

## APERITIF RECOMMENDATION

### **PINK GRAPEFRUIT LEMONADE (NON-ALCOHOLIC) 0.3L / 0.5**

PINK GRAPEFRUIT | SPARKLING WATER | MINT | ICE CUBES 4.6 / 6.6

### **LILLET JOLIE**

LILLET ROSE | PINK GRAPEFRUIT | PROSECCO | SPARKLING WATER |  
MINT | ICE CUBES 8

### **STRAWBERRY LIMOCELLO SPRITZ**

LIMONCELLO | PROSECCO | SPARKLING WATER | STRAWBERRY SYRUP | MINT 9

### **LIMOCELLO SPRITZ 8**

LIMONCELLO. PROSECCO. SPARKLING WATER. MINT

### **PROSECCO WITH RASPBERRY SORBET (NON-ALCOHOLIC ON REQUEST) 7.5**

### **ROSE SPRITZ 8.5**

HOLDERBERRY SYRUP. ROSE. SPARKLING WATER. MINT

### **LILLET WILD BERRY 7.5**

LILLET. WILD BERRY. WILD BERRY

### **RASPBERRY SPRITZ 7.5**

RASPBERRY SYRUP. PROSECCO. SPARKLING WATER. MINT

### **APEROL SPRITZ**

APEROL PROSECCO | WATER | LEMON 8.5

### **HUGO ELDERBERRY SYRUP | PROSECCO | SPARKLING WATER | MINT 8.5**

### **LILLET WILD BERRY LILLET BLANC | WILD BERRY | WILD BERRY 7.5**

### **SARTI SPRITZ BLOOD**

ORANGE - MANGO - PASSION FRUIT - VODKA - LIQUEUR | PROSECCO 8.5

# TAPAS (SNACKS) INTERNATIONALL

- **SMALL TARTE FLAMBÉE CREME FRAICHE I GREEN & WHITE ASPARAGUS I**  
SERRANO HAM I GOUDA CHEESE I CHERRY TOMATOES 11
- **SMALL TARTE FLAMBÉE CREME FRAICHE I MUSHROOMS I CAMEMBERT 8.5**
- **TRUFFLED SPINACH RICOTTA TORTELLINI WITH CREAM SAUCE I TOMATOES I GARLIC I ONIONS 5.6**
- **RISOTTO WITH GREEN & WHITE ASPARAGUS WITH PARMESAN IN WHITE WINE CREAM SAUCE 7.5**
- **ASPARAGUS GREEN & WHITE WITH BACON I HOLLANDAISE I GOAT'S CREAM CHEESE 8.5**
  
- **SPICY MEATBALLS WITH CHIVE CREAM 6**
- **LAMB CHOP MARINATED WITH THYME. ROSEMARY 7.5**
- **MINI BURGER SESAMBUN.PORK/BEEF PATTIE. TOMATO. GOUDA 6**
- **DATES WRAPPED IN BACON 4.5**
- **CHICKEN ESCALOPE VIENNESE STYLE 6**
- **SPIT OF YOUNG BULL WITH ROUILEDIP 7**
- **CURRY SAUSAGE POULTRY 6**
- **CHICKEN SKEWER TERIYAKI SAUCE 6**
- **MINI - CEVAPCICI WITH AJVAR I ONIONS 5.6**
  
- **POTATO PANCAKES WITH BACON I ONIONS 5.6L**
- **POTATO PANCAKES WITH SALMON I CRÈME FRAICHE 6.8**

## DIP

- **ROUILE DIP (POTATOES / PAPRIKA / CHILI / GARLIC / OLIVE OIL) 3**
- **AIOLI (EGG YOLK ONLY) 3**
- **CHIVE CREAM 2.3**
- **TRUFFLE MAYONNAISE 2.5**

We will be happy to serve you bread with your DIP for an additional charge.

