRISH WHISKEY)	6.5

COFFEE SPECIALITIES

ICED LATTE MACCHIATO	4
CAPPUCCINO WITH MILK FOAM	3
CAPPUCCINO WITH WIPPED CREAM	3.5
MILK COFFEE	4
LATTE MACCHIATO	4
ESPRESSO	2.5
DOUBLE ESPRESSO	5
ESPRESSO MACCHIATO	3.5
COFFEE CREAM BEAN COFFEE	2.8

TEA SPECIALITIES FROM KEO

DARJEELING	3.8
EARL GREY	3.8
PEPPERMINT TEA WITH FRESH MINT	4.5
CAMOMILE TEA	3.8
GREEN TEE	3.8
STRAWBERRY LEMON GRASS	3.8
PLUM CINNAMON	3.8
FRUIT TEA PINEAPPLE COCONUT	3.8
ORANGE-ALMOND-CINNAMON	3.8

SPIRITS

APERITIF		5CL	
	CINAZNO BIANCO	4.5	
	CAMPARI	4.5	
	SHERRY MEDIUM DRY	4.5	
	SHERRY DRY	4.5	
DIGESTIV		2CL	
	RAMAZOTTI	3.5	
	AVERNA	3.5	
	FERNET BRANCA	3.5	
	MALTESER	3	
	JUBILÄUMS AQUAVIT	3	
	NORDHÄUSER KORN	3	
	SLJIVOVIC	2.5	
	VODKA ABSOLUT	2.5	
	JÄGERMEISTER	2.5	
GRAPPA		2CL	
	LE PAGURE (WEISS)	3.5	
	BARBERA BERTA (GELB)	4.5	
WHISKEY		2CL	
	BALLENTINES FINEST	5	
	JACK DANIELS	5.5	
COGNAC		2CL	
	ASBACH URALT	6	
	REMY MARTIN	6	
	HENNESSEY	6	
LIQUEUR			
	AMARETTO	2CL	2.5
	SAMBUCA MOLINARI	2CL	3
	BAILEYS	4CL	4
	JULISKA	2CL	2.5
LONGDRINK	0,2L MIT 4CL ALKOHOL (OR NON-ALCOHOLIC SEKT)		
	LILLET WILD BERRY		7.5
	APEROL SPRITZ		7.5
	HUGO		7.5
	GIN TONIC		6.5
	VODKA LEMON		6.5
	VODKA TONIC		6.5
	CAMPARI ORANGE		6.5
	BACARDI COLA		6.5
	WHISKEY COLA		6.5