

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 9

LIMOCELLO SPRITZ 8

LIMONCELLO. PROSECCO. SPARKLING WATER. MINT

PROSECCO WITH RASPBERRY SORBET (NON-ALCOHOLIC ON REQUEST) 8.5

ROSE SPRITZ 8.5

HOLDERBERRY SYRUP. ROSE. SPARKLING WATER. MINT

LILLET WILD BERRY 7.5

LILLET. WILD BERRY. WILD BERRY

APEROL SPRITZ 8.5

APEROL PROSECCO | WATER | LEMON

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 | MUSHROOMS | CEMBERT 8.5
- **TRUFFLED SPINACH RICOTTA TORTELLINI** WITH CREAM SAUCE | TOMATOES | GARLIC | ONIONS 6.5
- **RISOTTO WITH CHANTERELLES** CHERRY TOMATOES | MOZZARELLA | GARLIC (VEGETARIAN) 7
- **RAVIOLI WITH VEAL** | COGNAC-CREAM SAUCE 7
- **SPICY MEATBALLS** WITH CHIVE CREAM 6
- **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
- **CHICKEN PIECES** IN SHERRY CREAM SAUCE 6.5
- **MINI - CEVAPCICI** WITH AJVAR | ONIONS 5.6
- **POTATO PANCAKES** WITH SALMON | CRÈME FRAICHE 6.8
- **ONION TART** WITH BACON AND CHIVE CREAM 5
- **SMALL CHEESE VARIATION** MANCHEGO | CEMBERT | SHEEP'S CHEESE | FIG MUSTARD 6.5

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

SEA BREAM FILLET WITH MASHED POTATOES SPINACH BASIL PESTO	26
FISH VARIATION	
SALMON FILLET. RED PERCH FISH. SHRIMP. PIKE-PERCH FILLET FRIED POTATOES	28
SAFFRON RISOTTO SALMON FILLET GREEN ASPARAGUS	22
TAGLIATELLE TUNA (SPICY) CHERRY TOMATOES GARLIC ONIONS PEPPERONI FETA	17

SALAD

SALAD CHICKEN LEAF SALADS. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS. CEASAR DRESSING. ROUILLE DIP	18
SALAD GOAT CHEESE (VEGETARIAN) HONEY. BALSAMIC VINAIGRETTE LEAF LETTUCE. COLESLAW. TOMATOES. CUCUMBERS. LETTUCE SEEDS.	17.5

ALL SALAD DRESSINGS ARE HOMEMADE & LACTOSE FREE

TARTE FLAMBEE

TARTE FLAMBEE BACON. SPRING ONIONS. GOUDA	12.5
TARTE FLAMBEE ZUCCHINI. SPRING ONIONS. CHERRY TOMATOES. FETA CHEESE (VEGETARIAN)	13.5
TARTE FLAMBÉE CREME FRAICHE PUMPKIN SLICES WALNUTS RED ONIONS FETA	16
TARTE FLAMBÉE CREME FRAICHE SALMON BASIL PESTO GOUDA CHEESE CHERRY TOMATOES	18

Tapas (snacks) internationall

- **OLIVES GREEN AND PURPLE** 4
- **CREAM OF PUMPKIN SOUP** 6.5
- **CAPRESE CHERRY TOMATOES** | MOZZARELLA BALLS | BASIL PESTO 7
- **LEAF SALAD** VINAIGRETTE 4
- **COURGETTES STUFFED** WITH GOAT'S CREAM CHEESE | DRIED TOMATOES | BASIL PESTO 6.5
- **ANTIPASTI TOMATOES** | ONIONS | MUSHROOMS EGGPLANT | ZUCCHINI | CHIVE CREAM 6.8
- **STUFFED MUSHROOMS** WITH CREAM CHEESE 6
- **BREADED SHEEP CHEESE** CRANBERRIES 5.5
- **SMALL GOAT CHEESE** AU GRATIN WITH WALNUT & HONEY 6.5
- **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
- **PIKE-PERCH FILLET** UNDER A POTATO CRUST WITH HERB SAUCE 9.5

CHOOSE FROM SEVERAL TAPAS AND CREATE YOUR OWN DISH

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

MEAT

	€
CURRYWURST XL APPROX. 200 GRAMS POTATO FRIES	14
WIENERSCHNITZEL VEAL FRIED POTATOES. CRANBERRIES - WITH MUSHROOM CREAM SAUCE	27 29.5
GRILL PLATE PORK LOIN STEAK - PORK NECK SKEWER - 2 CEVAPCICI POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP)	23
SCHNITZEL VIENNESE STYLE OF PORK LOIN POTATO FRIES - WITH MUSHROOM CREAM SAUCE	16.5 18.5
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)	17
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