Small bread basket 2€ / Large bread basket 4€

## PASTA / RISOTTO / FISH

<b>TAGLIATELLE ON EIFEL BEEF ROAST BEEF STRIPSIN</b> TRUFFLED CREAM SAUCE. GREEN ASPARAGUES. CHERRY TOMATOES	26
<b>GNOCCHI CHICKEN MUSHROOMS   CREAM SAUCE  </b>	21
<b>SEA BREAM FISH ON TAGLIATELLE. ZUCCHINI. BASIL PESTO</b>	24
<b>FISH VARIATION</b> SALMON FILLET. RED PERCH FISH. SHRIMPS. FRIED POTATOES	26
<b>SAFFRON RISOTTO   SALMON FILLET   GREEN ASPARAGUS</b>	22
<b>TAGLIATELLE ON WILD GARLIC PESTO</b> WITH GREEN ASPARAGUS   PRAWNS   GOAT'S CREAM CHEESE	27
<b>GNOCCHI IN WILD GARLIC PESTO</b> STUFFED WITH CREAM CHEESE IN CREAM SAUCE WITH GREEN & WHITE ASPARAGUS PIECES	26

## SALAD

<b>SALAD CHICKEN</b> LEAF SALADS. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS. CEASAR DRESSING. ROUILLE DIP	18
<b>SALAD GOAT CHEESE (VEGETARIAN)</b> HONEY. BALSAMIC VINAIGRETTE LEAF LETTUCE. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS.	17.5
<b>GREEK SALAD</b> CUCUMBERS   CHERRY TOMATOES   FETA   GREEN OLIVES   KALAMATA OLIVES   WATERMELON	15

ALL SALAD DRESSINGS ARE HOMEMADE & LACTOSE FREE

## TARTE FLAMBEE

<b>TARTE FLAMBEE</b> BACON. SPRING ONIONS. GOUDA	12.5
<b>TARTE FLAMBEE</b> ZUCCHINI. SPRING ONIONS. CHERRY TOMATOES. FETA CHEESE (VEGETARIAN)	13.5
<b>TARTE FLAMBÉE</b> CREME FRAICHE   SALMON   WILD GARLIC PESTO   GOUDA CHEESE   GREEN ASPARAGUES   CHERRY TOMATOES	17

# Tapas (snacks) internationall

- **OLIVES GREEN AND PURPLE** 4
- **CREAM OF ASPARAGUS SOUP** WITH PIECES OF ASPARAGUS 6.5
- **WILD GARLIC CREAM SOUP** 6
- **COLD CUCUMBER AND AVOCADO SOUP** WITH NORTH SEA PRAWNS 6.5
- **CAPRESE CHERRY TOMATOES** | MOZZARELLA BALLS | BASIL PESTO 7
- **LEAF SALAD** VINAIGRETTE 4
- **ANTIPASTI TOMATOES** | ONIONS | MUSHROOMS EGGPLANT | ZUCCHINI | CHIVE CREAM 6.8
- **STUFFED MUSHROOMS** WITH CREAM CHEESE 6
- **BREADED SHEEP CHEESE** CRANBERRIES 4.5
- **SMALL GOAT CHEESE** AU GRATIN WITH WALNUT & HONEY 4.5
- **SPINACH** WITH PINE NUTS & ONIONS 6
- **SQUID RINGS** FRIED IN GARLIC OIL 6.5
- **2 SCALLOPS** IN GARLIC-CHILI SAUCE 9
- **SALMON AND AVOCADO TARTARE** 8.5
- **FRIED SHRIMPS** IN GARLIC OIL 8.5
- **2 SCALLOPS** IN SHERRY CREAM 9
- **WHITE & GREEN ASPARAGUS** WITH PRAWNS IN LEMON BUTTER 8.5

**CHOOSE FROM SEVERAL TAPAS AND CREATE YOUR OWN DISH**

All tapas are served with bread, any additional bread basket will be charged.

**GERMAN ASPARAGUS** 18  
 WITH TRIPLETS MELTED BUTTER OR HOLLANDAISE

ADDITIONAL CHOICE:

- SERRANO 8.5  
 - WIENERSCHNITZEL OF VEAL 12.5  
 - SALMON FILLET 10.5

**MEAT** €

**WIENERSCHNITZEL VEAL** 26.5  
 FRIED POTATOES. CRANBERRIES  
 - WITH MUSHROOM CREAM SAUCE 28

**GRILL PLATE PORK LOIN STEAK - PORK NECK SKEWER - 2 CEVAPCICI**  
 POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) 22

