

Dinner Menu



Dinner Menu



Starters

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Baguette & organic bread (for two)

Whipped butter with monk pepper, chives and lemon
€3.00

Lettuce hearts

Caesar dressing | Sautéed green asparagus | Cherry tomatoes | Croûtons | Parmigiano Reggiano | Pancetta
€16.00

- Wild red-tailed shrimp pcs + **€4.50**
- Half grilled avocado + **€4.00**
- Panko-breaded black-feathered chicken strips + **€9.00**

Beetroot-cured "Label Rouge" Salmon

Mainz Green sauce | Pickled radishes | One-hour egg yolk |
Pumpernickel bread | Rock chive cress
€17.00

Buffalo Mozzarella

Braised oxheart tomato | Arugula | Basil sorbet
Pine nuts | Dried cherry tomatoes
€15.00

Falafel

Hummus | Parsley oil | Baba Ghanoush | Sweet and sour shallots | Roasted hazelnuts
€13.00

Cauliflower Soup

Kaffir lime oil | Lemongrass foam | Pea cress
€11.00

Extra fried Chorizo pcs + **€4.00**

Dinner Menu



Main Courses

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Homemade Taglierini

Wild red tail shrimp | Sautéed morels | Cream
Parmigiano Reggiano

€32.00

Grilled Char Fillet

Sesame leaf spinach | Baby carrots | Peas
Risotto classico | Saffron foam

€33.50

Iberico Cutlet

BBQ chorizo | Fennel | Cocido | Parsley
Smoked paprika chips

€37.00

Gently Cooked Black-feathered Chicken Breast

Green asparagus | Beetroot | Mashed potatoes
Truffle foam | Port wine jus

€33.00

Miso-glazed Cauliflower

Oyster mushroom | Snow peas | White bean puree | Sweet
potato chips | Coriander oil | Togarashi | Coconut milk foam

€28.00

Extra: Panko-breaded black-feather
chicken fillet strips **+ €15.00**

US Beef Flank Steak

Grilled vegetables | Red onion cracker | Truffle jus
or

Atlantic Turbot

Grilled vegetables | Red onion cracker | Truffle foam
€39.00

Choose your sides to Steak & Turbot

Winter asparagus | Green beans | Parsley root puree |
Potato dumplings | Amazing fries | Mini Caesar salad
+ €4.50 each

Extra: Morel cream sauce **+ €7.50**

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The Sweet Finale



Vegan Apple Tarte

Apple-ginger chutney | Pickled peppers |
Green apple sorbet

€13.00

Valrhona Chocolate Malheur

Matcha ice cream | Mango | Berries

€13.00

Crème Brûlée

Strawberry ice cream & gel | Strawberries | Mint

€12.00

Sorbet & Ice Cream



Green apple sorbet



Strawberry sorbet

Matcha ice cream

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 | Chocolate malheur | Apple tarte | Apple-
ginger chutney | Matcha ice cream | Berries

as variaton to share **€29.00**

Dinner Menu



Drinks

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Coffee Specialties

Espresso	€2.90
Espresso doppio	€3.90
Café americano	€3.40
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
Venezero Spritz - (non-alcoholic)	€8.00
Lillet Wild Berry	€7.50
Lemon Vodka Rickey	€7.50
Campari Soda or Orange	€7.00
Vibrante Martini - (non-alcoholic)	€6.00
Lillet Rosé White Peach ⁵⁾	€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

With (0,2l)

Schweppes Tonic Water ⁵⁾

Selters Mineral Water

Sparkling | Medium | Still

Fl. 0,25l €3.20

Fl. 0,75l €7.80

Soft drinks

Pepsi ^{1) 4) 6)} 0,2l | €3,40

Pepsi Max ^{1) 3) 4) 6)} 0,2l | €3,40

Seven Up 0,2l | €3,40

Schwipp Schwapp Orange ^{1) 2)} 0,2l | €3,40

Schwipp Schwapp ^{1) 6)} 0,33l | €4.80

Schweppes Bitter Lemon ^{2) 5)} 0,2l | €3.80

Schweppes White Peach 0,2l | €3.80

Tomas Henry Pink Grapefruit ^{1) 2)} 0,2l | €4.20

Richard's Sun Iced Tea 0,33l | €4.80

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 Lemonade €5.50

Winery Gröhl

Grapejuice Spritzer 0,4l ²⁾ €5.50

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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

