

# Breakfast Menu

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Available until 12:00 am

## breakfast

For all breakfasts

(Except for the revitalization and the French breakfast) we serve you on request a small hot drink (except grog, tea with rum and mulled wine) or a large hot drink for an additional charge.

With large cocoa plus 2.30 €,  
with large coffee or milk coffee plus 1.90 €,  
with latte macchiato plus 1.60 €,  
with large tea plus 1.90 €,  
with hot white or dark chocolate plus 2.30 €

with orange or apple juice instead of a small hot drink, plus 1.70 €  
extra cream, plus 0.50 €

at breakfast for two, Sunday and champagne breakfast there are two small hot drinks to choose from

**breakfast “ five”** € 5.90

one double roll or a multi-grain roll, butter, jam, fruit,  
a small hot beverage

**breakfast “six”** € 6.80

one double roll or a multi-grain roll, butter, jam or honey,  
cream cheese and sliced cheese, fruit, a small hot beverage

**breakfast “seven”** € 7.80

one double roll or a multi-grain roll, butter, salami,  
cream cheese and sliced cheese, fruit, a small hot beverage

**breakfast “eight”** € 8.40

one double roll or a multi-grain roll, butter, salami,  
black forest and boiled ham, fruit, a small hot beverage

**breakfast “nine”** € 8.80

two double rolls or two multi-grain rolls, butter, black forest and boiled  
ham, cream cheese and sliced cheese, fruit, a small hot beverage

**breakfast “ten”** € 9.40

two double rolls or two multi-grain rolls, butter, salami, black forest  
and boiled ham, cream cheese and sliced cheese, fruit, a small hot beverage

**breakfast “eleven”** € 10.40

two double rolls or two multi-grain rolls, butter, black forest and  
boiled ham, cream cheese and sliced cheese, honey, one boiled egg, fruit,  
a small hot beverage

**breakfast “twelve”** € 13.00

two double rolls or two multi-grain rolls, butter, smoked salmon,  
cream cheese and sliced cheese, honey, one boiled egg, fruit, a small  
hot beverage

**breakfast “thirteen”** € 14.00

two double rolls or two multi-grain rolls, butter, salami, smoked salmon,  
cream cheese and sliced cheese, honey, one boiled egg, fruit, a small  
hot beverage

**breakfast “fourteen”** € 15.00

one Morgenmuffel, two double rolls or two multi-grain rolls, butter,  
smoked salmon, cream cheese and sliced cheese, one boiled egg,  
honey, German caviar, fruit, a small hot beverage

**breakfast vegan** € 14.20

one Morgenmuffel, two double rolls or two multi-grain rolls,  
Margarine, vegan cheese, smoked tofu, crostini, jam, fruit,  
vegetables, a small hot beverage

**breakfast for two** € 21.00

two double rolls or two multi-grain rolls, two croissants, butter,  
black forest and boiled ham, cream cheese and sliced cheese, honey,  
two boiled eggs, fruit, two small hot beverages

**vegetarian breakfast for two** € 21.00

two double rolls or two multi-grain rolls, two croissants, butter,  
cream cheese and sliced cheese, camembert cheese, feta cheese,  
jam, two eggs, fruit, two small hot beverages

**Sunday’s breakfast for two** € 28.00

two glasses of Prosecco Frizzante, three double rolls or three multi-grain  
rolls, two croissants, butter, smoked salmon, German caviar,  
black forest and boiled ham, cream cheese and sliced cheese, honey,  
two boiled eggs, fruit, two small hot beverages

**champagne breakfast for two** € 38.00

two glasses of champagne, two glasses of orange juice,  
three double rolls or three multi-grain rolls, two croissants, butter,  
smoked salmon, German caviar, black forest and boiled ham, cream cheese  
and sliced cheese, honey, two boiled eggs, fruit, two small hot beverages

**revitalization breakfast** € 8.40

one Morgenmuffel®, one double roll or one multi-grain roll, butter,  
jam or honey, cream cheese and sliced cheese, fruit

**French breakfast** € 6.20

a white coffee, one croissant, butter, jam, honey, fruit

## **Morgenmuffel®**

**€ 4.10**

**A vitamin-packed breakfast drink for everyone, who is unable to get going in the morning.**

Made of strawberries and kiwi, banana, some grenadine syrup, mango syrup and orange, apple, pineapple and lemon juice

## **Side orders for breakfast**

<b>one boiled egg</b>	<b>€ 1.20</b>
<b>extra honey or jam or plum jam or Nutella</b> (cocoa-hazelnut-cream)	<b>€ 0.80</b>
<b>extra Cut, sheep's cheese or camembert</b>	<b>€ 2.30</b>
<b>extra Black Forest ham, boiled ham or salami</b>	<b>€ 2.10</b>
<b>extra serrano ham</b>	<b>€ 5.90</b>
<b>extra cream cheese</b>	<b>€ 1.20</b>
<b>extra crispy bacon</b>	<b>€ 3.90</b>
<b>extra smoked salmon</b>	<b>€ 6.10</b>
<b>extra caviar</b>	<b>€ 2.20</b>
<b>extra butter or Margarine</b>	<b>€ 0.80</b>
<b>extra roll</b>	<b>€ 1.10</b>
<b>extra double roll or multi-grain roll</b>	<b>€ 1.80</b>
<b>extra baguette or bread</b>	<b>€ 1.30</b>
<b>extra croissant</b>	<b>€ 1.80</b>
<b>extra vegan cheese or smoked tofu</b>	<b>€ 3.90</b>

## **wholefood breakfast**

<b>muesli or cereals</b> (with milk or natural yoghurt)	
with honey	<b>€ 5.30</b>
with banana & kiwi	<b>€ 5.90</b>
with raspberries & honey	<b>€ 5.90</b>
with mixed fresh fruit	<b>€ 5.90</b>

## **natural yoghurt**

with honey	<b>€ 4.90</b>
with banana & kiwi	<b>€ 5.90</b>
with raspberries & honey	<b>€ 5.90</b>
with mixed fresh fruit	<b>€ 5.90</b>

## **egg dishes**

### **three scrambled eggs**

one roll or baguette, butter and salad

<b>natural</b>	<b>€ 6.10</b>
<b>with crispy bacon</b>	<b>€ 8.10</b>
<b>with ham and tomato</b>	<b>€ 7.10</b>
<b>with ham and white mushrooms</b>	<b>€ 7.10</b>
<b>with white mushrooms and tomato</b>	<b>€ 7.10</b>
<b>with green onion and tomato</b>	<b>€ 7.10</b>
<b>variegated</b>	<b>€ 8.50</b>
with ham, green onion, tomato, cucumber, white mushrooms, bell pepper, one double roll	
<b>with salmon</b>	<b>€ 9.80</b>

### **three fried eggs**

one roll or baguette, butter and salad

<b>natural</b>	<b>€ 6.10</b>
<b>with crispy bacon</b>	<b>€ 8.20</b>
<b>with salmon</b>	<b>€ 9.70</b>

## **Our morning dream**

(You must book it at least two days in advance.)

**2 pots of prosecco**

**2 cups of coffee**

**2 glasses of natural orange juice**

**2 glasses of still water**

**Medium fried slice of barberie duck  
with a sauce of dijon mustard, gorgonzola  
and olive oil**

**With this we serve:**

**Foie-gras pâté, camembert, tete de moine,  
butter, fresh cheese and apricot jam,  
Two sources of natural yoghurt with  
fresh fruits, Freshly-  
baked white bread and croissants**

**finally we serve:**

**2 glasses of sherry or 2 glasses of grand  
marnier**

**€ 48.00**

## **Our Mediterranean morning dream**

(You must book it at least two days in advance.)

**2 pots of prosecco**

**2 cups of cappuccino**

**2 glasses of natural orange juice**

**1 bottle san pellegrino**

**Tender pork tenderloin with crunchy crust of  
serrano ham served with a fresh herbal sauce  
and cream cheese**

**With this we serve:**

**Sheep cheese, gorgonzola and herbal butter,  
salami milano,  
orange jam, fresh fruit, ciabatta**

**Finally we serve:**

**2 cups of venetian style coffee**

**2 pots of pinot grigio**

**€ 48.00**

# Lunch and dinner Menu

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Available from 11:00 am  
also includes eggs from  
the breakfast menu

## Barfood

From 9 p.m. (Kitchen closing time until last order for Drinks) we gladly serve you a Mediterranean style plate for 2.