**SCHNITZEL VIENNESE STYLE OF PORK LOIN POTATO FRIES** 16  
 - WITH MUSHROOM CREAM SAUCE 18

**CEVAPCICI (MINCED MEAT ROLLS PORK + BEEF)**  
 POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) 18

**RAZNJICI (2 MEAT SKEWERS OF PORK NECK)**  
 POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) 16.5

**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 18.5

**BURGER**

**LYE BURGER**  
 BRIOCHE BURGER BUN | PATTIE WITH BEEF & PORK | SALAD  
 CAMEMBERT | ONION CONFIT | BURGER SAUCE | POTATO FRIES 17

**SALMON BURGER BRIOCHE BUN**  
 FRIED SALMON FILLET | AVOCADO-HONEY-DILL-MUSTARD SAUCE | ONIONS | LETTUCE |  
 TOMATOES | POTATO FRIES 18

**TERIYAKI BURGER**  
 SESAMBUN | PORK/BEEF PATTIE | AVOCADO | TERIYAKI MAYO |  
 RED ONION | LETTUCE | TOMATO | CHEESE 19.5

**CLUB SANDWICH**  
 TOMATO | LETTUCE | CHICKEN BREAST | BACON | EGGS | MAYONNAISE |  
 POTATO FRIES 16

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

<b>ORGANIC-RIVANER MOSEL DRY</b> FRAGRANT DELICATE NUTTY AROMAS. UNCOMPLICATED AND FRESH	4.2	7.5	24
<b>RIESLING BROGSITTER RHEINHESSEN - MEDIUM DRY</b> DIGESTIVE AND INVIGORATING	4	7	
<b>RIESLING WINERY ANSELMANN - DRY</b> FULL-BODIED AND DIGESTIBLE	3.8	6.5	
<b>WEISSBURGUNDER HEGER BADEN -DRY</b> FRESH. ANIMATING WINE WITH A RACY STRUCTURE	4.5	7.5	
<b>WEISSBURGUNDER DREISSIGACKER RHEINHESSEN - DRY</b> 100% ORGANICALLY FARMED VINEYARDS FLORAL NOSE OF RIPE YELLOW FRUIT. LIGHT NUTTY NOTES. DELICATE MELT AND SPICY FINISH.			32
<b>WEISSBURGUNDER BROGSITTER RHEINHESSEN - SWEET</b> ELEGANT AND FINE - FRUITY WINE	4	7	
<b>LUGANA DOGANA VENETA CANTINE VITEVIS - DRY</b> LIGHT YELLOW. AROMA OF CHAMOMILE. ALMOND BLOSSOM & YELLOW APPLE	4	7	25
<b>GRAUBURGUNDER ELLERMANN SPIEGEL - PFALZ - DRY</b> POSSESSES A CLEAR COLOR WITH PLATINUM REFLECTIONS. TYPICAL BUT CONCENTRATED BURGUNDY AROMAS	4.5	7.5	26
<b>BLANC DE NOIR - PINOT NOIR</b> ADENEUER - AHR - DRY SPICY FRUITY BOUQUET, FLORAL AND FRUITY ON THE PALATE, FINE RASPBERRY NOTES, COMPLEX STYLE	5	8.5	30
<b>CHARDONNAY BOUCHARD AINÉ</b> FRANCE - DRY EXCELLENT. HARMONIOUS STRUCTURE AND A RICH. GOLDEN YELLOW COLOR. FULL-BODIED AND FRUITY	3.8	6.5	23
<b>SAUVIGNON BLANC AUFWIND</b> PFALZ - DRY WINERY THOMAS HENSEL GRASSY ACIDITY. BLACKCURRANT BERRIES. CURRANT LEAVES	4.8	8	29
<b>GREEN VELTINER</b> LEO HILLINGER AUSTRIA- DRY FRESH AROMAS OF PEAR. LEMONS. THYME. SPICY	3.8	6.5	

