



Wine Bar Menu

Snacks	Bread (baguette, wholemeal bread)	1.50
	Changing spread and bread	2.50
	Topinky (deep-fried bread with garlic)	2.50
	Pistachio nuts	3.50
	Gouda cheese, olives and pickled garlic	4.50
Plates	Cheese Plate	13,00
	Selection of cheese from Germany and France	
	Vienna Plate	12,00
	Mangalitza ham boiled on the bone, served with horseradish	
	Spanish Plate	11,00
	Cecina de Leon, air-cured, lightly-smoked beef from Spain with olive oil and black pepper	
	Brandenburg Plate	13,00
	Selection of Salami, ham, Sausage and goat's cheese from some of the best regional producers	
	Piggy Plate	9.00
	Organic lardo and spiced & herb-flavoured speck from the woolly Mangalitza pig	
Starters	Autum salad: celery, beetroots, dry fruits, horseradish, balsamico dressing, croutons and walnuts	small/large 7.50/12,50
Soups	Potato and garlic soup with pickled-pork	6,50
	Beetroot soup with smoked fish tartare	7.50
Starters	Smoked butterfish with a salad of radicchio, parsley and potato	10.00
	Pumpkin salad with air-cured, lightly-smoked beef and goat cheese	10.00
	Small pork schnitzel with Styrian-style potato salad	9,00
Main courses	Pasta with bolognese of wild boar	12,50
	Braised shoulder of wild boar with parsnip purée and shallots	20.00
	Leg of goose with red cabbage, kale and potato dumplings	18.00
	Braised shoulder of wild boar with parsnip purée and shallots	20.00
Desserts	Home made caramel ice cream with Maldon sea salt and peanuts	4.50
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	Sweet dumpling filled with plum butter and marzipan (20 min preparation time)	5,50

See the specials of the day on blackboard.



Mini Menu – Prix Fixe 26 euros

Potato and garlic soup with pickled-por or small salad	2016 Riesling Qualitätswein dry Frank Meyer, Pfalz, Germany
Pasta with bolognese of wild boar	2015 Spätburgunder Qualitätswein dry Tesch, Nahe, Germany
Home made caramel ice cream with Maldon sea salt and peanuts	espresso oder coffee

Prix Fixe Wine Menu -61 euros Prix Fixe Menu without wine – 34 euros

Beetroot soup with smoked fish tartare	2016 „Nachschlag“ Cuvée dry Christian Stahl, Franken, Germany
Smoked butterfish with a salad of radicchio, parsley and potato	2009 Berg, Riesling dry Neumayer, Traisental, Austria
Pumpkin salad with air-cured, lightly-smoked beef and goat cheese	2009 „Weisser Stein“, Spätlese feinherb Riesling Ruppert-Deginther, Rheinhessen, Germany
Braised shoulder of wild boar with parsnip purée and shallots	2012 Syrah , dry Nico Espenschied, Espenhof, Rheinhessen, Germany
Baba au rhum with vanilla cream	1998 Auslese, Riesling , Faß 219 Maximin Grünhaus, Ruwer, Germany (0.05l)