



Meals & Beverages

Breakfast Menu

Available until 12:00 pm

BREAKFAST

For all breakfasts (Except for the revitalization and the French breakfast), a small hot drink (except grog, tea with rum and mulled wine) is included.
A large hot drink comes with an additional charge.

with latte macchiato plus 1.90 €,
with large coffee, tea or milk coffee plus 2.20 €,
with hot white or dark chocolate, or cocoa plus 2.60 €
with orange or apple juice instead of a small hot drink, plus 1.80 €
extra cream, plus 0.60 €

PERFECT TO SHARE:

Breakfast for Two € 30.00

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 € 30.00

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 € 35.00

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 € 49.00

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

breakfast "six" € 7.70

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

breakfast "seven" € 8.80

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

breakfast "eight" € 10.70

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

breakfast "nine" € 11.50

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" € 12.20

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" € 13.30

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" € 17.10

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" € 18.20

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" € 19.90

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 € 19.90

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

Revitalization breakfast € 10.75

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

French breakfast € 8.50

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

Morgenmuffel®

€ 4.90

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

| | |
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| one boiled egg | € 1.60 |
| extra honey or jam or plum jam or Nutella | € 1.00 |
| extra sliced, sheep's cheese or camembert | € 2.90 |
| extra Black Forest ham, boiled ham or salami | € 2.90 |
| extra vegan cheese or smoked tofu or vegan cold cut | € 4.50 |
| extra serrano ham | € 7.70 |
| extra cream cheese | € 1.80 |
| extra crispy bacon | € 5.40 |
| extra smoked salmon | € 8.10 |
| extra caviar | € 2.90 |
| extra butter or Margarine | € 1.20 |
| extra roll | € 1.80 |
| extra double roll or multi-grain roll | € 2.70 |
| extra baguette or bread | € 1.80 |
| extra croissant | € 2.50 |

Wholefood breakfast

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|---|---------------|
| muesli or cereals (with milk or natural yoghurt) | |
| with honey | € 7.00 |
| with banana & kiwi | € 7.70 |
| with raspberries & honey | € 7.70 |
| with mixed fresh fruit | € 8.00 |
| natural yoghurt | |
| with honey | € 6.30 |
| with banana & kiwi | € 7.00 |
| with raspberries & honey | € 7.00 |
| with mixed fresh fruit | € 7.50 |

Egg dishes

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| three scrambled eggs | |
| one roll or baguette, butter and salad | |
| natural | € 7.90 |
| with crispy bacon | € 9.90 |
| with ham and tomato | € 9.10 |
| with green onion and tomato | € 9.10 |
| with salmon | € 12.50 |
| mediterranean | € 10.60 |
| with black olives, dried tomatoes, green onion and cheese | |
| medley | € 10.90 |
| with ham, green onion, tomato, cucumber, white mushrooms, bell pepper, one double roll | |
| three fried eggs | |
| one roll or baguette, butter and salad | |
| natural | € 7.90 |
| with crispy bacon | € 9.90 |
| with salmon | € 12.50 |

OUR MORNING DREAM

(Must be booked at least two days in advance.)

2 glasses of champagne

2 cups of coffee

2 glasses of fresh pressed orange juice

2 glasses of still water

Portion of roasted barberie duck

**with a sauce of dijon mustard, gorgonzola and
olive oil**

With this we serve:

**Foie-gras pâté, camembert, tete de moine,
butter, cream cheese and apricot jam, two
servings 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**

€ 59.00

Lunch and Dinner Menu

Available at 11:00 am

(also includes eggs from
the breakfast menu)

Guest Favorites:

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|---|----------------|
| Plate of Antipasti for two | € 21.50 |
| slices of toasted baguette topped with grilled zucchini, eggplant, bell peppers, oyster mushrooms and sun-dried tomatoes, served with bacon-wrapped dates | |
| Pear Pan | € 16.00 |
| pork strips stir-fried with pears and potatoes, seasoned with fresh Spanish pepper (spicy!!!), cheese au gratin | |
| Burgundy Pan | € 21.00 |
| beef strips pan-fried with white mushrooms and green onions, deglazed with Merlot Barrique (red wine), refined with cream, baguette | |
| Red Pan | € 21.00 |
| fiery beef strips with onions, green onions, peppers, kidney beans and corn, topped with sour cream, baguette | |
| Saddle Steak “au four” | € 21.00 |
| topped with fine ragout out of pork, cheese au gratin | |
| Thuringian “Rostbrätel” | € 21.00 |
| a cutlet of pig neck, grilled and served with roasted onions and mustard (we advise fried potatoes on the side) | |
| “Stilbruch” Salad with balsamic vinegar | € 14.50 |
| crispy fried potatoes and two fried eggs on lettuce, garnished with tomato and cucumber | |
| Sicilian Salad with beef strips | € 19.50 |
| zucchini, tomatoes, cucumber, carrots and corn, arranged on rocket, seasoned with a dressing containing honey, shallot, lemon and olive oil, garnished with olives, spicy beef strips and Pecorino cheese, baguette | |
| Smoked salmon & zucchini | € 14.90 |
| cooked with smoked salmon and zucchini served in a white wine cream sauce | |
| “Kaiserschmarrn” | € 11.50 |
| with plum jam or applesauce or with stewed plums | |
| pancake with almond slivers and caramel sauce, sugar powder, whipped cream | |

Drinks to start

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| “Aperol Spritz” | € 7.00 |
| Prosecco, Aperol, sparkling water, orange slice | |
| Negroni | € 7.20 |
| Campari, Martini Bianco, Gin, | |