<b>DESSERT</b>	€
<b>RHUBARB TIRAMISU</b>	5
<b>STRAWBERRY MASCARPONE CREAM WITH COCONUT</b>	5
<b>PALATSCHINKE (CREPES)</b>	5
BERRIES	2.5
CHERRIES	2.5
CREAM	1.5
VANILLA ICE CREAM	2
CHOCOLATE SAUCE	1
<b>HOMEMADE WAFFLE</b>	5
BERRIES	2.5
CHERRIES	2.5
CREAM	1.5
VANILLA ICE CREAM	2
CHOCOLATE SAUCE	1
<b>SCOOP OF ICE CREAM/SORBET</b>	
VANILLA	2
CHOCOLATE	2
MANGO SORBET	4.5
LEMON SORBET	3.5
RASPBERRY SORBET	4.5
MARACUJA SORBET	4.5
<b>ICED COFFEE</b>	
VANILLA ICE CREAM. CREAM. COLD COFFEE	6.5
<b>ICED CHOCOLATE</b>	
VANILLA ICE CREAM. CREAM. COLD CHOCOLATE	6.5

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## REDWINE

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	0,1L/	0,2L/	0,75L
<b>URSPRUNG</b> WINERY MARKUS SCHNEIDER - PALATINATE. DRY GRAPE VARIETY CABARNET SAUVIGNON. MERLOT. PORTUGIESER TASTES OF RED BERRIES. CASSIS. HERBS. CHOCOLATE	4.8	8	27
<b>AHR-PINOT NOIR</b> WINERY BROGSITTER AHRWEILER KLOSTERBERG.DRY JUICY ROUND. STRONG PITHY BOUQUET. VERY HARMONIOUS	4.5	7.5	
<b>DORNFELDER</b> WINERY ANSELMANN PFALZ - MEDIUM-DRY STRONG TASTE. FULL-BODIED. FRUITY	4.8	8	
<b>SCHOPPEN ROTSPON</b> WINERY BROGSITTER SANCT PETER - SWEET ROUND. BALANCED AND MILD NOT TOO HEAVY AND EAILY DIGESTIBLE	4	7	
<b>PLAVAC STON</b> CROATIA - DRY CRYSTAL RED COLOR. RIPE FRUIT. CHERRIES, DRIED PLUMS, REFRESHING ACIDITY. SOFT TANNINS. FINELY BALANCED	4	7	26
<b>MALBEC I.P.</b> 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
<b>HENSEL &amp; GRETEL PFALZ</b> 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
<b>INFINITUS TEMPRANILLO - CABARNET SAUVIGNON</b> 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
<b>PORTUGIESER WEISSHERBST ROSALINDE</b> WINERY ELLERMANN SPIEGEL - PFALZ - MEDIUM-DRY FRESH AND PLEASANTLY MILD IN ACIDITY. FINE FRUIT AROMA. VERY BALANCED ON THE PALATE	4	7	
<b>WHISPERING ANGEL</b> 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	9	16	60
<b>WINDROSÉ</b> WINERY ELLERMANN SPIEGEL - PFALZ - DRY FINE FRUITY BOUQUET. RASPBERRIES AND WILD BERRIES. DELICATE AND HARMONIOUS	4.8	8	27
<b>MIRAVAL</b> COTES DE PROVENCE AOC WINERY JOLIE-PITT & PERRIN - DRY SCENT OF WHITE FLOWERS AND FRESH STRAWBERRIES. NOTE OF RIPE SOUR CHERRIES.	8	14	48
<b>SHIRAZ ROSE GOEDVERWACHT</b> ROBERTSON VALLEY SÜDAFRIKA - DRY SALMONE COLOR. LIVELY. WITH NOTES OF RED BERRIES. FRUITY FRESH AROMAS - CURRANTS AND RASPBERRIES	4	7	24
<b>CABARNET SAUVIGNON ROSE</b> VALE CENTRAL - CHILE VINA VALDIVIESO - DRY COLORFUL. INTENSE FRUIT AROMAS. STIMULATING ACID PLAY.	4.5	8	28
WHITE WINE SPRITZER/ RED WINE SPRITZER / ROSE WINE SPRITZER			4.5
<b>PROSECCO</b>	0,1L		0,75L
CATERINA DEL VENETO GLERA DRYLY CORNARO FRIZZANTE BAINCO	4.5		24
<b>PROSECCO MIT RASPBERRYSORBET</b>	8.5		
<b>SPARKLING WINE NON-ALCOHOLIC</b>	0,1L		
FREIXENET	5.5		

