

APERITIFS

Champagne & Co.

2019 Rosé Tradition Brut Griesel & Compagnie	0,1 0,75	13,50 65,00
Champagne Lacourte-Godbillon Terroirs d'Ecueil Brut 1 ^{er} Cru	0,1 0,75	18,50 98,00

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

Alcohol-free

Sparkling Tea „Blä“ with jasmine & Darjeeling	0,1	10,50
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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 Red mullet & chanterelles)

105,00

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

always before:

Fennel taco with char tartare and seaweed
Grilled courgettes and pimentos, fresh goat cheese, citrus cosho vinaigrette and fig leaf oil

always after:

Small plum tart with butter crumble, Original Beans chocolate and tonka bean ice cream

Gently cooked golden trout

Tomato fumet, oyster herb and borage sour cream

Young celery and mildly smoked celery cream

Chive vinaigrette and hazelnut

Red mullet and marinated cockles

Bouillabaisse reduction and pepper artichoke salad

Marinated chanterelles and green beans

Grilled pork belly, apricot and almond

Onglet grilled over charcoal

Fermented porcini juice, leek and pepper cuvée

Sour cream ice cream and marinated raspberries

Cucumber-herb jus, lettuce and juniper

MENU FOR SUMMER 2022 Karte No. 13/2022 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.