Small refinements / Appetizers

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| “ Crostini” | € 6.00 |
| three toasted slices of baguette topped with puréed tomatoes plus olive oil and garlic, | |
| “Tapenade” | € 7.00 |
| three toasted slices of baguette topped with black olive paste | |
| “Pesto Genovese” | € 6.50 |
| three slices of toasted baguette topped with pesto, made of: olive oil, basil, garlic and Grana Padano cheese | |
| Marinated olives (homemade) | € 7.70 |
| black and green olives, marinated with Sambal Oelek (spicy), garlic and herbs, fresh baguette | |
| Plate of appetizers for two | € 18.40 |
| collection of original Bruschetta, Crostini, Tapenade, Pesto and homemade feta cheese, served with olives | |
| Plate of antipasti for two | € 21.50 |
| slices of toasted baguette topped with grilled zucchini, eggplant, bell peppers, oyster mushrooms and sun-dried tomatoes, served with bacon-wrapped dates | |
| Marinated oyster mushrooms | € 11.70 |
| oyster mushrooms, marinated with Italian herbs and garlic, fresh baguette | |
| “ Würzfleisch” | € 8.50 |
| fine ragout made of pork, cheese au gratin, toasted baguette, lemon wedge | |

“Bruschetta”

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|--|---------|
| Original | € 8.20 |
| four slices of toasted baguette topped with finely chopped tomatoes with herbs, garlic & olive oil, | |
| With Garlic | € 5.80 |
| four slices of toasted baguette with olive oil and garlic | |
| Mediterranean | € 9.20 |
| four slices of toasted baguette topped with grilled zucchini, eggplant, sun-dried tomatoes and grilled peppers | |
| Caprese | € 9.40 |
| four slices of toasted baguette, topped with tomato and diced, pesto-marinated mozzarella cheese | |
| with Spanish Serrano ham | € 11.30 |
| 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 garnished with olive oil and balsamic vinegar .

Steaks fresh from the grill

For our dishes we offer fried potatoes, baked potato, rosemary potatoes, basmati rice, Pasta Penne, Pasta Spaghetti, mixed salad, fresh baguette or bread

(The selected side dish is included in the price)

Beef

By the way: we exclusively use Argentinian meat.

Please tell your waiter if your beef should be 'rare', 'medium' or 'well done'

Rump Steak

200 g € 35.00

300 g € 38.00

Rump Steak with Gorgonzola cheese

au gratin in a pan and deglazed with sherry

200 g € 35.00

300 g € 40.00

Rump Steak á la Chef de la Cuisine

topped with our homemade feta cheese

200 g € 35.00

300 g € 40.00

Rump Steak with Spinach and Almonds

arranged on spinach, garnished with cream, and shaved almonds

200 g € 35.00

300 g € 40.00

Pork

Saddle Steak "au four"

topped with fine ragout out of pork, cheese au gratin

€ 21.00

Thuringian "Rostbrätel"

a cutlet of pig neck, grilled and served with roasted onions and mustard (we advise fried potatoes on the side)

€ 21.00

Turkey

Turkey Breast Steak with White Mushrooms

€ 22.00

with fresh white mushrooms, herbs & freshly ground pepper

Turkey Breast Steak with Spinach and Almonds

€22.00

steak arranged on spinach, garnished with cream and shaved almonds

Turkey Breast Steak with Tomato and € 22.00

Mozzarella cheese

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.

Pan Dishes

Turkey breast strips can be substituted for pork upon request!

“Bauernfrühstück” (bacon and potato omelette)

fried potatoes with bacon, ham and onions, seasoned with marjoram and ground caraway,

coated and backed with scrambled egg, topped with mustard pickle **€ 15.00**

Bolognese pan

Pasta in a Bolognese sauce, cheese au gratin

Chili con Carne **€ 16.30**

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

Pear pan **€ 16.00**

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

Spinach pan **€ 16.30**

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

Red pan **€ 21.00**

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

Burgundy pan **€ 21.00**

beef strips pan-fried with white mushrooms and green onions, deglazed with Merlot Barrique (red wine), refined with cream, baguette

Vegetarian Pan Dishes

White Mushroom pan **€ 15.80**

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

Potato pan **€ 15.80**

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

Eggplant and Zucchini pan **€ 16.00**

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

Vegetable Medley pan **€ 15.50**

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

for our pan dishes we suggest:

turkey breast strips or pork strips **€ 9.50**

beef strips **€ 11.50**

meat alternative from pea protein **€9.50**

Starter Salads

- Small salad with yoghurt-herb dressing** € 7.00
mixed lettuce with tomatoes, cucumber, peppers and corn
- Tzatziki** € 7.00
Greek cucumber salad with plenty of garlic, baguette
- Tomato and Mozzarella cheese with balsamic vinegar cream** € 11.00
tomatoes and Mozzarella cheese, seasoned with balsamic vinegar and olive oil, fresh pepper and basil, baguette

Salads

- “Stilbruch” salad with balsamic vinegar** € 14.50
crispy fried potatoes and two fried eggs on lettuce, garnished with tomato and cucumber
- Farmer Salad** € 14.50
tomatoes, cucumber, peppers on lettuce, hearty garlic dressing, grated feta cheese and diced roasted rye bread
- Rustic wild herb salad with Sunflower seeds** € 15.00
Wild herbs salad and Julien vegetables with a vinaigrette of mustard pickles and capers, bordered with tomatoes and vegetable sprouts of the season in addition to fresh baguette
- Eggplant-zucchini salad with pine nuts** € 15.50
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** € 16.70
grilled and marinated eggplant, zucchini, peppers & sun-dried tomatoes arranged on lettuce and topped with Pecorino cheese, we serve this salad with slices of baguette roasted with garlic oil
- Mixed salad with savory smoked salmon** € 16.70
Lettuce, wild herbs, arugula, tomatoes, cucumbers and a yoghurt-herb dressing, garnished with red onions, boiled egg and fresh dill
- Salad with turkey breast strips** € 16.70
variegated salad with tomato, cucumber and peppers, yoghurt-herb dressing garnished with pan-fried turkey breast strips, baguette
- Tropical salad** € 16.70
a mixture of tropical fruit, arranged with turkey breast strips in a spicy-sweet sauce and baguette
- Mixed salad „greek style“** € 15.00
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** € 16.70
lettuce with orange and apple, pan-fried turkey breast strips and a dressing, containing caramel, chili, curd cheese and cream, with walnuts, baguette
- Sicilian Salad with beef strips** € 19.50
zucchini, tomatoes, cucumber, carrots and corn, arranged on rocket, seasoned with a dressing containing honey, shallot, lemon and olive oil, garnished with olives, spicy beef strips and Pecorino cheese, baguette