# NON-ALCOHOLIC

	<b>0,35L</b>	<b>0,75L</b>
PUREZZA TABLE WATER SPARKLING	3.1	6.5
PUREZZA TABLE WATER MEDIUM	3.1	6.5
PUREZZA TABLE WATER STILL	3.1	6.5
TAUNUSQUELLE MEDIUM		7
	<b>0,3L</b>	<b>0,5L</b>
COCA COLA	3.1	5.1
FANTA	3.1	5.1
MEZZO MIX	3.1	5.1
COCA COLA LIGHT	3.1	5.1
SPRITE	3.1	5.1
COCA COLA ZERO	3.1	5.1
APPLE SPRITZER	3.5	5.2
RHUBARB SPRITZER	3.5	5.2
PASSION FRUIT SPRITZER	3.5	5.2
CHERRY SPRITZER	3.5	5.2
ORANGE SPRITZER	3.5	5.2
	<b>0,2L</b>	
BITTER LEMON	3.5	
TONIC WATER	3.5	
GINGER ALE	3.5	
WILD BERRY	3.5	
	<b>0,3</b>	<b>0,5L</b>
ORANGE JUICE	3.6	6.1
APPLE JUICE	3.6	6.1
CHERRY-BANANA JUICE	3.6	6.1
BANANA JUICE	3.6	6.1
CHERRY JUICE	3.6	6.1
RHUBARB JUICE	3.6	6.1
PASSION FRUIT JUICE	3.6	6.1

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## BEER

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<b>BEER FROM THE BARREL</b>	<b>0,25L</b>	<b>0,4L</b>	<b>0,5L</b>
KÖNIG PILSENER	2.9	4.3	5.5
GAFFEL KÖLSCH	2.9	4.3	5.5
PILS/KÖLSCH WITH SPRITE	3.1	4.5	5.6
PILS/KÖLSCH WITH FANTA	3.1	4.5	5.6
PILS/KÖLSCH WITH MALT BEER	3.1	4.5	5.6
PILS/KÖLSCH WITH COLA	3.1	4.5	5.6

<b>BEER FROM THE BOTTLE</b>	<b>0,5L</b>
PAULANER HEFE NATURAL	5.5
HEFE WITH BANANA JUICE	6.5
HEFE WITH COCA COLA	6.5
PAULANER KRISTALL	5.5
PAULANER DARK	5.5

<b>NON-ALCOHOLIC BEER</b>	<b>0,33L</b>	<b>0,5L</b>
ERDINGER		5.5
KÖNIG PILSENER	3.9	
MALT BEER	3.9	

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## HOT DRINKS

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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	5
IRISH COFFEE (COFFEE. WIPPED CREAM. IRISH WHISKEY)	7.5

### COFFEE SPECIALITIES

ICED LATTE MACCHIATO	4
CAPPUCCINO WITH MILK FOAM	3
CAPPUCCINO WITH WIPPED CREAM	3.5
MILK COFFEE	4
LATTE MACCHIATO	4.5
ESPRESSO	2.5
DOUBLE ESPRESSO	5
ESPRESSO MACCHIATO	3.5
COFFEE CREAM BEAN COFFEE	3

### TEA SPECIALITIES FROM KEO

HERBAL TEA APPLE	3.8
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
GINGER-LEMON-MINT WITH HONEY	5.5

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# SPIRITS

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<b>APERITIF</b>		5CL
	CINAZNO BIANCO	5
	CAMPARI	5
	SHERRY MEDIUM DRY	5
	SHERRY DRY	5
<b>DIGESTIV</b>		2CL
	RAMAZOTTI	4
	AVERNA	4
	FERNET BRANCA	4
	MALTESER	4
	JUBILÄUMS AQUAVIT	4
	NORDHÄUSER KORN	4
	SLJIVOVIC	4
	VODKA ABSOLUT	4
	JÄGERMEISTER	4
<b>GRAPPA</b>		2CL
	LE PAGURE (WEISS)	4
	BARBERA BERTA (GELB)	5
<b>WHISKEY</b>		2CL
	BALLENTINES FINEST	6
	JACK DANIELS	6
<b>COGNAC</b>		2CL
	ASBACH URALT	6
	REMY MARTIN	6
	HENNESSEY	6
<b>LIQUEUR</b>		
	AMARETTO	2CL 3
	SAMBUCA MOLINARI	2CL 3
	BAILEYS	4CL 5
	JULISKA	2CL 4
<b>LONGDRINK</b>	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