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

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White Wine

Riesling	0,1l	0,2l	Btl.
Winery Weyer Riesling 1.0	€4.00	€6.00	
Winery Gunderloch Jean Baptiste Riesling Kabinett	€6.00	€11.00	€39.00
Winery Spiess Riesling Kalkmergel	€6.00	€10.00	€35.00
Winery St. Antony Rotschiefer Riesling VDP	€5.00	€9.00	€31.00
Sauvignon Blanc	0,1l	0,2l	Btl.
Winery Gunderloch Sauvignon Blanc VDP	€6.00	€11.00	€39.00
Winery Gröhl Sauvignon Blanc	€5.00	€9.00	€31.00
Winery Bischel Sauvignon Blanc VDP	€7.00	€12.00	€43.00



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Pinot Gris	0,1l	0,2l	Btl.
Winery Gunderloch Pinot Gris VDP	€5.50	€10.00	€32.00
Winery Manz Kalkstein Pinot Gris	€6.00	€11.00	€39.00
Winery Ellermann Spiegel Pinot Gris	€6.00	€11.00	€39.00

Wine Tasting 0,1l

Three Riesling	€15.00
Three Sauvignon Blanc	€15.00
Three Pinot Gris	€15.00
Three Rosé	€15.00
Three Mixed	€15.00

Rieslingschorle 0,4l	€5.50
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Tapas with Wine

Wild Argentinian red-tail prawn
Fried Chorizo
Serrano ham
Queso Marojejo & fig chutney
Mini cauliflower cappuccino
Pickled radishes
Cocido with smoked paprika chip
Sesame leaf spinach
Manchego, pepperoni, coriander & olive oil
Marinated olives
Hummus
Glazed cauliflower with lime foam

Choose three Tapas according to your taste
€12.00

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Light, Fragrant, Spicy	0,1l	0,2l	Btl.
Winery Zehe- Claus Pinot Blanc	€4.00	€7.00	€24.00
Winery Flick Alexander Chardonnay	€4.00	€8.00	€28.00
Winery Becker Green Veltliner	€5.00	€9.00	€31.00
Rosé	0,1l	0,2l	Fl.
Winery St. Antony "Wunderschön" Rosé	€4.00	€7.00	€24.00
Winery Braunewell Sommer Rosé	€4.00	€8.00	€28.00
Winery Jung Joker Rosé off-dry VDP	€5.00	€9.00	€31.00
Sparkling Wine & Co.	0,1l	Fl.	
Winery Gröhl Rheinhessen Sparkling Wine Cuvée Pure Brut Nature	€7.00	€50.00	
Winery Sacchetto Mille Bolle Millesimato Extra dry Spumante Veneto Italien	€6.00	€43.00	
Winery Gröhl Rheinhessen Secco Sparkling Wine Manufactory Strauch Rheinhessen	€5.00	€36.00	
Rosé Pur Cuvée non-alcoholic Btl. 0,375l			€25.00

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Red Wine	0,1l	0,2l	Btl.
Winery Jung Pinot Noir "Tradition" VDP	€6.00	€10.00	€35.00
Winery Boutinot "Tickler RIB" Shiraz	€5.00	€9.00	€31.00
Winery Bodegas Lan Rioja Crianza D.O.C.	€7.00	€12.00	€43.00
Winery Casa Vinicola Botter Gran Passione Veneto I.G.T	€5.00	€9.00	€31.00
Château Roc de Levrault Bordeaux	€6.00	€10.00	€35.00

Wine of the Moment

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

Daily rate

Cocktails

Perfect Paloma

Tequila | Lime | Grapefruit | Soda €13.00

Espresso Martini

Vodka | Coffee liqueur | Vanilla | Espresso €14.00

Humuhumunukunukuapua'a

Gin | Lime | Pineapple | Almond | Gentian €14.00

Pornstar Martini

Vodka | Vanilla | Passionfruit €14.00

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Mocktails (Non-alcoholic)

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