The plate contains for you to snack Serrano ham or smoked tofu (can also be switched for Camembert and Tete de Moine).

We furthermore serve Manchego Cheese, mixed marinated Olives, dried Fruits and Baguette.

We are happy, that you spend the night with us. Enjoy your late Snack

18 €

## Baguette

a french white bread,  
freshly baked several times a day,  
topped with:

	small	large
<b>boiled ham and lettuce</b>	<b>€ 5.90</b>	<b>€ 7.30</b>
<b>cheese and lettuce</b>	<b>€ 5.90</b>	<b>€ 7.30</b>
<b>salami and lettuce</b>	<b>€ 5.90</b>	<b>€ 7.30</b>
<b>Mediterranean mixed grilled vegetables</b> (zucchini, eggplant & peppers)	<b>€ 7.90</b>	<b>€ 9.90</b>
<b>smoked salmon and lettuce, onions</b>	<b>€ 8.30</b>	<b>€ 10.10</b>
<b>boiled ham, cheese au gratin</b>	<b>€ 6.50</b>	<b>€ 8.00</b>
<b>salami, cheese au gratin</b>	<b>€ 6.50</b>	<b>€ 8.00</b>
<b>tomato, mozzarella cheese au gratin</b>	<b>€ 6.50</b>	<b>€ 8.00</b>
<b>mixed grilled vegetables, feta cheese au gratin</b>	<b>€ 9.10</b>	<b>€ 11.10</b>

*All the baguettes come with a salad garnish with olive oil and balsamic vinegar .*

## hearty bread

<b>“Stilbruch” Special</b>	<b>€ 7.60</b>
two slices of toasted bread, topped with salami, tomato and cucumber, cheese au gratin, served with mustard pickle	
<b>“Stilbruch” Special vegetarian</b>	<b>€ 6.90</b>
two slices of toasted bread, topped with tomato, peppers and cucumber, cheese au gratin, served with mustard pickle	
<b>“Strammer Max”</b>	<b>€ 7.90</b>
two slices of buttered bread topped with diced Black Forest ham and three fried eggs on top, served with mustard pickle	
<b>Freshly baked fritata</b>	<b>€ 9.40</b>
With croutons and ham, green onions, tomato, baked in scrambled egg Served with bacon-wrapped dates and balsamic vinegar sauce garnished with wild herb salad	

## baked potatoes

<b>filled with:</b>	
<b>herbage cream</b>	<b>€ 7.50</b>
<b>crème fraîche</b>	<b>€ 7.50</b>
<b>tzatziki</b>	<b>€ 7.50</b>
<b>gorgonzola cheese</b>	<b>€ 8.30</b>
<b>puréed tomatoes with garlic</b>	<b>€ 7.30</b>
<b>homemade feta cheese</b>	<b>€ 8.30</b>
(contains garlic)	
<b>smoked tofu, tomato paste and vegan cheese gratin</b>	<b>€ 8.10</b>

*All the baguettes come with a salad garnish with olive oil and balsamic vinegar .*

## small refinements / appetizers

<b>“Crostini”</b>	€ 4.90
three toasted slices of baguette topped with puréed tomatoes plus olive oil and garlic,	
<b>“Tapenade”</b>	€ 5.60
three toasted slices of baguette topped with black olive paste	
<b>“Pesto Genovese”</b>	€ 5.90
three slices of toasted baguette topped with pesto, made of: olive oil, basil, garlic and Grana Padano cheese	
<b>marinated olives (homemade)</b>	€ 6.60
black and green olives, marinated with Sambal Oelek (spicy), garlic and herbs, fresh baguette	
<b>plate of appetizers for two</b>	€ 14.00
collection of original Bruschetta, Crostini, Tapenade, Pesto and homemade feta cheese, served with olives	
<b>plate of antipasti for two</b>	€ 17.00
several slices of toasted baguette topped with grilled zucchini, eggplant, bell peppers, oyster mushrooms and sun-dried tomatoes, served with bacon-wrapped dates	
<b>marinated oyster mushrooms</b>	€ 8.90
oyster mushrooms, marinated with Italian herbs and garlic, fresh baguette	
<b>“Würzfleisch”</b>	€ 6.70
fine ragout made of pork, cheese au gratin, toasted baguette, lemon wedge	

## “Bruschetta”

<b>original</b>	€ 6.50
four slices of toasted baguette topped with finely chopped tomatoes with herbs, garlic & olive oil,	
<b>with garlic</b>	€ 4.90
four slices of toasted baguette with olive oil and garlic	
<b>Mediterranean</b>	€ 7.20
four slices of toasted baguette topped with grilled zucchini, eggplant, sun-dried tomatoes and grilled peppers	
<b>Caprese</b>	€ 7.70
four slices of toasted baguette, topped with tomato and diced, pesto-marinaded mozzarella cheese	
<b>with Spanish Serrano ham</b>	€ 8.30
four slices of toasted baguette topped with sliced Serrano ham	

*Our starters (except "Würzfleisch") as well as the bruschettas are served with lettuce , cucumber , tomato and peppers and flavored with olive oil and balsamic vinegar .*

🍷 Bianco

## hearty crêpes

**filled with:**

<b>gorgonzola cheese</b>	€ 8.30
<b>tomatoes and mozzarella cheese</b>	€ 8.30
<b>mediterranean with grilled zucchini, eggplant, peppers &amp; oyster mushrooms</b>	€ 8.30
<b>Serrano ham, rocket, sun-dried tomatoes &amp; Pecorino cheese</b>	€ 12.20

## soups / hotpots

<b>tomato soup</b>	€ 5.80
with croutons (diced, roasted bread)	
<b>carrot-orange-ginger soup</b>	€ 5.80
creamy soup with the sweetness out of carrots, fruitiness of orange and spice of ginger, fresh baguette	
<b>Fiery meat stew</b>	€ 10.70
Pork stew, mushrooms, peppers and onions, garnished with garlic, sambal oelek and red wine, served with fresh baguette	
<b>Ratatouille Niçoise</b>	€ 8.20
vegetable hotpot containing eggplant, tomato, zucchini, white mushrooms, peppers & garlic, sour cream, fresh baguette	

## cheese

<b>herb curd cheese</b>	€ 4.80
hearty herb curd cheese, butter, rye bread	
<b>homemade feta cheese</b>	€ 7.70
with garlic and fresh herbs, fresh baguette	
<b>baked feta cheese</b>	€ 9.90
Baked with a marinade of sambal oilcake, garlic oil and Italian herbs with leaf salad, marinated tomato cubes and fresh baguette	
<b>olive-cheese plate</b>	€ 9.90
diced alpine cheese, home-style marinated green and black olives, fresh baguette	
<b>variation of cheese with grapes</b>	€ 13.90
selection of different types of cheese from various European areas with fresh baguette	

## side orders

<b>fried potatoes or rosemary potatoes</b>	€ 4.70
<b>basmati rice, Spaghetti or Penne</b>	€ 3.90
<b>green peas with butter or roasted onions</b>	€ 2.80
<b>spinach with almonds with butter and sour cream</b>	€ 4.30
<b>fried white mushrooms or zucchini</b>	€ 4.50
<b>Oyster mushrooms or aubergine</b>	€ 6.80
<b>grilled Mediterranean vegetables</b>	€ 6.80
(zucchini, eggplant, peppers and sun-dried tomatoes)	

*By the way: Nasturtium, whose blossoms we use for decoration 4 to 5 months a year , stimulates blood circulation and keeps bacteria, infections and fungi away. It has always helped controlling infections of the respiratory and urinary tract and if it can compete with antibiotics.*

*Bon Appetite .*

*We produce them locally!*



## starter salad

**small salad with yoghurt-herb dressing** € 5.90

mixed lettuce with tomatoes, cucumber, peppers and corn

**Tzatziki** € 5.90

Greek cucumber salad with plenty of garlic, baguette

**tomato and Mozzarella cheese with balsamic vinegar cream** € 9.20

tomatoes and Mozzarella cheese, seasoned with balsamic vinegar and olive oil, fresh pepper and basil, baguette