Pasta – Spaghetti

for your Pasta dishes we offer you freshly grated Grana Padano (Parmesan cheese) or Pecorino (cheese) on your request,

- Bolognese** € 11.90
with spicy minced meat sauce
- Alfredo** € 11.90
with ham, peas, Grana Padano cream sauce
- Amatriciana** € 11.90
cooked with ham and bacon, green onions, diced tomatoes and chilies
- Smoked Salmon** € 14.70
cooked with smoked salmon in a garlic cream sauce topped with
green onions
- á la Chef de la Cuisine** € 17.00
pan fried beef strips with fresh pepper, refined with tomatoes,
green onions and rocket, seasoned with garlic, topped with Pecorino cheese
- á la Vargas** € 15.00
with Serrano ham, stir-fried pepper strips, sun-dried tomatoes,
black olives and green onions, seasoned with Sambal Oelek

Vegetarian Spaghetti

- Grana Padano** € 11.80
in Grana Padano cream sauce, with freshly ground pepper
- in Pesto** € 11.80
in basil-cream sauce, with white wine
- With eggplant** € 11.80
fried eggplant in tomato sauce with oregano
- Aglio e Olio e Peperoncino** € 11.00
cooked with olive oil, garlic and chilies
- in Olive Sauce** € 11.80
cooked with olive oil, sambal oelek(spicy), black olives and olive paste
- with Spinach and Gorgonzola cheese** € 11.80
with spinach and Gorgonzola-cream sauce
- á la Marinara** € 11.80
pan-fried with tomatoes, green onions, garlic, black olives and caper,
topped with freshly ground pepper
- Primavera** € 11.80
vegetable medley (zucchini, peppers, eggplant,
carrot, white mushrooms, tomatoes, green onions) stir
fried with white wine-cream sauce

Penne

for your Pasta dishes we offer you freshly grated Grana Padano (Parmesan cheese) or Pecorino (cheese) on your request,

“Arrabbiata” € 11.90

cooked with ham, diced tomato and green onion seasoned with garlic, Sambal Oelek (hot) and tomato sauce

with Peas, Ham and Tomato € 11.90

cooked with a creamy tomato sauce out of ham, peas and tomato

Smoked Salmon and Zucchini € 14.90

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

“á la Professore” € 15.00

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

vegetarian Penne

“á la Pomodoro” € 11.00

cooked with tomato sauce, seasoned with oregano

with White Mushrooms € 11.90

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

with Gorgonzola cheese € 11.90

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

with Oyster Mushrooms € 12.00

oyster mushrooms, tomato and green onions fried in olive oil, seasoned with garlic, Sambal Oelek (spicy) and fresh parsley, topped with some Pecorino cheese

Basmati rice

“Turkey á la King” € 17.90

turkey breast strips with peppers and white mushrooms in a Sherry cream sauce

Turkey breast strips with grapes and pineapple

In a fruity curry sauce of peach puree and cream, garnished with red

seasonal fruits, roasted coconut flakes and fresh mint € 17.90

Colorful vegetable rice „mediterranean style“

in garlic oil roasted eggplant, zucchini, paprika, mushrooms, carrot, tomatoes, rocket, spring onion and black olives, seasoned with white wine,

Sambal Oelek (spicy) and Italian herbs, refined with pecorino and pine nuts € 17.00

Vegetarian Thai Curry € 17.50

potatoes or rice with colourful vegetables (zucchini, paprika, eggplant, tomatoes, spring onions) in coconut-cream-sauce with ginger, curry, lemongrass and Asian fish sauce

Soups / hotpots

Tomato soup € 7.70

with croutons (diced, roasted bread)

Carrot-Orange-Ginger soup € 7.70

creamy soup with the sweetness out of carrots, fruitiness of orange and spice of ginger, fresh baguette

Ratatouille Niçoise € 10.60

vegetable stew containing eggplant, tomato, zucchini, white mushrooms, peppers & garlic, sour cream, fresh baguette

Cheese

Herb Curd Cheese (Kräuterquark) € 5.80

hearty herb curd cheese, butter, rye bread

Homemade Feta Cheese € 9.40

with garlic and fresh herbs, fresh baguette

Baked Feta Cheese € 12.50

Baked with a marinade of sambal oelek, garlic oil and Italian herbs with salad, marinated tomato cubes and fresh baguette

Olive-Cheese Plate € 12.50

diced alpine cheese, home-style marinated green and black olives, fresh baguette

Variation of Cheese with Grapes € 17.90

selection of different types of cheese from various European areas with fresh baguette

Side Orders

fried potatoes or rosemary potatoes € 5.90

basmati rice, Spaghetti or Penne € 5.30

green peas with butter or roasted onions € 3.90

spinach with almonds with butter and € 5.70

sour cream

fried white mushrooms or zucchini € 5.80

Oyster mushrooms or aubergine € 8.50

grilled Mediterranean vegetables € 9.00

(zucchini, eggplant, peppers and sun-dried tomatoes)

Savory crêpes

filled with:

