



## Wine Bar Menu

<b>Snacks</b>	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
<b>Plates</b>	Cheese Plate	13.00
	Selection of cheese from Germany and France	
	Spanish Plate	11.00
	Cecina de Leon, air-cured, lightly-smoked beef from Spain with "Flower of the Oil" (finest olive oil from Nunez de Prado) and black pepper	
	Brandenburg Plate	13.00
	Selection of Salami, ham, Sausage and goat's cheese from some of the best regional producers	
<b>Plates</b>	Vienna Plate	12.00
	Mangalitzka ham boiled on the bone, served with horseradish	
<b>Plates</b>	Piggy Plate	9.00
	Organic lardo and spiced & herb-flavoured speck from the woolly Mangalitzka pig	
<b>Starters</b>	Winter salad: celery, beetroots, dried fruits, horseradish, Balsamico, Croutons, walnuts	small/large 7.50/12.50
	<b>Soups</b>	
<b>Soups</b>	Clear oxtail soup with Raviolo from oxtail	8.00
	Spring onion soup with calf's sweetbread	8.50
<b>Starters</b>	Warm Saint Maure (goat cheese from Touraine) with celery-pear salad	8.50
	Russian egg with caviar of Vandace	10.00
	Small pork schnitzel with Styrian-style potato salad	9.00
	Pink boiled beef (cold) with Couscous and fennel	10.00
<b>Main courses</b>	Pasta with blue cheese, spinach and crunchy bacon	12.50
	Fried Vandace with lentils	20.00
	Saddle of suckling pig with sautéed sweetheart cabbage and crunchy potatoes	21.00
<b>Desserts</b>	Crème brûlée with mandarin sorbet	8.50
	Chocolate cake with spicy cherries	6.50
	Homemade caramel ice cream with Maldon sea salt and caramelized peanauts	4.50
	Sweet dumpling filled with plum butter and marzipan (20 min preparation time)	5.50



### Mini Menu – Prix Fixe 26 euros

Spring onion soup with calf's sweetbread or small salad	2016 <b>Riesling</b> Qualitätswein dry Frank Meyer, Pfalz, Germany
Pasta with blue cheese, spinach and crunchy bacon	2016 <b>Spätburgunder</b> dry Martin Tesch, Nahe, Germany
Homemade caramel ice cream with Maldon sea salt and caramelized peanuts	espresso oder coffee

### Prix Fixe Wine Menu – 50 euros Prix Fixe Menu without wine – 30 euros

Spring onion soup with calf's sweetbread	2016 Nachschlag <b>Cuvée</b> Christian Stahl, Franken, Germany
Warm Saint Maure (goat cheese from Touraine) with celery-pear salad	2009 <b>Gewürztraminer</b> , Spätlese fruity, Reiner Flick, Rheingau, Germany
Saddle of suckling pig with sautéed sweetheart cabbage and crunchy potatoes	2014 „Weisser Stein“ <b>Riesling</b> , Spätlese dry, Ruppert-Deginther, Rheinhessen, Germany
Crème brûlée with mandarin sorbet	2006 „Königsfels“ Auslese Alte Reben <b>Riesling</b> (5cl) von Racknitz, Germany

Wines are 0.1l if not stated otherwise.