*By the way: did you know that tomatoes contain at least 7 minerals (especially potassium), 10 trace elements, 13 vitamins and 3 fruit acids? They stimulate the activity of the stomach, pancreas and liver.*

## salads

**salad "Stilbruch" with balsamic vinegar** € 10.80

crispy fried potatoes and two fried eggs on

lettuce, garnished with tomato and cucumber

**farmer salad** € 10.80

tomatoes, cucumber, peppers on lettuce, hearty garlic dressing, grated feta cheese and diced roasted rye bread

**eggplant-zucchini salad with pine nuts** € 11.30

marinated & grilled eggplant and zucchini on fresh lettuce, garnished with minced tomatoes and garlic, finished with balsamic vinegar cream and pine nuts

**Mediterranean salad with balsamic vinegar cream** € 12.20

grilled and marinated eggplant, zucchini, peppers & sun-dried tomatoes arranged on variegated salad and topped with Pecorino cheese, we serve this salad with slices of baguette roasted with garlic oil

**Rustic wild herb salad with Sunflower seeds** € 10.80

Wild herbs salad and Julien vegetables with a vinaigrette of mustard cucumbers and capers, bordered with tomatoes and vegetable sprouts of the season in addition to fresh baguette

**Mixed salad with hearty smoked salmon** € 12.20

Lettuce, wild herbs, arugula, tomatoes, cucumbers and a Yoghurt-herbs dressing, garnished with red onions, boiled egg and fresh dill

**salad with turkey breast strips** € 11.90

variegated salad with tomato, cucumber and peppers, yoghurt-herbs dressing garnished with fried turkey breast strips, baguette

**tropical salad** € 11.90

a mixture of tropical fruit, arranged with turkey breast strips in a hot-sweet sauce and baguette

**mixed salad „greek style“** € 11.20

leaf spinach, chicoreè, tomatoes, cucumbers, carrots, paprika, red onion peppers(hot) and marinated green and black olives, carps olive oil, balsamic vinegar, baguette

**Californian salad** € 11.90

lettuce with orange and apple, fried turkey breast strips and a dressing, containing caramel, chili, curd cheese and cream, with walnuts, baguette

**Sicilian Salad with beef strips** € 13.90

zucchini, tomatoes, cucumber, carrots and corn, arranged on rocket, seasoned with a dressing containing honey, shallot, lemon and olive oil, garnished with olives, hot beef strips and Pecorino cheese, baguette

## steaks fresh from the barbecue grill

for our dishes we offer fried potatoes, baked potato, rosemary potatoes, basmati rice, Pasta Penne, Pasta Spaghetti, mixed salad, fresh baguette or bread  
on customer's request  
(The selected side dish is included in the price)

### beef

by the way: we exclusively use **german** meat , you have the choice between “rare”, “medium” or “well done”

#### rump steak

200 g	€ 24.90
300 g	€ 28.90

#### rump steak with Gorgonzola cheese

au gratin in a pan and deglazed with sherry

200 g	€ 26.90
300 g	€ 30.90

#### rump steak á la Chef de la Cuisine

topped with our homemade feta cheese

200 g	€ 26.90
300 g	€ 30.90

#### rump steak with spinach and almonds

arranged on spinach, seasoned with cream, and shaved almonds

200 g	€ 26.90
300 g	€ 30.90

### pork

<b>saddle steak “au four”</b>	€ 15.90
topped with fine ragout out of pork, cheese au gratin	

<b>Thuringian “Rostbrätl”</b>	€ 15.90
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a cutlet of pig neck, grilled and served

with roasted onions and mustard (we advise fried potatoes to go with)

### turkey

<b>turkey breast steak with white mushrooms</b>	€ 15.90
with fresh white mushrooms, herbs & coarsley ground pepper	

<b>turkey breast steak with spinach and almonds</b>	€ 15.90
steak arranged on spinach, seasoned with cream, and shaved almonds	

<b>turkey breast steak with tomato and Mozzarella cheese</b>	€ 15.90
steak, tomato and Mozzarella cheese au gratin, topped with fresh pepper and garnished with basil & balsamic vinegar	

*For all steak dishes, we offer a small salad set with olive oil and balsamic vinegar2.*

## Pasta – Spaghetti

for your Pasta dishes we offer you Grana Padano ( Parmesan cheese) or Pecorino (cheese) on your request,  
our restaurant staff grates the cheese for you freshly.

**Bolognese** € 8.70  
with spicy minced meat sauce

**Alfredo** € 9.20  
with ham, peas, Grana Padano cream sauce

**Amatriciana** € 9.20  
stir-fried with ham and bacon, green onions, diced tomatoes and chilies

**smoked salmon** € 11.30  
stir-fried with smoked salmon in a garlic cream sauce topped with green onions

**á la Chef de la Cuisine** € 11.30  
beef strips fried roasted gently with fresh pepper, refined with tomatoes, green onions and rocket, seasoned with garlic, topped with Pecorino cheese

**á la Vargas** € 11.30  
with Serrano ham, stir-fried pepper strips, sun-dried tomatoes, black olives and Welsh onions, seasoned with Sambal Olek

## vegetarian Pasta – Spaghetti

**Grana Pardano** € 8.90  
in Grana Pardano cream sauce, with freshly ground pepper

**in Pesto** € 9.20  
in basil-cream sauce, with white wine

**with eggplant** € 9.20  
fried eggplant in tomato sauce with oregano

**Aglio e Olio e Peperoncino** € 8.70  
stir-fried in olive oil, garlic and chilies

**in olive sauce** € 9.20  
stir-fried in olive oil, sambal oelek(hot), black olives and olive paste

**with spinach and Gorgonzola cheese** € 9.20  
with spinach and Gorgonzola-cream sauce

**á la Marinara** € 9.20  
stir-fried with tomatoes, green onions, garlic, black olives and caper, topped with freshly ground pepper

**Primavera** € 9.20  
variegated vegetables (zucchini, peppers, eggplant, carrot, white mushrooms, tomatoes, green onions) stir-fried with white wine-cream sauce

🍷 Chianti

**We charge a contribution of 0.50 € on our environmentally friendly packaging. This amount will be donated to charities in the region. Thank you for your help.**

## Pasta – Penne

for your Pasta dishes we offer you Grana Padano ( Parmesan cheese) or  
Pecorino (cheese) on your request,  
our restaurant staff grates the cheese for you freshly.

### “Arrabbiata” € 9.20

stir-fried with ham, diced tomato and green onion  
seasoned with garlic, Sambal Olek (hot) and tomato sauce

### with peas, ham and tomato € 9.20

stir-fried with a creamy tomato sauce out of ham, peas and tomato

### smoked salmon & zucchini € 11.30

stir fried with smoked salmon and zucchini served in a white wine cream sauce

### “á la Professore” € 11.30

pan-fried pork strips, seasoned with garlic and freshly ground pepper,  
stir-fried with tomato, green onion and rocket,  
coated with some Pecorino cheese

## vegetarian Pasta – Penne

### “á la Pomodoro” € 8.20

stir-fried with tomato sauce, seasoned with oregano

### with white mushrooms € 9.20

white mushrooms and green onions stir-fried within olive oil,  
deglazed with white wine and cream

### with Gorgonzola cheese € 9.20

Penne within Gorgonzola cheese sauce with cream,  
topped with freshly ground pepper

### with oyster mushrooms € 9.20

oyster mushrooms, tomato and green onions fried within olive oil,  
seasoned with garlic, Sambal Olek (hot) and fresh parsley,  
topped with some Pecorino cheese

## Basmati rice

### “Turkey á la King” € 12.90

turkey breast strips with peppers and white mushrooms  
within Sherry cream sauce

### Turkey breast strips with grapes € 12.90

#### and pineapple

In a fruity curry sauce of peach puree and cream, garnished  
with red seasonal fruits, roasted coconut flakes and fresh mint

### Colorful vegetable rice „mediterranean style“ € 12.90

in garlic oil roasted eggplant, zucchini, paprika,  
mushrooms, carrot, tomatoes, rocket, spring onion and  
black olives, tasted with white wine, Sambal Olek(hot) and  
Italian herbs, refined with pecorino and pine nuts

#### Food information

Many of our guests need additional information about ingredients and additives. We would like to inform you about the allergenic ingredients we use . Unfortunately, we can not exclude that even allergen-free dishes may contain traces of allergens because of technical and spatial reasons.

