

# Dinner Menu



# Dinner Menu



## Starters

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### **Baguette & organic bread (for two)**

Whipped butter with monk pepper, chives and lemon  
**2,50 €**

### **Lettuce hearts**

Caesar dressing | Pickled quinces | Cherry tomatoes |  
Croutons | Parmigiano Reggiano | Pancetta  
**14,00 €**

- Wild red-tailed shrimp pcs + **4,50 €**
- Half grilled avocado + **4,00 €**
- Grilled breast of black feathered chicken + **15,00 €**

### **Crispy Ikejime Salmon**

Cucumber broth | Pickled baby corn | Ginger cracker |  
Jalapeno | Parsley creme | Rock chive cress  
**17,00 €**

### **Glazed Sweetbreads**

Puree of white beans | Togarashi | Sweet and sour shallots |  
Earth of fried onion | Sesame seeds  
**15,00 €**

### **Braised Hokkaido Pumpkin**

Pumpkin seed cream | Fermented savoy cabbage | Mole |  
Bombay gin gel | Caramelized cashew nuts  
**13,00 €**

### **Sweet Potato Soup**

Sweet potato crisps | Kaffir lime oil | Radish cress  
**11,00 €**

Extra fried Chorizo pcs **+4,00 €**

## Winter Special

### **Grass fed braised Ox cheek**

Pickled radishes | Parsnip chips | Risotto à la  
"Meenzer Spundekäs" | Parsley oil  
**35,00 €**

# Dinner Menu



## Main Courses

### Homemade Taglierini

Wild red tail prawns | Cherry tomatoes | Saffron | Cream |  
Parmigiano Reggiano | Bottarga di Muggine

**30,00 €**

### Grilled Monkfish Fillet

Green beans | Beetroot | Parsley root puree | Smoked foam

**34,00 €**

### Pink-grilled Barbarie duck breast

Apple-cassis red cabbage | Potato dumplings | Parsley |  
Dumpling melt | Cranberry jus

**33,00 €**

### Sous vide cooked salsify

Winter asparagus cream | Baby carrots | Tabouleh | Cilantro  
| Ras el hanout espuma

**28,00 €**

Extra: Grilled black-feathered chicken **+15,00 €**

### US Beef Flank Steak

Grilled vegetables | Red onion cracker | Truffle jus

**38,00 €**

### Atlantic Turbot

Grilled vegetables | Red onion cracker | Truffle foam

**38,00 €**

### Choose your sides to Steak & Turbot

Winter asparagus | Green beans | Parsley root puree |  
Potato dumplings | Amazing fries | Mini Caesar salad

**+ 4,50 € each**

Extra: Braised Hokkaido pumpkin with mole **+5,00 €**

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## The Sweet Finale

### **Vegan Apple Tarte**

Apple-ginger chutney | Pickled peppers |  
Green apple sorbet

**11,00 €**

### **Plum crumble**

Sorbet and gel of plum | berries

**13,50 €**

### **Crème Brûlée**

Speculoos ice cream | Berries | Mint

**12,00 €**

### **Sorbet & ice cream**

Green apple sorbet

Plum sorbet

Bourbon vanilla ice cream

Valrhona chocolate ice cream

**Choose three flavours 9,00 €**

### **Cheese**

Queso Marojejo | Fig bread | Fig chutney | Grapes

**14,00 €**

## Dessert Experience

### **Make the world the way you want to!**

Crème brûlée | Plum crumble | Apple tarte | Apple-ginger  
chutney | Bourbon vanilla ice cream | Berries

as variaton to share **29,00 €**

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## Drinks

### Coffee Specialties

Espresso	2,90 €
Espresso doppio	3,90 €
Café americano	2,90 €
Latte macchiato	3,90 €
Cappuccino	3,90 €
Milk coffee	3,90 €
Hot Chocolate	3,90 €

### Digestifs

Lustau brandy Solera 4cl	8,00 €
Cognac Park Mizunara Japanese Oak 4cl	14,00 €
De Luze VSOP Cognac 4cl	9,00 €
Limoncello 4cl	5,50 €
Averna 4cl	4,90 €
Mutters bester Tropfen 4cl	3,90 €

### Fine Distillery Prinz

Old Hazelnut 2cl	4,50 €
Old apricot 2cl	4,50 €
Old wild raspberry 2cl	4,50 €
Strauch Vinyacpomacebrandy 2cl	6,90 €

### Aperitifs, Spritzes & Long Drinks

Aperol Spritz	7,50 €
Limali Mainz Spritz	8,00 €
Vincent Spritz - (non-alcoholic)	8,00 €
Lillet Wild Berry	7,50 €
Lemon Vodka Rickey	7,50 €
Campari Soda or Orange	7,00 €
Vibrante Martini	6,00 €
Belsazar Rosé Tonic <sup>5)</sup>	7,50 €
Negroni	10,00 €

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## Gin Library (4cl each)

