

APERITIFS

Champagne & Co.

2019 Rosé Tradition Brut	0,1	13,50
Griesel & Compagnie	0,75	65,00
Champagne Lacourte-Godbillon	0,1	18,50
Terroirs d'Ecueil Brut 1 ^{er} Cru	0,75	98,00
Sparkling Tea „Blä“ with jasmine, non-alcoholic	0,1	10,50

You can find more sparkling wines in our wine list ...

Classics

Manzanilla Apartada, Las Botas	0,05	9,50
Graham's White Port Blend N°5	0,05	9,50
Vermouth Rovero	0,05	8,50
Henri Bardouin, Pastis	0,05	8,50
Campari	0,05	7,80
Gin Tonic	0,2	14,50
Calvados Tonic	0,2	14,00
White Port Tonic	0,2	14,00
Vermouth Tonic	0,2	13,50

Mineral water

Peterstaler Mineral water	0,75	8,50
Peterstaler Black Forest still	0,75	8,50

Beer

Grünerla Helles	0,33	5,50
Rothaus Tannenzäpfle Pils	0,33	5,50

Quijote Kaffee, Hamburg

Espresso		3,80
Espresso double		5,80
Cappuccino		4,50

WEINSINN-MENU

135,00

Small Weinsinn menu

(Without asparagus & Arctic char)

105,00

On request, we can assist you with matching wines for each dish.

always before:

Fennel taco with hamachi tartar and seaweed
Gazpacho of green vegetables and lemon olive oil
Steamed egg, lettuce and cucumber

always after:

Small lemon tart with verbena

Mackerel pickled in escabeche broth

Smoked cod cream, grilled cucumber and watercress

Roasted romaine lettuce

Woodruff, smoked celery cream and pea

White asparagus

Roasted linseed, pickled raspberries and young coriander

Arctic char roasted on the skin

Hazelnut, poached oyster and pointed cabbage

Challans duck breast roasted on the carcass glazed with honey-spice sauce

Elderflower and marinated turnips

Chaource

Toasted brioche, cranberry and mushroom

or

Cream cheese with caramelized white chocolate

Basil sorbet, rhubarb and ginger

MENU FOR SUMMER 2022 Karte No. 09/2022 Subject to changes.

If you have any questions about allergens and ingredients that may cause an intolerance, please contact our service staff.

We accept the following methods of payment: debit card, Visa, Mastercard and cash.