Please don't hesitate to contact our staff.

They will advise you with pleasure .

Thank you very much!

#### Ingredients Menu

1 with nitrite curing salt

2 with dye

3 with antioxidants

4 with flavor enhancer

5 sulphurised

6 blackened

## pan dishes

You can variegate also with turkey breast strips as an alternative!

### **bacon and potato omelette** € 11.30

fried potatoes with bacon, ham and onions, seasoned with marjoram and ground caraway, coated and backed with scrambled egg, topped with mustard pickle

### **Chili con Carne** € 11.90

hot chili-meat sauce with kidney beans and corn, baguette

### **Bolognese pan** € 11.90

Pasta stir-fried with Bolognese sauce, cheese au gratin

### **Mexican quinoa pan** € 14.90

roasted turkey breast strips with quinoa, kidney beans<sup>3</sup>, peppers, spring onions and corn, spicy with sambal oelek and garlic, garnished with chicory, vegetable sprouts of the season and fresh parsley (with tofu on request)

### **pear pan** € 11.90

pork strips stir-fried with pears and potatoes, seasoned with fresh Spanish pepper (hot!!!), cheese au gratin

### **spinach pan** € 11.90

fried turkey breast strips with spinach, refined with a whiff of nutmeg, deglazed with cream, garnished with almonds, topped with sour cream, baguette

*By the way: Did you know that spinach contains carotene which lowers the cholesterol level? It also decreases the risk of heart attack when it's served at least 2x a week.*

### **red pan** € 15.90

fiery beef strips with onions, green onions, peppers, kidney beans and corn, topped with sour cream, baguette

### **Burgundy pan** € 15.90

beef strips roasted gently with white mushrooms and green onions, deglazed with Merlot Barrique (red wine), refined with cream, baguette

## vegetarian pan dishes

### **white mushroom pan** € 11.50

fresh white mushrooms stewed in a pan with onions and herbs, deglazed with cream, cheese au gratin, baguette

### **potato pan** € 11.50

roasted potatoes with plenty of onions, italian herbs & green onions, cheese and tomatoes au gratin

By the way: Did you know that potatoes contain little fat, no cholesterol, but protein, potassium and vitamin C and are particularly healthy as jacket potatoes, because all ingredients are preserved?

### **Eggplant and zucchini pan** € 12.50

Eggplant, zucchini and tomatoes with olive oil, sambal oelek and Italian herbs braised in a pan, garnished with sour cream, Chicory, vegetable sprouts of the season and fresh basil with fresh baguette

### **variegated pan** € 11.90

fresh vegetables fried in a pan, deglazed with white wine (zucchini, peppers, eggplant, carrot, tomato, white mushrooms, onions) cheese au gratin, baguette

*By the way: Did you know that aubergines consist of 92% water and essentially contain the minerals calcium and iron, as well as the vitamins of the B- and C-group? they should be healed with rheumatism, sciatica, and kidney. The fruit water promotes bile secretion and lowers the cholesterol level. The eggplant is very suitable as a diet for diabetics.*

for our pan dishes we advise:

### **turkey breast strips or pork strips** € 6.20

### **beef strips** € 9.70

## desserts

<b>fruit plate with fresh fruit</b>	<b>€ 6.90</b>
different kinds of fruit (depending on the season) peeled, sliced and deliciously arranged with chocolate sauce	
<b>apple strudel</b>	<b>€ 5.90</b>
warm apple strudel with sugar powder, vanilla ice cream and whipped cream decorated with chocolate sauce	
<b>mango coco espuma</b>	<b>€ 5.90</b>
heavenly delicate foam garnished with fruit & fresh spearmint	
<b>“Kaiserschmarrn”</b>	
pancake with almond slivers and caramel sauce, sugar powder, whipped cream	
<b>with plum jam or apple purée or with stewed plums</b>	<b>€ 8.00</b>

## crêpes

our sweet crêpes are served with whipped cream,  
sugar powder and fruit.

<b>crêpes pure (without fruit)</b>	<b>€ 4.70</b>
<b>crêpes with sugar and cinnamon</b>	<b>€ 5.70</b>
<b>crêpes with apple purée</b>	<b>€ 6.40</b>
<b>crêpes with plum jam</b>	<b>€ 6.40</b>
<b>crêpes with raspberries</b>	<b>€ 6.40</b>
<b>crêpes with sour cherries</b>	<b>€ 6.40</b>
<b>crêpes with honey and almond slivers</b>	<b>€ 6.40</b>
<b>crêpes with two scoops of vanilla ice cream</b>	<b>€ 6.40</b>
<b>crêpes with chocolate sauce</b>	<b>€ 6.40</b>

## ice cream

every sundae is also offered without whipped cream.

<b>iced coffee</b>	<b>€ 3.90</b>
iced coffee with vanilla ice cream, whipped cream	
<b>iced chocolate</b>	<b>€ 3.90</b>
iced cocoa with vanilla ice cream, whipped cream	
<b>“gentle angle”</b>	<b>€ 4.50</b>
orange juice with Brandy and vanilla ice cream (also available without alcohol)	
<b>vanilla ice cream with hot raspberries and whipped cream</b>	<b>€ 6.00</b>
<b>chocolate ice cream</b>	<b>€ 6.00</b>
<b>with bananas, walnuts, eggog and whipped cream</b>	
<b>ice cream plate “four seasons”</b>	<b>€ 6.00</b>
spring, summer, autumn and winter, every season has it's own fruit and we take these and arrange them with vanilla ice cream and whipped cream on a plate. ask our staff.	

## side orders for the desserts

<b>one scoop vanilla ice cream</b>	<b>€ 0.90</b>
<b>one scoop chocolate ice cream</b>	<b>€ 0.90</b>
<b>a serving of whipped cream</b>	<b>€ 0.50</b>
<b>2 cl egg liqueur</b>	<b>€ 1.50</b>
<b>a serving of chocolate or strawberry sauce</b>	<b>€ 0.50</b>

## Milkshakes

made with fruit:		with one scoop of vanilla ice cream
<b>mango shake</b>	€ 4.30	€ 4.90
<b>strawberry shake</b>	€ 4.30	€ 4.90
<b>raspberry shake</b>	€ 4.30	€ 4.90
<b>banana shake</b>	€ 4.30	€ 4.90
<b>cherry shake</b>	€ 4.30	€ 4.90
made with Monin syrup		
<b>cherry shake</b>	€ 3.90	€ 4.50
<b>mango shake</b>	€ 3.90	€ 4.50
<b>strawberry shake</b>	€ 3.90	€ 4.50
<b>coco shake</b>	€ 3.90	€ 4.50
<b>raspberry shake</b>	€ 3.90	€ 4.50
<b>banana shake</b>	€ 3.90	€ 4.50
<b>passion fruit shake</b>	€ 3.90	€ 4.50
<b>chocolate shake</b>	€ 3.90	€ 4.50
<b>vanilla shake</b>	€ 3.90	€ 4.50
<b>caramel shake</b>	€ 3.90	€ 4.50
<b>cinnamon shake</b>	€ 3.90	€ 4.50
<b>almond shake</b>	€ 3.90	€ 4.50