Gordon's London Dry Gin	8,00 €
Humboldt "Freigeist" Gin (non-alcoholic)	8,50 €
Bombay Sapphire Gin	9,50 €
Gin Mare Mediterranean Gin	12,00 €
Hendrick's Gin	12,00 €
The Botanist 22 Islay Gin	13,00 €

## Optionally (0,2l)

Goldberg Tonic Water <sup>5)</sup>	
Goldberg Mediterranean Tonic Water <sup>5)</sup>	

## Selters Mineral Water

Sparkling   Medium   Still	
Fl. 0,25l	3,20 €
Fl. 0,75l	7,80 €

## Soft drinks

Pepsi <sup>1)4)6)</sup>	0,2l   3,40 €
Pepsi Max <sup>1)3)4)6)</sup>	0,2l   3,40 €
Seven Up	0,2l   3,40 €
Mirinda <sup>1)2)</sup>	0,2l   3,40 €
Schwipp Schwapp <sup>1)6)</sup>	0,33l   4,80 €
Schweppes Bitter Lemon <sup>2)5)</sup>	0,2l   3,80 €
Goldberg Ginger Beer	0,2l   3,80 €
Tomas Henry Pink Grapefruit <sup>1)2)</sup>	0,2l   4,20 €

## Juices & Spritzer 0,3l

Apple	4,00 €
Orange	4,00 €
Passionfruit	4,00 €
Black currant	4,00 €
Cranberry	4,00 €
Pink grapefruit	4,00 €
Multivitamin	4,00 €

## Adam & Eden

Homemade Iced Tea	5,00 €
Homemade Lemonade	5,50 €

## Winery Gröhl

Grapejuice Spritzer 0,4l <sup>2)</sup>	4,80 €
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## Beer

Radeberger Pils on Tap  
0,3l | 3,90 €  
0,5l | 5,90 €

Radeberger non-alcoholic  
0,33l | 3,90 €

Allgäuer Büble fine wheat beer  
0,5l | 4,90 €

Allgäuer Büble non-alcoholic  
0,5l | 4,90 €

## Regional Beer

Eulchen Helles on tap  
0,3l | 4,90 €  
0,5l | 6,90 €

Eulchen Märzen  
0,33l | 5,90 €

## Snack with your beer?

**Three kinds of organic loaf bread with salted butter & Emmental | Radish sprouts | Gouda salad hearts | Avocado | Parsley**  
**16,00 €**

**Three toasted baguettes with salted butter & Serrano ham | Cornichons | Mainz cooked ham | Radish sprouts | Air-dried salami | Paprika**  
**16,00 €**

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## Wines

### White Wine

<b>Riesling</b>	<b>0,1l</b>	<b>0,2l</b>	<b>Btl.</b>
<b>Winery Weyer</b> Riesling 1.0	<b>4,00 €</b>	<b>6,00 €</b>	
<b>Winery Gunderloch</b> Jean Baptiste Riesling Kabinett	<b>6,00 €</b>	<b>11,00 €</b>	<b>39,00 €</b>
<b>Winery Spiess</b> Riesling Kalkmergel	<b>6,00 €</b>	<b>10,00 €</b>	<b>35,00 €</b>
<b>Winery St. Antony</b> Rotschiefer Riesling VDP	<b>5,00 €</b>	<b>9,00 €</b>	<b>31,00 €</b>
<b>Sauvignon Blanc</b>	<b>0,1l</b>	<b>0,2l</b>	<b>Btl.</b>
<b>Winery Gunderloch</b> Sauvignon Blanc VDP	<b>6,00 €</b>	<b>11,00 €</b>	<b>39,00 €</b>
<b>Winery Gröhl</b> Sauvignon Blanc	<b>5,00 €</b>	<b>9,00 €</b>	<b>31,00 €</b>
<b>Winery Bischel</b> Sauvignon Blanc VDP	<b>7,00 €</b>	<b>12,00 €</b>	<b>43,00 €</b>



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<b>Pinot Gris</b>	<b>0,1l</b>	<b>0,2l</b>	<b>Btl.</b>
<b>Winery Gunderloch</b> Pinot Gris VDP	<b>5,50 €</b>	<b>10,00 €</b>	<b>32,00 €</b>
<b>Winery Manz</b> Kalkstein Pinot Gris	<b>6,00 €</b>	<b>11,00 €</b>	<b>39,00 €</b>
<b>Winery Ellermann</b> <b>Spiegel</b> Pinot Gris	<b>6,00 €</b>	<b>11,00 €</b>	<b>39,00 €</b>

## **Wine Tasting 0,1l**

Three Riesling	<b>15,00 €</b>
Three Sauvignon Blanc	<b>15,00 €</b>
Three Pinot Gris	<b>15,00 €</b>
Three Rosé	<b>15,00 €</b>
Three Mixed	<b>15,00 €</b>

**Rieslingschorle 0,4l** **5,50 €**

## **Tapas with Wine**

Wild Argentinian red-tail prawn  
Chorizo  
Serrano ham  
Queso Marojejo & fig chutney  
Mini pumpkin cappuccino  
Pickled radishes  
Grilled beetroot  
Sautéed salsify  
Manchego, pepperoni, coriander & olive oil  
Marinated olives  
Parsley root dip