Gorgonzola Cheese € 10.60

Tomatoes and Mozzarella Cheese € 10.70

Mediterranean € 10.70

with grilled zucchini, eggplant, peppers & oyster mushrooms

Serrano ham, rocket, sun-dried tomatoes & Pecorino cheese € 15.50

Baguette

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

| | small | large |
|--|----------------|---------------|
| Boiled Ham and Lettuce | €7.80 | €9.70 |
| Cheese and Lettuce | €7.80 | €9.70 |
| Salami and Lettuce | €7.80 | €9.70 |
| Mediterranean mixed grilled veggies (zucchini, eggplant & peppers) | € 10.20 | €12.10 |
| Smoked Salmon, Lettuce, and Onions | €10.80 | €13.20 |
| Boiled Ham, Cheese au gratin | € 8.60 | €10.50 |
| Salami, cheese au gratin | € 8.60 | €10.50 |
| Tomato, Mozzarella Cheese au gratin | € 8.60 | €10.50 |
| Mixed grilled Vegetables, Feta cheese au gratin | € 11.70 | €14.40 |

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

Hearty Bread

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| “Stilbruch” Special | € 9.90 |
| two slices of toasted bread, topped with salami, tomato and cucumber, cheese au gratin, served with mustard pickle | |
| “Stilbruch” Special vegetarian | € 9.50 |
| two slices of toasted bread, topped with tomato, peppers and cucumber, cheese au gratin, served with mustard pickle | |
| “Strammer Max” | € 10.90 |
| two slices of buttered bread topped with diced Black Forest ham and three fried eggs, served with mustard pickle | |
| Freshly baked frittata | € 12.00 |
| 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

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| filled with : | |
| curd cheese with herbs (Kräutercreme) | € 9.50 |
| crème fraîche | € 9.50 |
| tzatziki | € 9.50 |
| gorgonzola cheese | € 10.70 |
| tomato and garlic dip | € 9.50 |
| homemade feta cheese | € 10.70 |
| (contains garlic) | |
| smoked tofu, tomato paste and vegan cheese gratin | € 10.70 |

All the baked potatoes come with a salad garnish with olive oil and balsamic vinegar .

Desserts

Fruit plate with Fresh Fruit € 9.00

different kinds of fruit (depending on the season) peeled, sliced and deliciously arranged with chocolate sauce

Apple Strudel € 7.70

warm apple strudel with powdered sugar, vanilla ice cream and whipped cream decorated with chocolate sauce

Mango Coconut Espuma € 7.70

heavenly delicate foam garnished with fruit & fresh spearmint

“Kaiserschmarrn” € 11.50

with plum jam or applesauce or with stewed plums

pancake with almond slivers and caramel sauce, sugar powder, whipped cream

Crêpes

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

Crêpes pure (without fruit) € 6.70

Crêpes with sugar and cinnamon € 7.90

Crêpes with applesauce € 8.30

Crêpes with plum jam € 8.30

Crêpes with raspberries € 8.30

Crêpes with sour cherries € 8.30

Crêpes with honey and almond slivers € 8.30

Crêpes with two scoops of vanilla ice cream € 8.30

Crêpes with chocolate sauce or Nutella € 8.30

Ice Cream

every sundae is also offered without whipped cream.

Iced Coffee € 4.60

iced coffee with vanilla ice cream

with whipped cream € 5.20

Iced Chocolate € 4.60

iced cocoa with vanilla ice cream

with whipped cream € 5.20

vanilla ice cream with hot raspberries and whipped cream € 7.20

chocolate ice cream with bananas, walnuts, eggnog and whipped cream € 7.20

ice cream plate with mixed fresh fruit € 7.20

Side orders for the desserts

one scoop vanilla ice cream € 1.40

one scoop chocolate ice cream € 1.40

a serving of whipped cream € 0.60

2 cl egg liqueur € 1.80

a serving of chocolate sauce € 0.70

Milkshakes

made with fruit:

€ 4.60

Mango Shake
Strawberry Shake
Raspberry Shake
Banana Shake
Cherry Shake

made with Monin syrup:

€ 4.60

Vanilla Shake
Caramel Shake
Cinnamon Shake

Milkshake with one scoop of vanilla ice cream

€ 5.40

Yoghurt drinks

made with fruit

€ 4.70

Mango Yoghurt
Strawberry Yoghurt
Raspberry Yoghurt
Banana Yoghurt
Cherry Yoghurt

Drinkable yoghurt with one scoop of vanilla ice cream

€ 5.40

Coffee and Hot Drinks

Oat Milk / Lactose-Free

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| House Coffee if desired also decaffeinated | € 2.90 |
| House Coffee large if desired also decaffeinated | € 4.30 |
| Espresso | € 2.80 |
| Espresso Double | € 4.40 |
| Cappuccino | € 4.00 € 3.10 |
| Cappuccino large | € 5.70 € 4.60 |
| Milk Coffee (white coffee) | € 5.50 € 4.40 |
| if desired also decaffeinated | |
| Latte Macchiato espresso with milk and milk foam | € 4.50 € 3.40 |
| Espresso Macchiato espresso with a splash milk foam | € 2.80 |
| Espresso Chocolate | € 2.90 |
| Cocoa | € 3.80 € 2.90 |
| Cocoa large | € 5.00 € 3.90 |
| Cocoa with Whipped Cream | € 4.30 € 3.40 |
| Large Cocoa with Whipped Cream | € 5.50 € 4.50 |
| Hot Lemon Water with Honey | € 2.90 |
| Hot Milk with Honey | € 3.80 € 2.90 |
| Glass of Milk hot or cold | € 3.50 € 2.60 |
| Grog with Rum 4 cl | € 4.60 |
| Tea with Rum 2 cl | € 4.70 |
| Mulled Wine seasonal | € 3.40 |

Coffee Specialties

(with 2 cl Alcohol)

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| Irish Coffee coffee with Whiskey, whipped cream | € 5.60 |
| Coffee Veneziano coffee with Amaretto, whipped cream | € 5.60 |
| Baileys Coffee coffee with Baileys, whipped cream | € 5.60 |
| “Pharisäer” coffee with rum, whipped cream | € 5.60 |
| Coffee “Affogato” espresso with vanilla ice cream | € 5.60 |
| Barraquito Licor 43, single espresso, foamed milk, cinnamon | € 5.60 |
| Choco Glow 43 hot chocolate, Licor 43, Single espresso, whipped cream | € 5.80 |

