

## APERITIF RECOMMENDATION

**VANILLA COKE** ABSOLUT VANILLA VODKA | COLA 7.5

### APPLE VANILLA COCKTAIL

ABSOLUT VODKA VANILLA WITH HOT APPLE JUICE | CREAM | CINNAMON 7.5

**WINTER APEROL SPRITZ** APEROL | CIDER | PROSECCO | WATER | LEMON 9.5

### MARACUJA SPRITZ PASSION

FRUIT JUICE | LILLET BLANC | PROSECCO | SPARKLING WATER | MINT 8.5

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

### 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** LIMONCELLO. PROSECCO. SPARKLING WATER. MINT 8

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

**ROSE SPRITZ** HOLDERBERRY SYRUP. ROSE. SPARKLING WATER. MINT 8.5

**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) MEAT

- VITELLO TONATO WITH TUNA CREAM | CAPERS 6.5
- HIMMEL & ÄD BLACK PUDDING | PURÉE | APPLE SAUCE 7
- SPICY MEATBALLS WITH CHIVE CREAM 6
- MINI BURGER SESAMBUN. PORK/BEEF PATTIE. TOMATO. GOUDA 6
- DATES WRAPPED IN BACON 4.5
- TURKEY SESAME SKEWERS 6.5
- SPIT OF YOUNG BULL WITH ROUILEDIP 7
- TURKEY PIECES IN SHERRY CREAM SAUCE 6.5
- MINI - CEVAPCICI WITH AJVAR | ONIONS 5.6
- SADDLE OF RABBIT FILLET WITH MEDITERRANEAN TOMATO AND VEGETABLE SAUCE 8
- SMALL CHEESE VARIATION MANCHEGO | CAMEMBERT | SHEEP'S CHEESE | FIG MUSTARD 6.5

## TAPAS (SNACKS) FISH

- 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
- POTATO PANCAKES WITH SALMON | CRÈME FRAICHE 6.8
- FILLET OF SALMON WITH LIME AIOLI 8

## PASTA / RISOTTO / FISH

### WOK NOODLES VEGAN

TERIYAKI VEGETABLES | PEPPERS | COURGETTES | CHERRY TOMATOES |  
ONIONS | MUSHROOMS | GREEN ASPARAGUS 19

**TAGLIATELLE** GORGONZOLA | SPINACH | SALMON FILLET | CREAM 21

**FILLET OF GILTHEAD** WITH MASHED POTATOES | SPINACH | BASIL PESTO 26

### FISH VARIATION

SALMON FILLET | GILTHEAD FILLET | PIKEPERCH | PRAWNS | FRIED POTATOES 28

**SAFFRON RISOTTO** SALMON FILLET | GREEN ASPARAGUS 24

**GNOCCHI TURKEY** MUSHROOMS | CREAM SAUCE 21

### TAGLIATELLE WITH RABBIT IN MEDITERRANEAN SAUCE

TOMATOES | AUBERGINE | COURGETTE | ONIONS | 24

**PIKE-PERCH FILLET** ON LIME RISOTTO WITH DILL SAUCE 28

**TAGLIATELLE WITH FRESH TRUFFLE** WITH TRUFFLE SAUCE | SHAVED TRUFFLE | PARMESAN  
- OPTIONALLY WITH RUMP STEAK STRIPS 26  
12

## SALAD

### CEASAR SALAD WITH TURKEY

ROMAINE LETTUCE CEASAR DRESSING | PARMESAN SHAVINGS | CROUTONS | 19

### WILD HERB SALAD GOAT'S CHEESE

RASPBERRY DRESSING POMEGRANATE SEEDS | BERRIES | WALNUTS | AVOCADO |  
GRANOLA (OAT CRUNCH) 19

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 | SALMON | BASIL PESTO | GOUDA CHEESE | CHERRY TOMATOES 18

## Tapas (snacks) vegetarian

- CREAM OF BEET SOUP 6
- WILD MUSHROOM SOUP 6
- WILD HERB SALAD WITH CHERRY TOMATOES AND RASPBERRY DRESSING 6
- 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
- BURRATA WITH TOMATO CONFIT | GREEN ASPARAGUS 8
- BEETROOT CARPACCIO GOAT'S CREAM CHEESE | PISTACHIO BRITTLE 7
- HALF AN AVOCADO FILLED WITH A CREAM OF EGG | CHIVES | CRÈME FRAICHE | MUSTARD 6.5
- SMALL TARTE FLAMBÉE CREME FRAICHE | MUSHROOMS | CEMBERT 8.5
- TRUFFLED SPINACH RICOTTA TORTELLINI WITH CREAM SAUCE | TOMATOES | GARLIC | ONIONS 6.5
- POTATO FRIES WITH TRUFFLE MAYONNAISE 6.5
- SMALL CHEESE VARIATION MANCHEGO | CEMBERT | SHEEP'S CHEESE | FIG MUSTARD 6.5
- ROASTED PUMPKIN | GARLIC | PUMPKIN SEEDS | PUMPKIN SEED OIL | SHEEP'S CHEESE | 5.5
- BREAD DUMPLING SLICE WITH WILD MUSHROOM SAUCE 6.8
- GNOCCHI IN A MEDITERRANEAN VEGETABLE SAUCE 6.8

CHOOSE FROM SEVERAL TAPAS AND CREATE YOUR OWN DISH

ALL TAPAS ARE SERVED WITH BREAD, ANY ADDITIONAL BREAD BASKET WILL BE CHARGED.