**Choose three Tapas according to your taste**  
**12,00 €**

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<b>Light, Fragrant, Spicy</b>	<b>0,1l</b>	<b>0,2l</b>	<b>Btl.</b>
<b>Winery Zehe- Claus</b> Pinot Blanc	<b>4,00 €</b>	<b>7,00 €</b>	<b>24,00 €</b>
<b>Winery Flick</b> Alexander Chardonnay	<b>4,00 €</b>	<b>8,00 €</b>	<b>28,00 €</b>
<b>Winery Becker</b> Green Veltliner	<b>5,00 €</b>	<b>9,00 €</b>	<b>31,00 €</b>
<b>Rosé</b>	<b>0,1l</b>	<b>0,2l</b>	<b>Fl.</b>
<b>Winery St. Antony</b> "Wunderschön" Rosé	<b>4,00 €</b>	<b>7,00 €</b>	<b>24,00 €</b>
<b>Winery Braunewell</b> Sommer Rosé	<b>4,00 €</b>	<b>8,00 €</b>	<b>28,00 €</b>
<b>Winery Jung</b> Joker Rosé off-dry VDP	<b>5,00 €</b>	<b>9,00 €</b>	<b>31,00 €</b>
<b>Sparkling Wine &amp; Co.</b>	<b>0,1l</b>		<b>Fl.</b>
<b>Winery Gröhl Rheinhessen</b> Sparkling Wine Cuvée Pure Brut Nature		<b>7,00 €</b>	<b>50,00 €</b>
<b>Winery Sacchetto Mille Bolle</b> Millesimato Extra dry Spumante Veneto Italien		<b>6,00 €</b>	<b>43,00 €</b>
<b>Winery Gröhl Rheinhessen</b> Secco Sparkling Wine Manufactory Strauch Rheinhessen		<b>5,00 €</b>	<b>36,00 €</b>
Rosé Pur Cuvée non-alcoholic <b>Btl. 0,375l</b>			<b>25,00 €</b>

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<b>Red Wine</b>	<b>0,1l</b>	<b>0,2l</b>	<b>Btl.</b>
<b>Winery Jung</b> Pinot Noir "Tradition" VDP	<b>6,00 €</b>	<b>10,00 €</b>	<b>35,00 €</b>
<b>Winery Boutinot</b> "Tickler RIB" Shiraz	<b>5,00 €</b>	<b>9,00 €</b>	<b>31,00 €</b>
<b>Winery Bodegas Lan</b> Rioja Crianza D.O.C.	<b>7,00 €</b>	<b>12,00 €</b>	<b>43,00 €</b>
<b>Winery Casa Vinicola Botter</b> Gran Passione Veneto I.G.T	<b>5,00 €</b>	<b>9,00 €</b>	<b>31,00 €</b>
Château Roc de Levraut Bordeaux	<b>6,00 €</b>	<b>10,00 €</b>	<b>35,00 €</b>

## **Wine of the Moment**

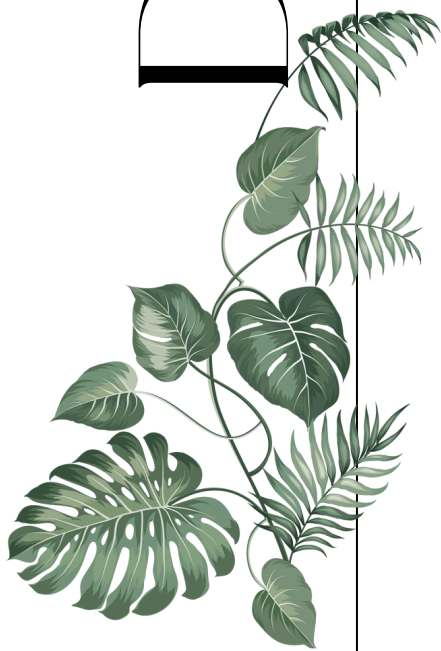
We offer you the opportunity to try exclusive wines in a changing offer

## **Daily rate**

## Cocktails

<b>Perfect Paloma</b> Tequila   Lime   Grapefruit   Soda	<b>13,00 €</b>
<b>Espresso Martini</b> Vodka   Coffee liqueur   Vanilla   Espresso	<b>14,00 €</b>
<b>Humuhumunukunukuapua'a</b> Gin   Lime   Pineapple   Almond   Gentian	<b>14,00 €</b>
<b>Pornstar Martini</b> Vodka   Vanilla   Passionfruit	<b>14,00 €</b>

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## Mocktails (Alkoholfrei)

### **Pink Garden**

Non-alcoholic Martini | Pink Grapefruit |  
Ginger Beer

**8,00 €**

### **Mojito Zero**

Lime | Mint | Cane sugar | Soda

**9,00 €**

### **Little Red Riding Hood**

Coconut | Strawberry | Lemon |  
Pineapple | Orange

**10,00 €**

### **Eden Fizz**

Non-alcoholic Gin | Lime | Coconut |  
Soda

**10,00 €**