Latte Macchiato or Cappuccino with a syrup € 4.00
€ 3.80

almond, gingerbread, cinnamon, white chocolate, caramel, vanilla, coco, chocolate, hazelnut, Amaretto

“Ina’s Drink” € 5.30

foamed milk, Amaretto, espresso, sugar and cinnamon, cocoa, whipped cream, if desired without whipped cream

Chocolate Specialties

Hot Chocolate made with heavy cream € 4.30

Hot chocolate with Whipped Cream € 4.90
made with heavy cream

Hot Chocolate large made with heavy cream € 5.30

Hot Chocolate large with Whipped Cream € 5.90
made with heavy cream

White Hot Chocolate € 4.20

White Hot Chocolate with Whipped Cream € 4.80

Russian Chocolate hot chocolate with Vodka, whipped cream € 6.10

Italian Chocolate hot chocolate with Amaretto, whipped cream € 6.10

Lumumba cocoa with rum, whipped cream € 5.90

Tea

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

Cup of Tea € 3.20

Cup of Tea large € 4.40

100g loose leaf fruit tea “Morgenmuffel” € 7.00

homemade tea

Black Tea

Assam meleng GFBOP

classic tea from northern India, strong, spiced flavour

Darjeeling Castelton

excellent highland mix, mild taste with nut, fruit and nutmeg aromas

English Breakfast St. Andrews

traditional English breakfast mix with an aromatic and robust taste

Flavoured Black Tea

Strawberry Cream Ameli

combination of black and green tea, taste of fresh, ripe strawberries and a delicate cream note

Imperial Earl Grey

aromatic, refreshing and strong Ceylon China black tea mix, with lemon and bergamot notes

Herbal Tea

Wellness Cup

combines the lively and fresh herbs with the sweet taste of honey and wildflowers

Ginseng Valley

refreshing wellness tea with an incomparable combination of exotic herbs and ginseng

Ginger Breeze "revitalizing"

Ayurvedic herb mix from lemon peels, lemongrass, with a light sharpness of ginger and pepper

Herbal Temptation "for the ghastly weather"

aloe vera pieces and goji berries add to the wellness effect of this mild herbal tea

Peppermint or Chamomile (as a teabag)

Green Tea

Gunpowder Zhu Cha

strong and spiced taste with grassy and lightly smoke aromas

Sencha Senpai

slight acerbic taste with yellow color ones brewed

Flavoured Green Tea

Jasmine Ting Yuan

elegant and harmonic with aromas of fresh jasmine blossoms

Mango Lu Dao

mixes the strength of green teas with delicate white teas, flavoured with natural mango oil

Morimoto Matcha-Iri Sencha

fine Matcha of an April harvest mixes with Sencha leaves, lightly sweet

Fruit Tea

Red Fruit Flash

full strength of red berries, pleasant sourness from hibiscus

Palm Beach

sweet, aromatic bananas with ripe red cherries brewed to perfection

Persian Apple

unique oriental fruit tea, tastes from fresh sweet apples and a light citrus note

Morgenmuffel Tea

delicious fruit medley, echoes the palette of our house breakfast smoothie

Roiboos

grown in South Africa, Roiboos is very similar to a tea. in contrast to a black tea, roiboos has a lower amount of tannins (not bitter) and is caffeine free.

Roiboos Cream Caramel

a mild Roiboos mix, brings out the natural Roiboos taste with the sweetness of caramel and macadamia nuts.

Beer

| | | |
|--|---------------|---------------|
| Weimarer Pils | 0,25 l | € 3.70 |
| regional beer from the Ehringsdorfer brewery in Weimar, on tap | 0,40 l | € 4.90 |
| Ritterbräu dark | 0,25 l | € 4.00 |
| traditional, amber-colored beer specialty, on tap | 0,40 l | € 5.10 |
| “Shandy” (Radler) | 0,25 l | € 3.60 |
| Weimarer Pils and sprite | 0,40 l | € 4.80 |
| “Diesel” ^{1,2} | 0,25 l | € 3.60 |
| Weimarer Pils and Coke | 0,40 l | € 4.80 |
| Maisel’s wheat beer | 0,50 l | € 5.20 |
| beer brewed from wheat | | |
| Maisel’s wheat mix | 0,50 l | € 5.60 |
| with banana, coke or cherry | | |
| Maisel’s dark wheat beer | 0,50 l | € 5.20 |
| | | |
| Maisel’s wheat beer | 0,50 l | € 5.20 |
| | | |
| nonalcoholic | | |
| | | |
| Jever fun nonalcoholic | 0,33 l | € 3.60 |
| | | |
| Berlin’s Weisse with a shot of syrup | 0,33 l | € 4.40 |
| seasonal offer | | |
| Craft beer | 0,33 l | € 6.20 |

Sparkling Wine/Champagne

| | | |
|---|---------------|----------------|
| Rotkäppchen dry | 0,10 l | € 4.40 |
| sparkling wine | 0,75 l | € 26.00 |
| Prosecco dry, fruity | 0,10 l | € 4.30 |
| | 0,75 l | € 24.00 |
| champagne according to offerings | 0,10 l | € 7.50 |
| | 0,75 l | € 41.00 |

Aperitif

| | | |
|--------------------------|---------------|---------------|
| Martini Bianco | 0,10 l | € 5.80 |
| Martini Rosso | 0,10 l | € 5.80 |
| Martini Extra Dry | 0,10 l | € 5.80 |
| Sandemann Sherry | 5 cl | € 5.50 |

