



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 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	
	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	Winter salad: celery, beetroots, dry fruits, horseradish, balsamico dressing 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
	Carpaccio of beet roots with smoked butterfish	10,00
	Small pork schnitzel with Styrian-style potato salad	9.50
Main courses	Home made "spätzle"-dumplings with steamed onions and old Gruyère	13,00
	Fried vundance with glazed fennel, confited tomatoes and mashed potatoes	20,00
	Duck served two ways, Brussels sprouts with orange and Vinschgau dumplings	22.00
	Leg of goose with red cabbage, kale and potato dumplings	18.00
Desserts	Chocolate cake with hazelnuts and orange sorbet	7.50
	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

All prices in Euro.
Subject to change.



Mini Menu – Prix Fixe 27 Euros

Potato and garlic soup or small salad	2017 Riesling Qualitätswein dry Weingut Frank Meyer, Pfalz, Germany
Home made "spätzle"-dumplings with steamed onions and old Gruyère	2016 Pinot Noir Qualitätswein dry Weingut Martin Tesch, Nahe, Germany
Home made caramel ice cream with Maldon sea salt and peanuts	espresso or coffee

Prix Fixe Menu without wine – 34 Euro Prix Fixe Wine Menu – 60 Euro

Goose consommé with liver sausage	Sherry Oloroso , Barbadillo seco Cuco, Sancúlar de Barrameda, Spain 5cl
Roasted calf's sweetbread with lamb's lettuce and potato & bacon vinaigrette	2009 „Wein vom Stein" Riesling dry Weingut Neumayer, Traisental, Austria
Fried vandance with glazed fennel, confited tomatoes and mashed potatoes	2014 „WeiBer Stein" Riesling , Spätlese dry Weingut Ruppert-Deginther, Rheinhessen, Germany
or	
Duck from the Brandenburg, Brussels sprouts with orange and Vinschgau dumplings	2012 Syrah dry Weingut Espenhof, Rheinhessen, Germany
Chocolate cake with hazelnuts and orange sorbet	2002 Welschriesliing Trockenbeerenauslese Weingut Velich, Burgenland, Austria 5 cl

Wines are 0.1l if not stated otherwise.

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