## drinkable yoghurt

made with fruit		
<b>mango yoghurt</b>	€ 4.40	€ 5.00
<b>strawberry yoghurt</b>	€ 4.40	€ 5.00
<b>raspberry yoghurt</b>	€ 4.40	€ 5.00
<b>banana yoghurt</b>	€ 4.40	€ 5.00
<b>cherry yoghurt</b>	€ 4.40	€ 5.00
<b>peach yoghurt</b>	€ 4.40	€ 5.00
made with Monin syrup		
<b>cherry yoghurt</b>	€ 3.90	€ 4.50
<b>mango yoghurt</b>	€ 3.90	€ 4.50
<b>strawberry yoghurt</b>	€ 3.90	€ 4.50
<b>coco yoghurt</b>	€ 3.90	€ 4.50
<b>raspberry yoghurt</b>	€ 3.90	€ 4.50
<b>banana yoghurt</b>	€ 3.90	€ 4.50
<b>passion fruit yoghurt</b>	€ 3.90	€ 4.50
<b>chocolate yoghurt</b>	€ 3.90	€ 4.50
<b>vanilla shake</b>	€ 3.90	€ 4.50
<b>caramel yoghurt</b>	€ 3.90	€ 4.50
<b>cinnamon yoghurt</b>	€ 3.90	€ 4.50
<b>almond yoghurt</b>	€ 3.90	€ 4.50
<b>peach yoghurt</b>	€ 3.90	€ 4.50

## hot beverages

Haferdrink /  
laktosefrei

<b>house coffee</b> if desired also decaffeinated		€ 2.50
<b>house coffee large</b> if desired also decaffeinated		€ 3.70
<b>espresso</b>		€ 2.40
<b>espresso double</b>		€ 3.80
<b>cappuccino</b>	€ 3.10	€ 2.60
<b>cappuccino large</b>	€ 4.60	€ 4.10
<b>white coffee/café au lait</b> if desired also decaffeinated	€ 4.20	€ 3.70
<b>Latte Macchiato</b> espresso with milk and milk foam	€ 3.50	€ 3.00
<b>espresso Macchiato</b> espresso with a smudg of milk foam		€ 2.40
<b>espresso chocolate</b>		€ 2.40
<b>cocoa</b>	€ 3.10	€ 2.60
<b>cocoa large</b>	€ 4.00	€ 3.50
<b>cocoa with whipped cream</b>	€ 3.50	€ 3.00
<b>cocoa large with whipped cream</b>	€ 4.40	€ 3.90
<b>hot lemon</b>		€ 2.60
<b>hot milk with honey</b>	€ 3.20	€ 2.70
<b>glass of milk</b> hot or cold	€ 2.30	€ 2.30
<b>grog with rum</b> 4 cl		€ 4.20
<b>tea with rum</b> 2 cl		€ 4.30
<b>mulled wine</b> seasonal		€ 2.90
<b>Espressoshot</b>		€ 1,50

## coffee specials

(with 2 cl Alcohol)

<b>Irish coffee</b> coffee with Whiskey, whipped cream	€ 4.60
<b>Coffee Veneziano</b> coffee with Amaretto, whipped cream	€ 4.60

<b>Baileys coffee</b> coffee with Baileys, whipped cream	€ 4.60
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<b>“Pharisäer”</b> coffee with rum, whipped cream	€ 4.60
<b>Coffee “Corretto”</b> coffee with Grappa (pomace brandy)	€ 4.60
<b>Coffee “Affogato”</b> espresso with vanilla ice cream	€ 4.60
<b>Barraquito</b> Licor 43, simple espresso, foamed milk, cinnamon	€ 4.60
<b>Choco Glow 43</b> hot chocolate, Licor 43, Single espresso, whipped cream	€ 4.90

<b>Latte Macchiato or</b>	€ 3.60
<b>Cappuccino with a good syrup</b>	€ 3.20
almond gingerbread cinnamon white chocolate caramel	
vanilla coco chocolate hazelnut Amaretto	

<b>“Ina’s drink”</b>	€ 4.80
foamed milk, Amaretto, espresso, sugar and cinnamon, cocoa, whipped cream, if desired without whipped cream	

## chocolate specials

<b>Hot chocolate</b> refined with cream	€ 3.70
<b>Hot chocolate with whipped cream</b> refined with cream	€ 4.20
<b>Hot chocolate large</b> refined with cream	€ 4.70
<b>Hot chocolate large with whipped cream</b>	€ 5.10
refined with cream	
<b>White hot chocolate</b>	€ 3.70
<b>White hot chocolate with whipped cream</b>	€ 4.20
<b>Russian chocolate</b> hot chocolate with Vodka, whipped cream	€ 5.10
<b>Italian chocolate</b> hot chocolate with Amaretto, whipped cream	€ 5.10



## **tea**

we only use loose tea from “Teehaus Kinzel” at Jena city center,  
except for chamomile tea and peppermint tea (tea bags).

<b>glass of tea</b>	<b>€ 2.80</b>
<b>tea pot large</b>	<b>€ 3.70</b>
<b>fruite tea to take away</b>	<b>€ 6.50</b>
homemade tea 100g	

## **flavoured black tea**

**Strawberry Cream Ameli**

**Sweet Rosie O Grady**

**Black Currant traditionally**

**Imperial Earl Grey**

## **herbal tea**

**Wellness Cup**

**Ginseng Valley**

**Ginger Breeze "it is revitalizing"**

**Herbal Temptation "for the beastly weather"**

**Peppermint or Chamomile (in the bag)**

## **green tea**

**Gunpowder Zhu Cha**

**Sencha Senpai**

## **flavoured green tea**

**Jasmine Ting Yuan**

**Green Matinee**

**Mango Lu Dao**

**Morimoto Matcha-Iri Sencha**

## **fruittea**

**Red Fruit Flash**

**Palm Beach**

**Persian Apple**

**Morgenmuffel Tea**

## **Roitea**

**Roi Strawberry Cream**

**Roi Cream Caramel**

## beer

<b>Weimarer Pils</b>	0,25 l	€ 3.00
regional beer from the ehringsdorfer brewery in Weimar from beer barrel	0,40 l	€ 4.00
<b>Ritterbräu dark</b>	0,25 l	€ 3.20
	0,40 l	€ 4.20
traditional, amber-colored beer specialty		
<b>“Shandy”</b>	0,25 l	€ 3.00
Weimarer Pils and lemonade	0,40 l	€ 4.00
<b>“Diesel”</b> <sup>1,2</sup>	0,25 l	€ 3.00
Weimarer Pils and Coke	0,40 l	€ 4.00
<b>Maisel’s wheat mix</b>	0,50 l	€ 4.70
beer brewed from wheat mixed with banana, coke or cherry		
<b>Maisel’s wheat beer</b>	0,50 l	€ 4.60
beer brewed from wheat		
<b>Maisel’s dark wheat beer</b>	0,50 l	€ 4.60
<b>Maisel’s wheat beer nonalcoholic</b>	0,50 l	€ 4.60
<b>Bitburger Pils nonalcoholic</b>	0,33 l	€ 3.10
<b>Berlin’s Weisse</b> with a shot of syrup	0,25 l	€ 3.50
seasonal offer		
<b>Craft beer</b>	0,33 l	€ 5.80

## sparkling wine/champagne

<b>Rotkäppchen</b> dry	0,10 l	€ 3.60
sparkling wine	0,75 l	€ 21.00
<b>Prosecco</b> dry, fruity	0,10 l	€ 3.60
	0,75 l	€ 21.00
<b>champagne</b> according to offerings	0,75 l	€ 39.00
<b>glass of champagne</b> according to offerings	0,10 l	€ 7.00

## aperitif

<b>Martini Bianco</b>	0,10 l	€ 4.50
<b>Martini Rosso</b>	0,10 l	€ 4.50
<b>Martini Extra Dry</b>	0,10 l	€ 4.50
<b>Sandemann Sherry</b>	5 cl	€ 4.50