Softdrinks & Juices

| | 0,20 l | 0,40 l |
|---|--------|--------|
| TWQ Bitter Lemon ³ | € 3.00 | € 5.00 |
| TWQ Bitter Tonic ³ | € 3.00 | € 5.00 |
| TWQ Ginger Ale ^{1,3} | € 3.00 | € 5.00 |
| Vita Cola Pur ^{1,2} | € 3.00 | € 5.00 |
| Vita Orange ^{1,5} | € 3.00 | € 5.00 |
| Vita Lemon | € 3.00 | € 5.00 |
| Orange Juice | € 3.00 | € 5.00 |
| Apple Juice | € 3.00 | € 5.00 |
| Pineapple Juice | € 3.00 | € 5.00 |
| Grapefruit Juice | € 3.00 | € 5.00 |
| Mango Juice | € 3.00 | € 5.00 |
| Tomato Juice | € 3.00 | € 5.00 |
| Sour Cherry Nectar | € 3.10 | € 5.20 |
| Banana Nectar | € 3.00 | € 5.00 |
| Banana-Cherry Mix | € 3.00 | € 5.00 |
| Black Currant Juice | € 3.00 | € 5.00 |
| Pear Nectar | € 3.00 | € 5.00 |
| Passion Fruit Juice | € 3.00 | € 5.00 |
| Fruit Juice Spritzer | € 2.70 | € 4.80 |
| juice mixed with sparkling water | | |
| Fresh Squeezed Orange Juice | 0,10 l | € 3.50 |
| Homemade Lemonade | 0,40 l | € 5.60 |
| different varieties, according to offer | | |

Water

| | | |
|-----------------------------------|--------|--------|
| Water Sparkling/Natural | € 2.40 | € 4.50 |
| Staatl. fachingen bottle | 0,50 l | € 5.70 |
| Medium/Natural | | |
| Thüringer Waldquell bottle | 0,75 l | € 6.40 |
| sparkling | | |

Cocktails

before dinner drinks

| | |
|---|--------|
| Martini Cocktail | € 7.20 |
| Gin, Martini | |
| Vodka Martini | € 7.20 |
| Vodka, Martini | |
| Manhattan | € 7.20 |
| dry Canadian Club, Martini extra dry, Angostura | |
| perfect Canadian Club, Martini Rosso, Martini extra dry, Angostura | |
| sweet Canadian Club, Martini Rosso, Angostura | |
| Cosmopolitan | € 7.20 |
| Cointreau, vodka, cranberry juice, lime juice | |
| Negroni | € 7.20 |
| Campari, Martini Bianco, Gin, | |
| American | € 7.20 |
| Campari, martini rosso, soda | |
| Martini Blue | € 7.20 |
| Martini Dry, Gin, Blue Curacao | |

Sours / Fizzes

| | |
|---|--------|
| Whiskey Sour | € 7.20 |
| Whiskey, lemon juice, sugar syrup | |
| Rum Sour | € 7.20 |
| Bacardi light dry, Bacardi Black, lemon juice, sugar syrup | |
| Gin Sour | € 7.20 |
| Dry Gin, lemon juice, sugar syrup | |
| Gin Fizz | € 7.20 |
| Dry Gin, sugar syrup, lemon juice, soda | |
| Vodka Fizz | € 7.20 |
| Vodka, sugar syrup, lemon juice, soda | |
| Rhubarb Fizz | € 7.20 |
| Gin, rhubarb nectar, lemon juice, sugar syrup, Soda, brown cane sugar | |
| Blue Lady | € 7.20 |
| Gin, Blue Curaçao, lemon, Tonic Water | |

Coladas

| | |
|---|--------|
| Piña Colada | € 7.80 |
| Bacardi light dry, pineapple juice, coco syrup, cream | |
| Strawberry Colada | € 7.80 |
| Bacardi light dry, strawberries, pineapple juice, coco syrup, cream | |
| Baileys Colada | € 7.80 |
| Bacardi light dry, Baileys, hazelnut syrup, pineapple juice, coco syrup, cream, vanilla syrup | |
| Pinky Colada | € 7.80 |
| Bacardi light dry, pineapple juice, coco syrup, grenadine syrup, cream | |
| Mexican Colada | € 7.80 |
| Tequila, Kahlua, pineapple juice, coco syrup, cream | |
| Swimming Pool | € 7.80 |
| Vodka, Bacardi light dry, Blue Curacao, pineapple juice, coco syrup, cream | |

Summer cocktails

| | |
|--|--------|
| “Aperol Spritz” | € 7.00 |
| Prosecco, Aperol, sparkling water, orange slice | |
| “ Hugo” | € 7.00 |
| Prosecco, elderflower syrup, lime, mint, sparkling water | |

Classic Drinks

| | |
|--|--------|
| Caipirinha | € 7.00 |
| Cachaça, lime, cane sugar | |
| Cuba Libre | € 6.70 |
| Havana Club Rum 3 years, lime, Coke ^{1,2} | |
| Moscow Mule | € 6.90 |
| Vodka, lime juice, ginger ale, peppermint, cucumber | |
| Mexican Mule | € 6.90 |
| Limette, Tequila, Ginger Ale | |
| Mojito | € 7.00 |
| Havana Club Aero 3 years, mint leaves, limes, cane sugar, soda | |
| Stilbruch Bramble | € 6.60 |
| Gin, homemade raspberry-thyme-syrup, lemon juice | |
| White Russian | € 6.00 |
| Kahlúa, Vodka, cream | |
| Bloody Mary | € 6.20 |
| Vodka, lemon juice, tomato juice, Worcester sauce, Tabasco, salt, pepper | |
| Tequila Sunrise | € 7.10 |
| Tequila, grenadine, orange juice, lemon juice | |
| Mai Tai | € 8.30 |
| Bacardi Black, Bacardi light dry, Old Pascas 73%, almond syrup, lemon juice, pineapple juice, orange juice | |
| Hurricane | € 7.30 |
| Bacardi Black, Bacardi light dry, orange juice, pineapple juice, lime juice, passion fruit syrup | |
| Long Island Ice Tea | € 8.70 |
| Bacardi, Vodka, Gin, Tequila, Cointreau, orange juice, lemon juice, Coke ^{1,2} | |
| Long Beach Ice Tea | € 8.70 |
| the West Coast version: with black currant instead of Coke | |
| Green Mamba | € 7.10 |
| Licor 43, Blue Curacao, Maracujasaft, Lemon Juice, Cream | |
| Sex on the Beach | € 7.10 |
| Vodka, peach liqueur, orange juice, cranberry juice | |
| Mabuhay Bagigba | € 6.90 |
| Aperol, Bacardi Light Dry, Grapefruit Juice, Pineapple juice, coconut syrup | |
| Rhubarb Panther | € 6.90 |
| Vodka, rhubarb nectar, lime juice, vanilla syrup | |
| Frozen Irish Coffee | € 7.80 |
| Whiskey, Kahlúa, Espresso, vanilla ice cream, chocolate syrup | |
| French 76 | € 5.90 |
| Vodka, lemon juice, grenadine, sparkling wine | |
| Homemade Lemonade with a shot | € 7.50 |
| Vodka or Gin | |

