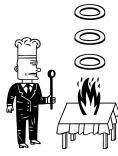


Wine Bar Menu

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 Fran	
	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	Summer salad: mixed leaf salad, peppers, tomato, cucumber, onions, olives, organic egg, anchovies, pine nuts and croutons	small/large 7.50/12,50
Soups	Pumpkin soup with merguez	7,50
Starters	Redprawn on couscous with black pudding/blood sausage and pumpkin chutney	10.00
	Roast beef with pear and cepes (cold dish)	9,50
	Small pork schnitzel with Styrian-style potato salad	9,00
Main courses	Homemade pasta with cepes, cranberries and parmesan	15,00
	Whole fried vendace, risotto with veal tongue and peperonata	20,00
	Roasted red deer with green beans and tomatoes with rosemary	22.00
	Veal fricassee with crayfish, potatoes and vegetables	18,00
Desserts	Chocolate-pear-tarte with vanilla ice cream	6,50
	Homemade vanilla ice cream with pumpkin seed cracknel and pumpkin seed oil	4,50
	Sweet dumpling filled with plum butter and marzipan (20 min preparation time)	5,50

See the menu of the day on blackboard.



Mini Menu – Prix Fixe 27 euros

Pumkin soup with merguez or small salad	2015 Pinot Blanc Qualitätswein dry Martin Tesch, Nahe, Germany
Homemade Tagliatelle with cepes, cranberries and parmesan	2015 Spätburgunder Qualitätswein dry Tesch, Nahe, Germany
Homemade vanilla ice cream with pumpkin seed cracknel and pumpkin seed oil	espresso oder coffee

Prix Fixe Wine Menu -59 euros Prix Fixe Menu without wine – 34 euros

Pumpkin soup with merguez	2016 Weisser Riesling dry Espenhof, Rheinhessen, Germany
Redprawn on couscous with black pudding/ blood sausage and pumpkin chutney	2015 Remigiusberg Riesling Tesch, Nahe, Germany
Roast beef with pear and cepes (cold dish)	2006 Cuvee Riesling/Traminer dry Schwarz, Sachsen, Germany
Whole fried vendace with vealtongue risotto and peperonata	2009 Berg Riesling , dry Neumayer, Traisental, Austria
Chocolate-pear-tarte with vanilla ice cream	2006 Rosenheck, Riesling Auslese von Racknitz, Nahe, Germany (0.05l)