PUMPKIN BURGER BRIOCHE BUN LYE MINCE PATTIE WITH BEEF & PORK SALAD TOMATO CAMEMBERT PUMPKIN AND MUSHROOM RAGOUT POTATO FRIES	18
SALMON BURGER BRIOCHE BUN FRIED SALMON FILLET AVOCADO-HONEY-DILL-MUSTARD SAUCE ONIONS LETTUCE TOMATOES POTATO FRIES	18.5
TERIYAKI BURGER SESAMBUN PORK/BEEF PATTIE AVOCADO TERIYAKI MAYO RED ONION LETTUCE TOMATO CHEESE	19.5

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

ORGANIC-RIVANER MOSEL DRY FRAGRANT DELICATE NUTTY AROMAS. UNCOMPLICATED AND FRESH	4.2	7.5	24
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	4.5	7.5	26
BLANC DE NOIR - PINOT NOIR ADENEUER - AHR - DRY SPICY FRUITY BOUQUET, FLORAL AND FRUITY ON THE PALATE, FINE RASPBERRY NOTES, COMPLEX STYLE	5	8.5	30
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

DESSERT	€
NEW YORK CHEESECAKE IN A GLASS WITH BUTTER BISCUIT	5
SMALL CHEESE VARIATION	
MANCHEGO CAMEMBERT SHEEP'S CHEESE FIG MUSTARD	6.5
PALATSCHINKE (CREPES)	5
CHERRIES	2.5
CREAM	1.5
VANILLA ICE CREAM	2
CHOCOLATE SAUCE	1
HOMEMADE WAFFLE	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
ICED CHOCOLATE	
VANILLA ICE CREAM. CREAM. COLD CHOCOLATE	6.5

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 JUICY ROUND. STRONG PITHY BOUQUET. VERY HARMONIOUS	4.5	7.5	
DORNFELDER WINERY ANSELMANN PFALZ - MEDIUM-DRY STRONG TASTE. FULL-BODIED. FRUITY	4.8	8	
SCHOPPEN ROTSPON WINERY BROGSITTER SANCT PETER - SWEET ROUND. BALANCED AND MILD NOT TOO HEAVY AND EAILY DIGESTIBLE	4	7	
PLAVAC STON CROATIA - DRY CRYSTAL RED COLOR. RIPE FRUIT. CHERRIES, DRIED PLUMS, REFRESHING ACIDITY. SOFT TANNINS. FINELY BALANCED	4	7	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 & GRETEL 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
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
PRIMÄHR BROGSITTER AHRWEILER KLOSTERBERG DRY I RED WINE CUVÉE PINOT NOIR - FRÜHBURGUNDER I JUICY, ROUND, STRONG, PITHY BOUQUET	4.5	7.5	

ROSEWINE

	0,1L/	0,2L/	0,75L
PORTUGIESER WEISSHERBST ROSALINDE	4	7	
WINERY ELLERMANN SPIEGEL - PFALZ - MEDIUM-DRY FRESH AND PLEASANTLY MILD IN ACIDITY. FINE FRUIT AROMA. VERY BALANCED ON THE PALATE			
WHISPERING ANGEL	9	16	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	8	14	48
COTES DE PROVENCE AOC WINERY JOLIE-PITT & PERRIN - DRY SCENT OF WHITE FLOWERS AND FRESH STRAWBERRIES. NOTE OF RIPE SOUR CHERRIES.			
WHITE WINE SPRITZER/ RED WINE SPRITZER / ROSE WINE SPRITZER			5.5
PROSECCO	0,1L		0,75L
CATERINA DEL VENETO GLERA DRYLY CORNARO FRIZZANTE BAINCO	4.5		24
PROSECCO MIT RASPBERRYSORBET	8.5		
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
TAUNUSQUELLE MEDIUM		7
	0,3L	0,5L
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
	0,2L	
BITTER LEMON	3.5	
TONIC WATER	3.5	
GINGER ALE	3.5	
	0,3	0,5L
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

BEER

BEER FROM THE BARREL	0,25L	0,4L	0,5L
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 COLA	3.1	4.5	5.6
BEER FROM THE BOTTLE			0,5L
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
NON-ALCOHOLIC BEER		0,33L	0,5L
ERDINGER			5.5
KÖNIG PILSENER		3.9	

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

COFFEE SPECIALITIES

ICED LATTE MACCHIATO	4.5
CAPPUCCINO WITH MILK FOAM	3.2
CAPPUCCINO WITH WIPPED CREAM	3.5
MILK COFFEE	4
LATTE MACCHIATO	4.5
ESPRESSO	2.7
DOUBLE ESPRESSO	5.2
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

SPIRITS

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