

## APERITIFS

### Sparkling wine

2016 Rieslingsekt Brut -32- Frank John, Pfalz	0,1	14,00
2017 Rosé Tradition Brut, Griesel & Compagnie	0,1	12,00
Platin Brut 1er Cru, Champagne Nicolas Maillart	0,1	16,50
Sparkling Tea „Bla“ with Jasmin, non-alcoholic	0,1	9,80

2016 Rieslingsekt Brut -32- Frank John, Pfalz	0,75	70,00
2017 Rosé Tradition Brut   Griesel & Compagnie	0,75	58,00

Nicolas Maillart, Champagne Platin 1er Cru	0,75	95,00
Suenen, Oiry Blanc de Blancs Grand Cru	0,75	98,00
Jacquesson, Cuvée »742« Extra Brut	0,75	95,00
Huré Frères, »Mémoires« Solera Extra Brut	0,75	115,00

Billecart - Salmon Rosé Brut	0,75	119,00
Christoph Mignon Rosé de Saignée Extra Brut	0,75	105,00
Fleury Rosé Brut	0,375	55,00

2015 Mont Martin 1er Cru, Nicolas Maillart	0,75	145,00
2009 Sapience 1er Cru Brut Nature, Marguet	0,75	290,00
2013 Pur Meunier Brut Nature, Mignon	0,75	125,00

### Classics

Sherry fino, Lustau	0,05	7,80
Portwine white, Niepoort	0,05	7,80
Vermouth, Rovero	0,05	8,50
Pastis de Marseille	0,05	7,80
Campari	0,05	7,80
Gin Tonic, Taunus Dry Gin	0,2	13,00
Siegfried Wonderleaf	0,2	12,00

### Mineral water

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

### Beer

Grünerla Helles	0,33	5,00
Rothaus Tannenzäpfle	0,33	5,00

### Kaffee Quijote, Hamburg

Espresso		3,60
Double Espresso		5,90
Cappuccino		4,50

# MENU

**Small Weinsinn menu**

**95.00**

**Large Weinsinn menu**

**125.00**

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

always before:

**Algae tartlet with beef tartare**

**Focaccia with burrata, olive and basil**

**Cold soup of grilled vegetables, strawberry seed oil and goat cheese**

always after:

**Caramelised brioche with vanilla ice cream, coffee syrup and blackcurrant**

**Hamachi – pickled and marinated raw**

Fermented tomato, unripe strawberry and citrus kosho

**Steamed young celery and smoked celery puree**

Chives vinaigrette, Andaliman pepper and hazelnut

**Monkfish and seafood**

Tomato fumet, coastal plants and fennel

**Artichoke à la barigoule**

Truffle, Duroc pork belly and verjus

**Grilled Miéral guinea fowl**

Fermented porcini juice, onion miso puree and mushrooms

**„Blue opium“ from the Rheingau Affineur**

Beetroot, poppy, nasturtium and peppers

or

**Buttermilk ice cream with raspberry**

Cucumber, garden herbs and juniper

Feel free to check in with us!

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