



## 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>	German Plate	13,00
	26 month old mountain cheese and Chiriboga Blue from Allgäu (Bavaria) and goat cheese from Brandenburg	
	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	
	Piggy Plate	9.00
	Organic lardo and spiced & herb-flavoured speck from the woolly Mangalitzza pig	
<b>Less is more</b>	Summer salad: mixed leaf salad, peppers, tomato, cucumber, onions, olives, organic egg, anchovies, pine nuts and croutons	small/large 7.50 /12.50
	Cold potato and mustard-gherkin soup with marinated brook trout and smoked capers	6,00
	Chanterelle salad with croutons and poached organic egg	8.00
	Salad of Pulpo and Calamaretti	8.00
	Tomato salad with red onions and organic goat cheese	7,50
	Small pork schnitzel with Styrian-style potato salad	8,00
	Homemade Tagliatelle with pork belly, tomatoes, olives and rosemary	13.50
	Cooked meatballs in a white sauce with capers	small / large 8,50 / 16.00
	Dorade (bream) served whole with calamaretti and finest olive oil	small / large 11,00 / 22.00
	Leg of organic lamb with olives, peppers, and pesto	small / large 11,00 / 22.00
<b>Desserts</b>	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
	Marinated strawberries with organic goat cheese quark	6.50

See the menu of the day on blackboard.



### Mini Menu – Prix Fixe 26 Euros

Small bowl of cold potato and mustard gherkin soup or small Summer salad	2015 <b>Pinot Blanc</b> Qualitätswein dry Martin Tesch, Nahe, Germany
Homemade Tagliatelle with pork belly, tomatoes, olives and rosemary	2014 <b>Spätburgunder</b> Qualitätswein dry Tesch, Nahe, Germany
Homemade vanilla ice cream with pumpkin seed cracknel and pumpkin seed oil	espresso oder coffee

### Wine Menu – Less is more 32 Euros without wine

#### Wine Menu with Wine 60,50 Euros

Cold potato and mustard-gherkin soup with marinated brook trout	2013 Calx <b>Chardonnay</b> Spätlese dry Ruppert-Deginther, Rheinhessen, Germany
Chanterelle salad with croutons and poached organic egg	2014 Steinwand <b>Gruener Veltliner</b> , dry Erich Machherndl, Austria
Salad of Pulpo and Calamaretti	2014 Purist <b>Riesling</b> dry Axel Pauly, Mosel, Germany
Leg of organic lamb with olives, peppers, and pesto	2010 Harzleiten <b>Syrah</b> dry Erich Machherndl, Wachau, Austria
Marinated strawberries with organic goat cheese quark	2007 Rothenberg <b>Riesling</b> Auslese Lange Goldkapsel Gunderloch Rheinhessen, Germany (0.05l)

Wines are 0.1l if not stated otherwise.