Softdrinks		
	0,20 l	0,40 l
<b>TWQ Bitter Lemon</b> <sup>3</sup>	€ 2.50	€ 4.60
<b>TWQ Bitter Tonic</b> <sup>3</sup>	€ 2.50	€ 4.60
<b>TWQ Ginger Ale</b> <sup>1,3</sup>	€ 2.50	€ 4.60
<b>Vita Cola Pur</b> <sup>1,2</sup>	€ 2.50	€ 4.60
<b>Vita Orange</b> <sup>1,5</sup>	€ 2.50	€ 4.60
<b>Vita Lemon</b>	€ 2.50	€ 4.60
orange juice	€ 2.50	€ 4.60
apple juice	€ 2.50	€ 4.60
sour cherry nectar	€ 2.50	€ 4.60
banana nectar	€ 2.50	€ 4.60
banana-cherry mix	€ 2.50	€ 4.60
pineapple juice	€ 2.50	€ 4.60
grapefruit juice	€ 2.50	€ 4.60
black currant juice	€ 2.50	€ 4.60
tomato juice	€ 2.50	€ 4.60
pear nectar	€ 2.50	€ 4.60
passion fruit juice	€ 2.50	€ 4.60
mango juice	€ 2.50	€ 4.60
fruit juice spritzer	0,20 l	€ 2.40
juice mixed with soda		
fruit juice spritzer	0,40 l	€ 4.40
juice mixed with soda		
fresh squeezed orange juice	0,10 l	€ 3.10
<b>Iced tea</b> (seasonal)	0,40 l	€ 4.50
water		
table water sparkling/natural	0,20 l	€ 2.20
Staatl. fachingen bottle Medium/Natural	0,50 l	€ 5.00
Thüringer Waldquell bottle	0,75 l	€ 5.90

## cocktails

### before dinner drinks

<b>Martini cocktail</b>	€ 6.00
<b>Vodka Martini</b>	€ 6.00
<b>Manhattan</b>	€ 6.00
dry Canadian Club, Martini extra dry, Angostura	
perfect Canadian Club, Martini Rosso, Martini extra dry, Angostura	
sweet Canadian Club, Martini Rosso, Angostura	
<b>Cosmopolitan</b>	€ 6.00
Cointreau, vodka, cranberry juice, lime juice	
<b>Negroni</b>	€ 6.00
Campari, Martini Rosso, Gin, Soda	
<b>American</b>	€ 6.00
Campari, martini rosso, soda	
<b>Martini Blue</b>	€ 6.00
Martini Dry, Gin, Blue Curacao	

## sours / fizzes

<b>Whiskey Sour</b>	€ 5.80
Whiskey, lemon juice, sugar syrup	
<b>Rum Sour</b>	€ 5.80
Bacardi light dry, Bacardi Black, lemon juice, sugar syrup	
<b>Gin Sour</b>	€ 6.00
Dry Gin, lemon juice, sugar syrup	
<b>Gin Fizz</b>	€ 6.00
Dry Gin, sugar syrup, lemon juice, soda	
<b>Vodka Fizz</b>	€ 5.80
Vodka, sugar syrup, lemon juice, soda	
<b>Rhubarb Fizz</b>	€ 6.00
Gin, rhubarb nectar, lemon juice, sugar syrup,	
Soda, brown cane sugar	
<b>Mexican Mule</b>	€ 5.80
Limette, Tequila, Ginger Ale	
<b>Blue Lady</b>	€ 6.00
Gin, Blue Curaçao, lemon, Tonic Water	

## Coladas

<b>Piña Colada</b>	€ 6.80
Bacardi light dry, pineapple juice, coco syrup, cream	
<b>Strawberry Colada</b>	€ 7.10
Bacardi light dry, strawberries, pineapple juice, coco syrup, cream	
<b>Baileys Colada</b>	€ 7.10
Bacardi light dry, Baileys, hazelnut syrup, pineapple juice, coco syrup, cream, vanilla syrup	
<b>Pinky Colada</b>	€ 6.80
Bacardi light dry, pineapple juice, coco syrup, grenadine syrup, cream	
<b>Mexican Colada</b>	€ 7.10
Tequila, Kahlua, pineapple juice, coco syrup, cream	
<b>Swimming Pool</b>	€ 7.10
Vodka, Bacardi light dry, Blue Curacao, pineapple juice, coco syrup, cream	

## Summer cocktails

<b>“Aperol Spritz”</b>	€ 6.30
Prosecco, Aperol, Soda, a orange slice	
<b>“Hugo”</b>	€ 6.30
Prosecco, elderflower syrup, lime, mint, soda	

## Classic drinks

<b>Caipirinha</b> Cachaça, lime, cane sugar	€ 6.00
<b>Cuba Libre</b> Havanna Club Rum 3 years, lime, Coke <sup>1,2</sup>	€ 6.00
<b>Moscow Mule</b> Vodka, lime juice, ginger ale, peppermint, cucumber	€ 6.00
<b>Mojito</b> Havana Club Aero 3 years, mint leaves, limes, cane sugar, soda	€ 6.00
<b>White Russian</b> Kahlúa, Vodka, cream	€ 5.50
<b>Bloody Mary</b> Vodka, lemon juice, tomato juice, Worcester sauce, Tabasco, salt, pepper	€ 5.80
<b>Tequila Sunrise</b> Tequila, grenadine, orange juice, lemon juice	€ 6.50
<b>Mai Tai</b> Bacardi Black, Bacardi light dry, Old Pascas 73%, almond syrup, lemon juice, pineapple juice, orange juice	€ 7.50
<b>Hurricane</b> Bacardi Black, Bacardi light dry, orange juice, pineapple juice, lime juice, passion fruit syrup	€ 6.00
<b>Planter's Punch</b> Bacardi Black, lemon juice, orange juice, grenadine, nutmeg	€ 6.00
<b>Rum Runner</b> Bacardi Black, Bacardi light dry, lime juice, pineapple juice, Angostura, nutmeg	€ 6.00
<b>Long Island Ice Tea</b> Bacardi, Vodka, Gin, Tequila, Cointreau, orange juice, lemon juice, Coke <sup>1,2</sup>	€ 7.80
<b>Long Beach Ice Tea</b> the West Coast version: with black currant instead of Coke	€ 7.80
<b>Green Mamba</b> Licor 43, Blue Curacao, Maracujasaft, Lemon Juice, Cream	€ 6.20
<b>Sex on the Beach</b> Vodka, peach liqueur, orange juice, cranberry juice	€ 6.60
<b>Mabuhay Bagigba</b> Aperol, Bacardi Light Dry, Grapefruit Juice, Pineapple juice, coconut syrup	€ 6.20
<b>Rhubarb Panther</b> Vodka, rhubarb nectar, lime juice, vanilla syrup	€ 6.20
<b>Frozen Irish Coffee</b> Whiskey, Kahlua, espresso, vanilla ice cream, chocolate syrup	€ 7.00
<b>French 76</b> Vodka, lemon juice, grenadine, sparkling wine	€ 5.30
<b>B 52</b> Kahlúa, Baileys, Old Pascas 73 %	€ 5.00

## Daiquiri

<b>Daiquiri classic</b> Bacardi light dry, lime juice, sugar syrup	€ 5.80
<b>Margarita</b> Tequila, Cointreau, lemon juice	€ 5.80
<b>Frozen Fruit Daiquiri / Margarita</b> choose: strawberry, raspberry, banana, mango	€ 6.80

## nonalcoholic cocktails

<b>Bora Bora</b>	€ 4.00
pineapple juice, orange juice, lemon juice, grenadine	
<b>Jobir</b>	€ 4.00
black currant nectar, pear nectar, grapefruit juice	
<b>Pineapple Cocktail</b>	€ 4.00
pineapple juice, lemon juice, bitter lemon <sup>3</sup> , grenadine	
<b>Passionata</b>	€ 4.50
lime, cane sugar, passion fruit juice, soda	
<b>Exotic Punch</b>	€ 4.50
passion fruit juice, pineapple juice, orange juice, grapefruit juice, mango syrup	
<b>Summer Cooler</b>	€ 3.80
sour cherry nectar, lime juice, Ginger Ale <sup>1,3</sup>	
<b>Caipirinha nonalcoholic</b>	€ 4.50
Bitter Lemon <sup>3</sup> , lime, cane sugar	
<b>Piña Colada nonalcoholic</b>	€ 5.80
Monin rum syrup, pineapple juice, coco syrup, cream	
<b>Strawberry Kiss</b>	€ 5.80
mango juice, passion fruit juice, orange juice, strawberry syrup, cream	
<b>Exotic Rhababer</b>	€ 5.80
rhubarb juice, passion fruit juice, pineapple juice, caramel syrup	

## long drinks

(mit 4 cl)

