

Pasta, Risotto & Quiche

Penne in a cream sauce of truffles
with artichoke and crispy bacon

8,90 €

Risotto of wild garlic
with marinated smoked salmon
and air dried tomatoes

8,20 €

Our wine recommendation

2008 Vinho Verde
Quinta de Naida, Douro, Portugal
0,2l 4,90 €
0,75 l 16,90 €

Quiche with Mediterranean vegetable

small salad and lime dip

als Tapa 3,20 €
Portion 7,90 €

Gnocchi with a sauce of chervil
and roasted crawfish

Tapa 3,20 €
Portion 7,90 €

Tapa & Anti Pasti

Anti Pasti plate (vegetarian)

5 verschieden Sorten eingelegte Gemüse
mit frischem Ciabatta

Small 7,90 €
Large 9,90 €

Tapa plate

3 cold and 2 warm Tapa
choose by the chef de cuisine
with ciabatta fresh from the oven

Small 9,90 €
Large 14,90 €

Weinwirtschaft Classics

Coloured leaf salad

with mozzarella, cherry - tomatoes and
red onions

Small 5,60 €
Large 7,60 €

Vitello Tonnato

Meat of veal
with tuna sauce and caper

7,20 €

Bouillabaisse

Classic recipe, prepared with seafood
fresh herbs and vegetable

7,20 €

Spaghetti „di Lorenzo“

with black olives, air dried tomatoes
Chili and Grana Padano

9,20 €

Our wine recommendation

2007 Château Tour de Naujan
Bordeaux AOC, France

0,2 l 5,50 €
0,75 l 19,30 €

Grilled filet of pike perch

with marinated lettuce
and small potatoes

17,20 €

„Osso Bucco“

Beef - shank braised in red wine
With spring leek and potato - bacon salad

16,90 €

Crème Brûlée

with white peach ice cream

4,90 €

„Picandou“ - Coat cheese

with herbs, grapes, elder - balsamic
and ciabatta fresh from the oven

5,60 €

Regional

Sausage and ham plate
an assortment of specialities
from "LandWert" farmyard Stahlbrode
with Ciabatta bread

Small 9,90 €
Large 14,90 €

„LandWert“ sea air dried ham
with melon and grissini

Tapa 3,20 €
Starter 9,80 €

Cutlet of pork from "LandWert" farmyard
with bean - aubergine vegetable
and roasted potatoes

17,90 €

Tapa menu

First course

Quiche with Mediterranean vegetable
and lime dip
&
Antipasti mix

2008 Sauvignon Blanc
Zandvliet Estate, Robertson Valley
South Africa

Second Course

„LandWert“ sea air dried ham
with melon and grissini
&
Gnocchi with a sauce of chervil
and roasted crawfish

2008 Rosé Saigner
Markus Schneider, Pfalz, Germany

Third Course

Vitello Tonnato - Meat of veal
with tuna sauce and caper
&
Tips of the fillet of beef with chocolate jus

2008 Cabernet Sauvignon „Yarden“
Golan High, Israel

Menu Price 29,00 €

Including a 0,1l glass of wine per course

House specialities

Alsatian Blazing Cake
with onions, bacon and sour cream

Tapa 3,20 €
Portion 6,50 €

Pizza bread
with Italian country ham, rocket salad
and Grana Padano

Tapa 3,40 €
Portion 6,60 €

Desserts

Mascarpone mousse
with strawberry pulp and cream of balsamic

3,60 €

Limetarte

with Honey - cream

4,60 €

Crêpe with rhubarb
and Bourbon vanilla ice cream

4,20 €

Our wine recommendation

2008 White Muscatel >sweet<
McGregor Winery, Robertson Valley
South Africa

0,1l 3,50 €

Cheese

French assortment of cheese
with grapes, fig mustard
and dark bread

Small 9,90 €
Large 14,90 €