## DIP

- CHIVE CREAM 3
- AIOLI 3
- TZATZIKI 3
- TRUFFLE MAYONNAISE 2.5
- OLIVES GREEN AND PURPLE 4

WE WILL BE HAPPY TO SERVE YOU BREAD WITH YOUR DIP FOR AN ADDITIONAL CHARGE.

## MEAT

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<b>PORK LOIN</b>   MASHED POTATOES   FERMENTED CABBAGE	18
<b>ARGENTINIAN RUMP STEAK APPROX. 200 GRAMS</b> FRIED POTATOES WITH BACON   PEPPER COGNAC SAUCE	32
<b>WIENERSCHNITZEL VEAL</b> FRIED POTATOES. CRANBERRIES - WITH MUSHROOM CREAM SAUCE	27 29.5
<b>GRILL PLATE PORK LOIN STEAK - PORK NECK SKEWER - 2 CEVAPCICI</b> POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP)	23
<b>SCHNITZEL VIENNESE STYLE OF PORK LOIN</b> POTATO FRIES - WITH MUSHROOM CREAM SAUCE	18 20
<b>CEVAPCICI (MINCED MEAT ROLLS PORK + BEEF)</b> POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP)	18
<b>RAZNJICI (2 MEAT SKEWERS OF PORK NECK)</b> POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP)	17.5
<b>PLJESKAVICA (MINCED PORK + BEEF STEAK)</b> POTATO FRIES. DJUVECREIS. AJVAR (PAPRIKA DIP) STUFFED WITH FETA CHEESE	20
<b>CORDON BLEU PORK LOIN</b> STUFFED WITH SERRANO HAM. GOUDA. POTATO FRIES	19

## BURGER

<b>GREEK BURGERS</b> BRIOCHE BUN   LYE   MINCE PATTIE WITH BEEF & PORK   SALAD   TOMATO   FETA   RED ONIONS   TZATZIKI   POTATO FRIES	19
<b>SALMON BURGER BRIOCHE BUN</b> FRIED SALMON FILLET   AVOCADO-HONEY-DILL-MUSTARD SAUCE   ONIONS   LETTUCE   TOMATOES   POTATO FRIES	18
<b>TERIYAKI BURGER</b> 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.

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# WHITEWINE

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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

## DESSERT

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### CHOCOLATE SOUFFLE

WITH NUTS VANILLA ICE CREAM | CREAM | CHOCOLATE SAUCE (BAKING TIME 10 MIN.) 12

**MANGO-PASSION FRUIT-COCONUT PARFAIT** WITH CHOCOLATE SAUCE 6.5

**NEW YORK CHEESECAKE IN A GLASS** WITH BUTTER BISCUIT 5

### SMALL CHEESE VARIATION

MANCHEGO | CAMEMBERT | SHEEP'S CHEESE | FIG MUSTARD 7.5

### 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
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

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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
<b>PRIMÄHR</b> 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
<b>PORTUGIESER WEISSHERBST ROSALINDE</b>	4	7	
WINERY ELLERMANN SPIEGEL - PFALZ - MEDIUM-DRY FRESH AND PLEASANTLY MILD IN ACIDITY. FINE FRUIT AROMA. VERY BALANCED ON THE PALATE			
<b>WHISPERING ANGEL</b>	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			
<b>WINDROSÉ</b>	4.8	8	27
WINERY ELLERMANN SPIEGEL - PFALZ - DRY FINE FRUITY BOUQUET. RASPBERRIES AND WILD BERRIES. DELICATE AND HARMONIOUS			
<b>MIRAVAL</b>	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			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	
	<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>	
KÖNIG PILSENER	2.9	4.3	
GAFFEL KÖLSCH	2.9	4.3	
PILS/KÖLSCH WITH SPRITE	3.1	4.5	
PILS/KÖLSCH WITH FANTA	3.1	4.5	
PILS/KÖLSCH WITH COLA	3.1	4.5	
<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	

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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
PLUM CINNAMON	3.8
FRUIT TEA PINEAPPLE COCONUT	3.8
GINGER-LEMON-MINT WITH HONEY	5.5

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# SPIRITS

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<b>APERITIF</b>		5CL
	MARTINI 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