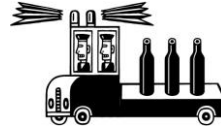
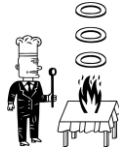


Wine Bar Menu

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	
	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	
	Vienna Plate	12.00
	Mangalitza ham boiled on the bone, served with horseradish	
	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	Pumpkinsoup	6.50
	Green celery soup with Merguez	7,50
Starters	Pink fried sirloin with chanterelle and pear (cold)	10,00
	Couscous with blood sausage, prawn and apricot chutney	10,00
	Small pork schnitzel with Styrian-style potato salad	9.00
	Fried liver from Linum calf with beans with sage	10.00
Main courses	Homemade pasta with chanterelle and parmesan	12.50
	Fried zander filet with Caponata	20,00
	Entrecôte (approximately 300g, smaller was Carpaccio) of Simmentaler heifer with small salad	27,00
	Short fried of red deer from the region with beans and tomatoes	22,00
Desserts	Plum tart with chocolate ice-cream	7.50
	Homemade vanilla ice cream with pumpkin seed oil	4.50
	Sweet dumpling filled with plum butter and marzipan (20 min preparation time)	5.50



Mini Menu – Prix Fixe 27 Euros

Small soup or small salad	2016 Riesling Qualitätswein dry Weingut Frank Meyer, Pfalz, Germany
Homemade pasta with chanterelle and parmesan	2016 Pinot Noir Qualitätswein dry Weingut Martin Tesch, Nahe, Germany
Homemade vanilla ice cream with pumpkin seed oil	espresso or coffee

Prix Fixe Menu without wine – 30 Euro with zander filet – 32 Euro with red deer Prix Fixe Wine Menu – 56 Euro

Pumpkinsoup	2014 „Purist“ Riesling Kabinett dry Weingut Axel Pauly, Mittelmosel, Germany
Couscous with blood sausage, prawn and apricot chutney	2015 Gewürztraminer dry Weingut Horst Hummel, Villány, Hungaria
Fried zander filet with Caponata or Short fried of red deer from the region with beans and tomatoes	2014 „Weißer Stein“ Riesling , Spätlese dry Weingut Ruppert - Deginther, Rheinhessen, Germany 2010 Syrah Harzenleiten trocken Barrique Weingut Erich Machhenderl, Wachau, Austria
Plum tart with chocolate ice-cream	2005 Riesling Fass 41, Marienburg Spätlese Weingut Clemens Busch, Terassenmosel, Germany 5 cl

Wines are 0.1l if not stated otherwise.