Dinner Menu

ADAM & EDEN

Restaurant | Café | Bar

Dinner Menu

Starters

Baguette & organic bread (for two)
Whipped butter with chive and smoke almonds
€3.50

Romaine lettuce
Caesar dressing | Sweet & spicy popcorn | Cherry tomatoes
Croûtons | Pancetta chip
€ 14.00

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

Crispy praline "Label Rouge" Salmon
Green beans | orange segments
Puffed quinoa with mango | Coriander oil | Rock cress
€16.00

Burrata x Basil
Lettuce hearts | Braised oxheart tomato | Basil sorbet
Tomato-rosemary Focaccia | Pine nuts
€13.00

Sparkling organic slow food Kimchi
Cauliflower cream | Cucumber
Sweet & sour shallots | Sesame | Watermelon gel
€ 15.00

"Mainz Hechtsheim" cauliflower soup
Parsley oil | Pea cress
€11.00

Dinner Menu

Main Courses

Homemade Taglierini
Wild redtail shrimp | Chanterelles | Cream
Cherry tomatoes | Parmigiano Reggiano
€33.00

Atlantic Monkfish Fillet
Sautéed snow peas | Baby carrots
Mashed potatoes with fried onions | Saffron foam
€34.00

Grilled Breast of "label rouge" Black-feathered Chicken
Wild broccoli | Beets | Boudin noir polenta | Port wine jus
€32.00

Braised Cheek of Palatinate Ox
Pickled radishes | Risotto al limone | Parsnip chips
Parsley oil
€33.00

Miso-glazed Tofu
Green asparagus | Lemongrass-sweet potato purée
Kaffir lime oil | Wasabi Kroepoek
€28.00

Extra: Panko-breaded black-feather chicken fillet strips **+ €9.00**

US Beef - Flank Steak
Grilled vegetables | Red onion cracker | Port wine jus

or

Atlantic Turbot Fillet
Grilled vegetables | Red onion cracker | Saffron foam

€39.00 each

Choose your sides

Baby carrots
Snow peas
Beetroot
Purée of potato & fried onion
Risotto al Limone
Organic Fries
Mini Caesar salad

+ €4.50 each

Dinner Menu

The Sweet Finale

Coconut Panna Cotta
Flambéed Victoria pineapple | Chili peppers
Yuzu sorbet | Raspberries | Mint
€13.00

Valrhona Chocolate Malheur
Matcha ice cream | Mango ragout | Blueberries
€13.00

Tahiti Vanilla Crème Brûlée
Strawberry sorbet | "Finther" strawberries | Mint
€12.00

Sorbet & ice cream
Strawberry sorbet
Yuzu sorbet

Matcha ice cream
Bourbon vanilla ice cream
Valrhona chocolate ice cream

Choose three flavours
€9.00

Cheese
Pecorino Prato Sardo | Fig bread
Fig chutney | Red grapes
€14.00



Dinner Menu

Drinks

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**
Vincent 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**

1 Dye | 2 Antioxidants | 3 Sweetener aspartame / contains a source of phenylalanine | 4 Sweetener acesulfame | 5 Contains quinnine | 6 Contains caffeine | 7 Sulfites

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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

Btl. 0,25l	**€3.20**
Btl. 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	**0,33 | €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 tab

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

Wines

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

Dinner Menu

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**

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

Dinner Menu

Light, Fragrant, Spicy	**0,1l**	**0,2l**	**Btl.**
Winery Zehe-Clauss 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**	**Btl.**
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**	**Btl.**
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 Levraut 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**

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**