<b>Whiskey Coke</b> <sup>1,2</sup>	€ 6.00
Jack Daniels or Jim Beam or Johnnie Walker Red Label	
<b>Bacardi Coke</b> <sup>1,2</sup>	€ 6.00
<b>Havanna Coke</b> <sup>1,2</sup>	€ 6.00
<b>Vodka Coke</b> <sup>1,2</sup>	€ 6.00
<b>Vodka Lemon</b> <sup>3</sup>	€ 6.00
<b>Greyhound</b>	€ 6.00
Vodka, grapefruit juice	
<b>Screwdriver</b>	€ 6.00
Vodka, orange juice	
<b>Gin Tonic</b> <sup>3</sup>	€ 6.40
<b>Amaretto Apple</b>	€ 6.00
Amaretto and apple juice	
<b>Amaretto Cherry</b>	€ 6.00
Amaretto with cherry juice	
<b>Southern Ginger</b> <sup>1,3</sup>	€ 6.00
<b>Batida Cherry</b>	€ 6.00
Batida with cherry juice	
<b>Batida Orange</b>	€ 6.00
Batida with orange juice	
<b>Campari</b> <sup>1</sup> <b>Orange</b>	€ 6.00
<b>Campari</b> <sup>1</sup> <b>Soda</b>	€ 6.00
<b>Licor 43 Blanco</b>	€ 6.00
Licor 43, Milk	
<b>Gin Tonic with Thomas Henry Tonic</b>	€ 8.40

<sup>1</sup> with color

<sup>2</sup> cassiminal

<sup>3</sup> chining

<sup>4</sup> with aspartamide (contains phenylalanine)

<sup>5</sup> with preservation benzoic acid +

<b>Rêmy Martin V.S.O.P.</b> fine champagne cognac	€ 4.30
<b>Osborne Veterano</b> brandy	€ 2.60

## rum

<b>Havana Club</b> 3 years	€ 2.40
<b>Old Pascas Very old Jamaica Rum</b> 73% Vol	€ 2.80
<b>Bacardi light dry</b>	€ 2.40
<b>Bacardi Black</b>	€ 2.40
<b>Ron Botucal Reserva Exclusiva 40 %Vol.</b>	€ 5.50
<b>Don Papa Rum 40%Vol.</b>	€ 5.50
<b>Ron Zacapa Sistema Solera Rum 40%Vol.</b>	€ 7.50
<b>Brugal Ron 1888 Gran Reserva Familiar 40% Vol.</b>	€ 7.50

## cordial

<b>Amaro Ramazzotti</b>	€ 2.60
<b>Jägermeister</b> German	€ 2.50
<b>Becherovka</b>	€ 2.50

## grappa

<b>Grappa di Pinot Bianco</b>	€ 4.10
<b>Grappa di Chardonnay</b>	€ 4.40

## liqueur

<b>Amaretto di Saronno originale</b>	€ 2.40
<b>Bailey's Irish Cream</b>	€ 2.40
<b>Grand Marnier</b> cognac with orange flavour	€ 2.60
<b>Cointreau</b> French orange liqueur	€ 2.60
<b>Frangelico</b> hazelnut liqueur	€ 2.60

## Spirituosen

<b>Malteserkreuz Aquavit</b>	€ 2.70
<b>Calvados Papidoux Fine</b>	€ 2.60
<b>Tequila Sierra Gold</b>	€ 2.50
<b>Tequila Sierra Silver</b>	€ 2.50
<b>Russian Standard Vodka</b>	€ 2.50
<b>Bombay Sapphire</b>	€ 3.30
<b>Original German Nordhäuser double corn brand</b>	€ 2.50
<b>Sambuca Molinari</b>	€ 2.50

## brands

<b>Williams Christ</b> pear brand	€ 4.30
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## classy fruit distillery "Ziegler"

<b>plum brand</b> 43 % The Franconian "Spätzwetschge" is picked in full maturity. In the glass you can feel the powerful power and fruitfulness.	€ 5.50
<b>wild raspberry brand</b> 43 % From the forests at Lake Balaton. Pure nature in the glass. Sun, earth, fruit	€ 5.90
<b>mirabelle brand</b> 43 % Unique fragrant mirabelles from Lorraine and Franconia. Soft and delicate on the palate, a gem among the fruit fires.	€ 6.30



## wine

### white wine by the glass 0,20 l

#### Germany

As known to all lovers of „Saale-Unstrut“ wine, unfortunately the recent years' crop yields have fallen dramatically. Therefore we are constantly striving to be provided with a constant supply of good wines from our region, but we ask for your understanding if the wanted wine is currently not in stock.

#### **Müller-Thurgau** € 5.90

like available  
dry, quality wine, Saale-Unstrut vineyard (Bad Sulza)  
fresh, sparkling, lemon aroma

#### **Silvaner** € 6.50

dry, quality wine, vineyard Zahn,  
fruity, gentle acidity, harmonically

#### **White Wine Cuvée** € 6.50

Dry, Winery Wolfram Proppe from the region  
fruity, fresh, refined white Cuvée

#### **Auxerrois** € 6.50

Dry Winehouse Weimar, light, Elder blossom, pear & a hint of lemon

#### **Riesling** € 6.80

Dry, area Meissen  
Beautiful whopping fruit note with a pleasant acidity

#### **Scheurebe** € 5.80

semi-sweet, Pfalz, Julius Kimmle  
a mellow wine with subtle fruit acid note, substantial, aromatic game

#### Italian

#### **Pinot Grigio** € 5.90

dry, Trentino  
fruit-accented, fine balance of acidity and sweetness  
clean, typical, elegant, fine on the finish

### rosé wine from the glass 0,2 l

#### French

#### **Rosé Cuvée** € 6.20

off-dry, Kloster Pforta Landesweingut,  
intensive bouquet, full of ripe fruitiness

## red wine from the glass 0,2 l

### German

#### **Spätburgunder**

€ 5.90

off-dry, quality wine,  
fine sweetness, like velvet, lasting

### Italian

#### **Chianti Renzo Masi**

€ 6.50

dry, Rufina (Chianti) Tuscany

### French

#### **Merlot**

€ 5.70

dry, VDT, Occidanien/ South French  
nice purple red, fruity, spicy, round

#### **Costières de Nîmes**

€ 6.70

dry, Syrah, Grenache,  
full-bodied red wine, dark berry fruit, aromatic

#### **Corbières**

€ 6.70

dry, Carignan,  
wild fruit aroma, finished within a oak wood wine barrel

#### **Bordeaux**

€ 6.70

dry, AOC  
strong, fruity, typical

### Spanish

#### **Señorio del Aguila Crianza**

€ 6.80

dry, very full-bodied, Barrique

#### **Mesa/3.9**

€ 6.80

dry, tempranillo, cherry red  
Juicy, aromatic, ripe fruits with aromas,  
matured in barriques

#### **Barriton Crianza 2014**

€ 6.80

dry, charming Rioja, old Tempranillo vines,  
ripe fruits, silky elegant

#### **El Castro de Valtuille**

€ 6.60

dry, D.O. Bierzo, Mencía,  
full bouquet with aromas of ripe berries and black olives, ripe, fine  
tannins and a long finish

#### **Avior Crianza**

€ 6.80

dry, Estremadura Tinto very mellow berries, ruby

### Portuguese

#### **Espiga**

€ 6.90

dry, Estremadura Tinto  
very mellow berries, ruby

### Chile

#### **Carmenere**

€ 6.80

dry, San Elias  
balanced, intense fruit, well structured

#### **Please keep in mind:**

Not every wine is always available.  
the offered open wines are displayed at the bar.  
Please feel free to ask the staff for alternatives.

## white bottled wine 0,75 l

Ask the staff for the actual vintage.

