

## APERITIFS

### Sparkling wine & Co.

2017 Rosé Tradition Brut, Griesel & Compagnie	0,1	12,00
Platin Brut 1er Cru, Champagne Nicolas Maillart	0,1	16,80
Sparkling Tea „Blä“ with jasmine, 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

Champagne Fleury Blanc de Noirs Brut	0,75	95,00
Suenen Oiry Blanc de Blancs Grand Cru Extra Brut	0,75	98,00
Jacquesson Cuvée »742« Extra Brut	0,75	95,00
Pierre Peters Cuvée de Reserve Blanc de Blancs Brut	0,75	115,00
Bruno Paillard Blanc de Blancs Grand Cru Extra Brut	0,75	165,00

Billecart - Salmon Rosé Brut	0,75	119,00
Champagne Fleury Rosé Brut	0,375	55,00
R. Pouillon Rosé 1 <sup>er</sup> Cru Brut	0,75	125,00

2015 Mont Martin 1 <sup>er</sup> Cru, Nicolas Maillart	0,75	145,00
2009 Sapience 1 <sup>er</sup> Cru Brut Nature, Marguet	0,75	290,00
2002 Bruno Paillard »Nec Plus Ultra« Brut	0,75	295,00

### Classics

Manzanilla Apartada   Las Botas	0,05	9,50
Portwein weiß, 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	0,25	4,80
Rothaus Tannenzäpfle Pils	0,33	5,00

### Quijote Kaffee, Hamburg

Espresso		3,60
Espresso double		5,80
Cappuccino		4,50

# MENÜ

## 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 mussels & borage

Potato lángos with sour cream & Ahle Blutwurst

Chawanmushi with shiitake vinaigrette, broccoli & smoked dill oil

### **always after:**

Caramelised brioche with nut butter ice cream, coffee syrup and sour cherry

**Flamed Black Cod**

Roasted cauliflower, soy and lime

**Grilled leek**

Sour whey, burnt cream and crispy cabbage

**Roasted rockfish and raw marinated blue shrimp**

Shellfish broth, citrus kosho, finger limes and fennel

**Steamed king oyster mushroom**

Pecorino foam, parsley, verjus and Szechuan pepper

**Roasted and softwood-smoked saddle of deer**

Apple balsam, horseradish, onion plants and Jerusalem artichoke

**Cironé cheese**

Marinated bitter salads, Camelina and truffles

or

**Pumpkin ice cream**

Cranberry, sweet clover and yoghurt

**MENÜ FOR AUTUMN 2021** Karte No. 029/ 2021 Subject to changes.

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