Daiquiris/Margarita

| | |
|--|--------|
| Daiquiri classic | € 6.30 |
| Bacardi light dry, lime juice, sugar syrup | |
| Margarita | € 6.30 |
| Tequila, Cointreau, lemon juice | |
| Frozen Fruit Daiquiri / Margarita | € 7.50 |
| choose: strawberry, raspberry, banana, mango | |

Nonalcoholic Cocktails

| | |
|--|--------|
| Bora Bora pineapple juice, orange juice, lemon juice, grenadine | € 4.80 |
| Jobir black currant nectar, pear nectar, grapefruit juice | € 4.80 |
| Pineapple Cocktail pineapple juice, lemon juice, bitter lemons, grenadine | € 4.80 |
| Passionata lime, cane sugar, passion fruit juice, soda | € 5.00 |
| Exotic Punch passion fruit juice, pineapple juice, orange juice, grapefruit juice, mango syrup | € 5.00 |
| Summer Cooler sour cherry nectar, lime juice, Ginger Ale ^{1,3} | € 4.40 |
| Caipirinha nonalcoholic Bitter Lemons, lime, cane sugar | € 5.00 |
| Piña Colada nonalcoholic Monin rum syrup, pineapple juice, coco syrup, cream | € 6.30 |
| Strawberry Kiss mango juice, passion fruit juice, orange juice, strawberry syrup, cream | € 6.30 |
| Exotic Rhabarber rhubarb juice, passion fruit juice, pineapple juice, caramel syrup | € 6.30 |

Long Drinks

(mit 4 cl)

| | |
|--|--------|
| Whiskey Coke ^{1,2} Jack Daniels or Jim Beam or Johnnie Walker Red Label | € 7.10 |
| Bacardi Coke ^{1,2} | € 7.10 |
| Havana Coke ^{1,2} | € 7.10 |
| Vodka Coke ^{1,2} | € 7.10 |
| Vodka Lemon ³ | € 7.10 |
| Greyhound Vodka, grapefruit juice | € 7.10 |
| Screwdriver Vodka, orange juice | € 7.10 |
| Gin Tonic ³ | € 7.10 |
| Campari ¹ Orange ¹ Soda | € 7.10 |
| Licor 43 Blanco Licor 43, Milk | € 7.10 |

1 with color

2 cassiminal

3 chining

4 with aspectamide (contains phenylalanine) 5 with preservation benzoic acid +

Cognac/Brandy (2 cl)

| | |
|--------------------------------|-------|
| Osborne Veterano brandy | €3.10 |
|--------------------------------|-------|

Rum (2 CL)

| | |
|---|--------|
| Havana Club 3 years | € 2.60 |
| Bacardi light dry, Bacardi Black | € 2.60 |
| Ron Botucal Reserva Exclusiva 40 %Vol. 12 years, South American rum, ripe tropical fruits, light sweetness, spices, and a dash of nuttiness | € 5.90 |
| Don Papa Rum 40%Vol. 7 years, notes of sweet vanilla, coffee, coconut and maraschino cherries | € 5.90 |
| Ron Zacapa Sistema Solera Rum 40%Vol. 23 years, honey sweet with butter toffee, oak and dried fruits, notes of chocolate | € 8.00 |
| Brugal Ron 1888 Gran Reserva Familiar 40% Vol. 14 years, aroma of toasted oak wood, honey sweet and a soft and light smoky note | € 8.00 |

Herbal Liqueur (2 CL)

| | |
|----------------------------|--------|
| Amaro Ramazzotti | € 2.70 |
| Jägermeister German | € 2.70 |
| Becherovka | € 2.70 |

Grappa (2 CL)

| | |
|---|--------|
| Trester aged in oak barrels for 6 years | € 5.00 |
|---|--------|

Liqueur (2 CL)

| | |
|--|--------|
| Bailey's Irish Cream | € 2.60 |
| Cointreau french orange liqueur | € 2.70 |

Spirituosen (2 CL)

| | |
|---|--------|
| Malteserkreuz Aquavit | € 2.90 |
| Tequila Sierra Gold or Silver | € 2.70 |
| Finlandia Vodka | € 2.70 |
| Nordhäuser double corn brand | € 2.70 |
| Sambuca Molinari | € 2.70 |

brandies (2 CL)

| | |
|---|--------|
| Williams Christ pear brandy | € 4.80 |
| Etter Vieille Cherry "Barrique" 42% Vol. fine aromatic, delicate and elegant taste. the cherry with the feminine charm, which is milder though the Barrique palette | € 6.30 |
| Etter Vieille Prune "Barrique" 41% Vol. wonderfully delicate plum specialty, looked after for three years in barrique | € 6.30 |
| Etter Raspberry 41% Vol. seductive like wild raspberries, full bodied and fruity with long lasting warmth | € 6.30 |
| Vollkacher Mirabelle Schnapps 40% Vol. for the spoiled platte with an especially fine aroma of blooming mirabelles | € 6.30 |