### German

#### Auxerrois

dry, Lagewein Golmsdorfer Gleisburg

Wolfgang Proppe winery

Aromas of quince and pear, soft, pleasant acidity

€ 31.00

#### Riesling

€ 31.00

dry, Lagewein Golmsdorfer Gleisburg Weingut Wolfgang Proppe

tangy, fragrant, aromas of citrus and ripe apples

#### Kerner

€ 31.00

dry, local wine Golmsdorf winery Wolfgang Proppe

fruity bouquet, mineral notes

#### White wine cuvée "unverblümt"

€ 29.00

dry, German wine winery Wolfgang Proppe

fragrant, fruity, uncomplicated

### French

#### Chardonnay

€ 25.00

dry, Ardeche, Louis Latour,

clean and shading pear smell, with a floral mint note

#### Sauvignon blanc

€ 26.00

dry, Louis Latour/Simonet-Foavre

very fresh, gooseberry note, creamy texture

### Italian

#### Vernacchia di San Gimignano

€ 26.00

dry, DOCG, Pietraserena

much harmony from the oldest DOCG from Italy,

aromatic, nutty aroma, creamy, glazed

#### Gavi di Gavi

€ 26.00

dry, DOCG Bersano,

juicy fruit, harmonically, gentle acidity

## rosé bottled wine 0,75 l

Ask the staff for the actual vintage.

### German

#### Rosé Kloster Pforta

€ 28.00

dry, light & fruity, from the

Saale-Unstrut region

Please, don't be sad if the wanted wine is not available sometimes.

## red bottled wine 0,75 l

Ask the staff for the actual vintage.

### French

#### **Pinot Noir**

€ 26.00

dry, AOC, Louis Latour/SimonetFoavre  
clean, gentle cherry aroma, with a fine mineral

#### **Côtes du Rhône „Grand Reserve“**

€ 29.00

dry, AOC, Pierre Amadieu/Cotes du Rhone  
deep red colour, aroma from blueberry, cassis and  
blackberry, full and delicate, strong and intense structure,  
silky and fresh tannin in the finish

### Italian

#### **Chianti Rufina**

€ 27.00

dry, DOCG, individual layer development  
fully fruit bouquet, lasting

### Spanish

#### **Señorio del Aguila “Reserva”**

€ 31.00

dry, Somontana,  
intense fruit, smooth long, harmonically, gentle wood aroma

#### **Hazaña Viñas Viejas**

€ 31.00

Dry, Rioja DOCa  
fine spicy notes, such as vanilla and star anise next to the fruity  
components ripe, dark cherries and dark berries, beautiful caressing  
and elegant on the palate.

#### **Marques de Riscal**

€ 32.00

Dry, Rioja, 2016  
nice and full Cherry Red, smooth Bouquet, with noble notes of  
Berries, really smooth and astonishing on the Palate, framed with  
gentle Tanins

## Spanish

### **Señorio del Aguila “Reserva” € 31.00**

dry, Somontana,  
intense fruit, smooth, long, harmonically, gentle wood aroma

### **Hazaña Viñas Viejas**

Dry, Rioja DOCa € 31.00  
fine spicy notes, such as vanilla and star anise next to the fruity  
components ripe, dark cherries and dark berries, beautiful caressing and  
elegant on the palate.

### **Corte Mayor Reserva**

dry, Rioja Barón de Ley, 2010 € 31.00  
the ruby red reserve tells of a seductive scent of cherries,  
plums, black tea, vanilla and cigar box. Their tannins are fine,  
taste ripe and are reminiscent of soft liquorice

### **Izadi Tinto Reserva Familiar**

dry, Rioja DOCa € 37.00  
intense ruby red, multi-layered bouquet of red fruits, slightly spicy notes of  
clove and pepper, extremely delicate, yet style-defining tannins and an  
exquisitely fine freshness backbone

### **Baron de Ley, Reserva**

dry, Rioja, 2014 € 35.00  
Dense, ripe bouquet, aromas of blackberries, cherries and  
chocolate

**We mainly receive our exquisite wines from the  
"Vinotheka" at Bachstrasse. ( Owner: Jörg Dietrich)**

**For our large variety of Whisky & Whiskey as well as Single malts  
please refer to our german menu or restaurant Staff.**

## Whisky & Whiskey (2cl) Single Malts Highland

<b>Dalmore</b> 12 years 43% Vol. very elegant whiskey, which does not get the appreciation it truly deserves.	€ 6.30
<b>Glenmorangie</b> 10 years 40% Vol. very fine balanced malt, who has been the market leader for years.	€ 5.20
<b>Oban</b> 14 years 43% VOL. A soft malt with smoky Charm and a wonderful balance.	€ 7.10

## Highland / Speyside

<b>Cragganmore</b> 12 years 40% Vol. a still quite unknown, very complex aromatic Nobel malt, in which malt and peat convincingly balance	€ 4.90
<b>Glenlivet French Oak</b> 15 years 40% Vol. one of the oldest and most renowned brands in Speyside, very elegant malty whiskey, like the fertile soil of the Grande Champagne, which produce the ideal grapes for cognac, the valley of the Livet provides the clear spring water particularly delicate whiskeys can be produced from.	€ 5.30
<b>Glenfiddich</b> 12 years 40% Vol. The top seller in malts worldwide, based on the fact that it was the first single malt ever to hit the world market back in 1963.	€ 4.20
<b>Cardhu</b> 12 years 40% Vol. Its aromatic and flavor qualities make Cardhu a reference among the Malts of the Speyside area.	€ 5.10

## Lowland

<b>Auchentoshan</b> 12 years 40% Vol. The 12-year-old Auchentoshan stored in both vintage bourbon and used sherry barrels. It is one of the most popular single malts from the Scottish Lowlands.	€ 5.30
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## Islay

<b>Ardbeg</b> 10 years. The strongest Islay, powerful, pungent and intense, preferably before bedtime	€ 7.20
<b>Bowmore</b> 12 years 40% Vol. the quintessence of an islay as mentioned by several connoisseurs, peat flavor combined with delicate sweetness and exotic fruitiness	€ 6.20
<b>Laphroaig</b> 10 years 40% Vol. the most obscure comparisons were used to describe this overwhelming whiskey: <b>Disinfectant, diesel, tar, seaweed - it does not help, you have to try it yourself. Either you are enthusiastic about it or you'll never touch it again.</b>	€ 5.20
<b>Lagavulin</b> 6 years 43% Vol. a particularly robust malt with intense peat aroma, distinctively smoky and complex	€ 6.30
<b>Caol Ila</b> 12 years 43% Vol. This malt shines pure and white golden. The ocean's tingling fresh salt aromas blend into the island's peaty smokiness.	€ 6.30

## Islands Orkney

### Highland Park

12 years 40% Vol.

The complete all-rounder, smoky and with the sweetness of heather honey

€ 5.90

## Skye

### Talisker Skye

10 years 45,8% Vol.

rich seaweed flavor with sweet peaty bouquet and peppery finish

€ 5.60

## Jura

### Isle of Jura

10 years 40% Vol.

a light, rather sweet whisky with a fine salt flavor

€ 5.20

## Irish Whiskeys

### Bushmills Malt

10 years 40% Vol.

a gentle malt, incomparision with the scottish representatives, because it is triple distilled and the crop is not kilned over peat.

€ 4.90

### Jameson Select Reserve

(without age indication) 40% Vol.

It is truly considered one of the finest Irish Whiskeys. The still relatively young brand, which exists only since the 1960s, uses a third sherry barrel-stored distillates.

€ 5.20

### Tullamore Dew

(without age indication) 40% Vol.

a soft, verry light blend with a rich past.

Germany's best selling irish whisky.

€ 3.80

## Canadian Whiskey

### Canadian Club

40% Vol.

The great old brand of canada was often copied in the previous century. in contrast to most brands the blending takes place before the barrel storage.

€ 3.80

## American Whisky

### Jim Beam Black Label

Bourbon 8 years 40% Vol.

"Despite some criticism, i consider Jim Beam as a light and existential whisky..." (Jim Murray – one of the world's leading whisky experts)

In over 200 years of history, no day has passed since the distillations were not distributed by a direct descendant of the founder.

€ 3.60

### Jack Daniels Old No.7

Tennessee Whisky 43% Vol.

Frank Sinatra's favorit whisky gets a specific character by a special type of filtration.

(the fresh whisky run

€ 3.80

To eat and to drink keeps  
body and soul together.  
(saying)

The world is owned by  
those who enjoy it.  
(Giacomo Graf Leopardi, 1798 – 1837)

Like a valuable wine life has  
to be enjoyed with proper  
interruptions and sip by sip.  
(Ludwig Andreas Feuerbach, 1804 – 1872)