

Dinner Menu



Dinner Menu



Starters

Baguette & organic bread (for two)

Whipped nut butter with lemon pepper and nori seaweed
€3.00

Lettuce hearts

Caesar dressing | Sweet & spicy popcorn | Cherry tomatoes
Croûtons | Parmigiano Reggiano | Pancetta
€ 14.00

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

Crispy Praline made from Label Rouge Salmon

Braised Hokkaido pumpkin | Savoy cabbage
Pickled radishes | Rock cress
€16.00

Feta Cheese Espuma

Pickled red peppers | Red grapes | Cashew nuts
Leek ash | Oregano oil
€13.00

Tingling organic slow food Kimchi

Cauliflower cream | Marinated cucumber
Sweet & sour shallots | Sesame | Yuzu gel
€ 15.00

Carrot- Ginger Soup

Coriander oil | Pea cress
€12.00

Hokkaido Pumpkin Soup

Pumpkin chips | Thai flavours | Styrian pumpkin seed oil
Coconut milk foam
€12.00

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Main Courses

Homemade Taglierini

Italian truffle | Truffle velouté | Chives
Cherry tomatoes | Parmigiano Reggiano

€32.00

Atlantic Monkfish Fillet

Sautéed snow peas | Baby carrots
Purée of potato & fried onion | Saffron foam

€35.00

Pink Grilled Babarrie Duck Breast

Potato dumplings | Apple & cassis red cabbage parsley
Dumpling melt | Cranberry- port wine jus

€34.00

Braised Cheek of Palatinate Pasture-raised Ox

Beetroot | risotto Milanese | parsnip chips
parsley oil | Port wine jus

€35.00

Hokkaido Pumpkin Curry

Himalayan basmati rice | Crispy tofu | Baby spinach
Kaffir lime oil | Nori seaweed | Smoked paprika kroepe

€28.00

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

US Beef - Flank Steak

Grilled vegetables | Red onion cracker | Truffle jus

€39.00

Winter Cod

Grilled vegetables | Red onion cracker | Truffle foam

€32.00

Choose your sides

Baby carrots

Snow peas

Beetroot

Purée of potato & fried onion

Risotto Milanese

Amazing fries

Mini Caesar salad

+ €4.50 each

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The Sweet Finale

Coconut Panna Cotta

Flambéed Victoria pineapple | Peppers
Yuzu sorbet | Currants | Mint

€13.00

Valrhona Chocolate Malheur

Matcha ice cream | Mango ragout | Blueberries

€13.00


Tahiti Vanilla Crème Brûlée

Speculoos ice cream | Apple- pumpkin chutney
Berries | Mint

€12.00

Sorbet & ice cream

 Apple sorbet

 Yuzu sorbet

Matcha ice cream

Speculoos ice cream

Bourbon vanilla ice cream

Valrhona chocolate ice cream

Choose three flavours

€9.00

Cheese

Queso Marojejo and Pecorino | Fig bread
Fig chutney | Grapes

€14.00

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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

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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 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

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**

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-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 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 (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