WINE

red wine per glass 0,2 l

German

Spätburgunder

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

€ 6.90

Italian

Chianti

dry, Rufina (Chianti) Tuscany

€ 7.50

French

Merlot

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

€ 6.40

Costières de Nîmes

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

€ 7.60

Corbières

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

€ 7.60

Bordeaux

dry, AOC, strong, fruity, typical

€ 7.60

Spanish

Barriton Crianza

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

€ 7.60

El Castro de Valtuille

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

€ 7.60

Avior Crianza

dry, Estremadura Tino, very mellow berries, ruby

€ 7.60

Portugal

Espiga

dry, Estremadura Tinto very mellow berries, ruby

€ 7.60

Chile

Carmenere

dry, San Elias, balanced, intense fruit, well structured

€ 7.60

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 wine per 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

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

€ 7.50

White Wine Cuvée

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

€ 7.50

Auxerrios

dry Winehouse Weimar, light, elder blossom, pear & a hint of lemon

€ 7.50

Riesling

dry, area Meissen, beautifully strong fruit note with a pleasant acidity

€ 7.50

Scheurebe

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

€ 6.90

Italian

Pinot Grigio

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

€ 6.50

rosé wine per glass 0,2 l

French

Rosé Cuvée

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

€ 6.70

White Bottled Wine 0,75 l

Ask the staff for the actual vintage.

Germany

Auxerrois

€ 33.00

dry, Lagewein Golmsdorfer Gleisburg, Wolfgang Proppe winery,
Aromas of quince and pear, soft, pleasant acidity

Riesling

€ 33.00

dry, Lagewein Golmsdorfer Gleisburg Weingut Wolfgang Proppe, tangy,
fragrant, aromas of citrus and ripe apples

Kerner

€ 33.00

dry, local wine Golmsdorf winery Wolfgang Proppe, fruity bouquet,
mineral notes

White wine cuvée "unverblümt"

€ 31.00

dry, German wine winery Wolfgang Proppe, fragrant, fruity, uncomplicated

France

Chardonnay

€ 27.00

dry, Ardeche, Louis Latour, clean and shading pear smell,
with a floral mint note

Sauvignon blanc

€ 28.00

dry, Louis Latour/Simonet-Foavre, very fresh, gooseberry note,
creamy texture

Italy

Vernaccia di San Gimignano

€ 28.00

dry, DOCG, Pietraserena much harmony from the oldest DOCG from
Italy, aromatic, nutty aroma, creamy, glazed

Rosé Bottled Wine 0,75 l

Ask the staff for the actual vintage.

Germany

Rosé Kloster Pforta

€ 31.00

dry, light & fruity, from the Saale-Unstrut region

Red Bottled Wine 0,75 l

Ask the staff for the actual vintage.

France

Pinot Noir € 28.00
dry, AOC, Louis Latour/Simone-Febvre, clean, gentle cherry aroma, with a fine mineral

Côtes du Rhône „Grand Reserve“ € 31.00
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

Italy

Chianti Rufina € 29.00
dry, DOCG, individual layer development, fully fruit bouquet, lasting

Spain

Hazaña Viñas Viejas € 33.00
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 € 35.00
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 tannins

Corte Mayor Reserva € 33.00
dry, Rioja Baron de Ley, 2010
the ruby red reserve, has a seductive scent of cherries, plums, black tea, vanilla and cigar box. Their tannins are fine, taste ripe and are reminiscent of soft licorice

Izadi Tinto Reserva Familiar € 40.00
dry, Rioja DOCa, 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 € 38.00
dry, Rioja, 2014, Dense, ripe bouquet, aromas of blackberries, cherries and chocolate

We mainly receive our exquisite wines from the
"Vinotheka" at Bachstrasse. (Owner: Mathias Veit)

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 / Speyside

Cragganmore € 5.50

12 years 40% Vol.

a still quite unknown, very complex aromatic Nobel malt, in which malt and peat convincingly balance

Glenlivet French Oak € 6.00

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.

Glenfiddich € 4.80

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.

Highland

Glenmorangie € 6.20

10 years 40% Vol.

very fine balanced malt, who has been the market leader for years.

Oban € 8.20

14 years 43%VOL.

A soft malt with smoky Charm and a wonderful balance.

Islay

Ardbeg € 7.80

10 years.

The strongest Islay, powerful, pungent and intense, preferably before bedtime

Bowmore € 7.30

12 years 40% Vol.

the quintessence of an islay as mentioned by several connoisseurs, peat flavor combined with delicate sweetness and exotic fruitiness

Laphroaig € 6.20

10 years 40% Vol.

the most obscure comparisons were used to describe this overwhelming whiskey:

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.

Lagavulin € 7.60

6 years 43% Vol.

a particularly robust malt with intense peat aroma, distinctively smoky and complex

Caol Ila € 7.60

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.

Lowland

Auchentoshan € 6.50

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.

Skye

Talisker Skye € 6.10

10 years 45,8% Vol.

rich seaweed flavor with sweet peaty bouquet and peppery finish

Jura

Isle of Jura € 5.90

10 years 40% Vol.

a light, rather sweet whisky with a fine salt flavor

Islands

Orkney

Highland Park € 6.60

12 years 40% Vol.

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

Irish Whiskeys

Jameson Select Reserve € 5.90

(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.

Tullamore Dew € 4.40

(without age indication) 40% Vol.

a soft, very light blend with a rich past. Germany's best selling irish whisky.

Canadian Whiskey

Canadian Club € 4.40

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.

American Whisky

Jim Beam Black Label € 4.20

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.

Jack Daniels Old No.7 € 4.40

Tennessee Whisky 43%Vol.

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

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)