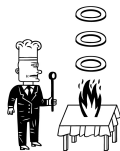


Wine Bar Menu

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	Winter salad: celery, beetroots, dry fruits, horseradish, balsamico dressing, croutons and walnuts	small/large 7.50/12,50
Soups	Mussel soup with saffron	6,50
	Goose consommé with liver sausage	7.50
Starters	Baked carp on kale salad	10.00
	Roasted calf's sweetbread with lamb's lettuce and potato & bacon vinaigrette	10.00
	Small pork schnitzel with Styrian-style potato salad	9,00
Main courses	Home made "spätzle"-dumplings with steamed onions and old Gruyère	13.50
	Fried vandance with glazed fennel, confited tomatoes and mashed potatoes	20.00
	Leg of goose with red cabbage, kale and potato dumplings	20.00
	Duck served two ways, Brussels sprouts with orange and Vinschgau dumplings	22.00
Desserts	Chocolate cake with almonds, walnuts and mandarin sorbet	4.50
	Home made caramel ice cream with Maldon sea salt and peanuts	4.50
	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

Mussel soup with saffron or small salad	2016 Riesling Qualitätswein dry Frank Meyer, Pfalz, Germany
Home made "spätzle"-dumplings with steamed onions and Gruère	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 -60 euros Prix Fixe Menu without wine – 34 euros

Goose consommé with liver sausage	2011/09 Riesling „R“ (5cl) Klaus Zimmerling, Saxonia, Germany
Baked carp on kale salad	2015 Gewürztraminer Horst Hummel, Hungary
Roasted calf's sweetbread with lamb's lettuce and potato & bacon vinaigrette	2013 Postolern Grauer Burgunder Smaragd (fermented on the mash) Erich Machherndl, Austria
Duck served two ways, Brussels sprouts with orange and Vinschgau dumplings	2012 Syrah , dry Nico Espenschied, Espenhof, Rheinhessen, Germany
Chocolate cake with almonds, walnuts and mandarin sorbet	2003 Übermut Port (5cl) Schneider/Hensel, Germany (0.05l)