

Soups - Appetizers - small dishes

My favourite soup

small portion

€ 5,50

large portion

€ 6,90

(D,E,G,I,L)

Baked goat cheese in a sesame coat

€ 13,20

with caramelized walnuts and rosemary honey glaze

with wild herbs salad and currant dressing

(A,E,F,G,I,K, L)

Bouillabaise made of fish of the Northern sea and giant prawn

with saffron aioli

€ 12,90

small portion

€ 8,90

(A,B,C,D,E,I,L,N,2,3,5,9)

Small choice of salad

€ 5,20

(G,I,5)

Caesar Salad with freshly grated Parmesan (5,7,8)

€ 8,50

with chicken flavoured with different herbs

€ 14,90

with giant prawns (9)

€ 17,50

(A,C,E,G,D,I)

Sushi-plate (13 pieces) with

€ 18,90

special roll salmon, asparagus and radis, California Happy,

Tempura duck and chicken, with mango, avocado, cucumber,

baked shrimp sushi, Maki cucumber, chili sauce

(A,B,C,D,E,F,G,I,L,M)

Sushi-Chrispy Chicken Roll

€ 13,30

Breast filet Tempura, cucumber, avocado, teriyaki chili sauce

(A,B,D,F,E,I,L,M)

Kaiserschmarrn with stewed plums (big portion)

€ 10,60

(A,D,I,) with alcohol

Main dishes

<u>Giant Curry Sausage</u> (approx. 200g) <i>(A,G,E,K,H,1,3,9)</i>	€ 7,50
served with fries of sweet potatoes	€ 11,90
<u>½ duck from the region with Orange sauce</u> , red cabbage and potato dumplings <i>(D,E,G,I,2,3,12)</i>	€ 28,90
<u>Rumpsteak (280g)</u> of local beef, dry-aged, shallots sauce, mediterranean grilled vegetable and gratinated potatoes <i>(D,G,E,I)</i>	€ 29,80
<u>“Hamburger Deluxe”</u> of local beef, served in wheat wholemeal or polenta roll, onion jam, rosemary potatoes, mango chutney, cottage cheese dip with leek and cornichons, tomato relish <i>(A,D,E,F,G,I,2,3,5,8)</i>	€ 16,90
<u>Schnitzel „Vienna style“</u> with potato cucumber salad	€ 18,80
original Vienna Schnitzel (made from veal) <i>(A,D,E,G,I,L,2,4,5,8)</i>	€ 24,50

Fish dishes

<u>„Hamburger Pannfisch“</u> assorted marine fish pike-perch, cod, loach with mustard sauce, gherkin, fried potatoes <i>(B,D,E,G,I,L,2,3,5,7,8) with bacon</i>	€ 22,90
<u>Cod filet</u> served on stewed dill pickles in fine mustard sauce and small potatoes	€ 21,90
<u>North Sea-Plaice</u> (approx. 500 gr.) with cucumber salad, fried potatoes	
with bacon <i>(3,5)</i>	€ 21,50
with shrimps <i>(2,3,5,8,9)</i>	€ 25,50
<i>(B,C,G,I)</i>	

Pasta and Risotto

Creamy Risotto with pumpkin compote € 12,90
and apple cubes with seed oil

Spaghetti with rucola-walnut pesto and dried tomatoes € 12,70
(A,D,E,F,G,I,K)

Ravioli with mushroom Ricotta filling € 13,50
in white wine chives sauce and confit onions
(A,D,G,I,K)

Dessert

Red fruit jelly (cold red fruit compote) € 6,50
with vanilla sauce^(A,D)
or with cream ^(A) € 6,50

½ Portion Kaiserschmarrn with stewed plums € 6,50
(A,D,G,I) with alcohol

Pears-chocolat crumble with vanilla sour cream and berry parfait € 8,50

Choice of regional cheese served with home-made € 14,50
apple-nutbread and grapes
(D,G,K,1,2,3)

Coffee and cakes

<u>Variety of cakes and pies, per piece</u> <i>(A,D,G,H,I,K)</i>	€ 3,90
<u>1 mug of coffee¹³ & 1 piece of cake</u>	€ 6,50
<u>Apple Strudel</u> <i>(A,D,G,K,,I)</i>	€ 4,90
<u>Portion whipped cream</u> <i>(D)</i>	€ 1,00
<u>Freshly baked waffles with icing sugar</u> with warm fruits <i>(A,D,I)</i>	€ 5,70 € 7,90

Coffee specialities

Mug of coffee ¹³	€ 2,80
Big cup café au lait ¹³	€ 3,70
Espresso ¹³	€ 2,60
Cappuccino ¹³	€ 3,40
Café Crème ¹³	€ 3,10
Mug of hot chocolate	€ 3,70
Latte Macchiato ¹³	€ 3,80
Glas "Bio Tee von Julius Meinl"	€ 3,10
Sorten:	
Assam, Darjeeling, Earl Grey, China Green Pure, Rooibos Vanille, Früchtereigen, Erfrischende Minze, Kamille, Bergkräuter	

Aperitif

Sherry “Romate Fino”	5 cl	€ 4,90
Campari ¹	4 cl	€ 5,20
Campari ¹ with orange juice	4 cl	€ 5,80
Martini Bianco/Dry/Rosato	5 cl	€ 5,20
Prosecco	0,1l	€ 4,50
Aperol Spritz	0,2l	€ 6,50
Hugo	0,2l	€ 6,50
Crémant de Loire Rosé “Louis Vernant” AOC	0,1l	€ 6,80

Non alcoholic beverages

Apollinaris, sparkling mineral water	0,25l	€ 2,80
Apollinaris, sparkling mineral water	0,75l	€ 7,50
Vio still mineral water	0,25l	€ 2,80
Vio still mineral water	0,75l	€ 7,50
Lauretana, still mineral water	1,0l	€ 8,50
Sinalco Cola ^{1,13)} , Sinalco Cola Light ^{1,3,12,13)}	0,2l	€ 2,80
Sinalco Orange ³⁾ , Sinalco Lemon	0,2l	€ 2,80
Sinalco Cola ^{1,13)} , Sinalco Cola Light ^{1,3,12,13)}	0,4l	€ 4,90
Sinalco Orange ³⁾ , Sinalco Lemon	0,4l	€ 4,90
Sinalco Cola Mix ^{1,13)} , Sinalco	0,4l	€ 4,90
Apfelschorle (½ apple juice ½ mineral water)	0,4l	€ 4,90
Apple juice	0,2l	€ 2,80
Orange juice, banana juice	0,2l	€ 3,00
Cherry juice, tomato juice	0,2l	€ 3,00
Bitter Lemon ¹⁰⁾ , Tonic Water ¹⁰⁾	0,2l	€ 3,20
Maltbeer	0,33l	€ 3,00
Bionade: elder, ginger-orange	0,33l	€ 3,90
Vio Schorle:		
rhubarb, redcurrant	0,33l	€ 3,90
(½ juice ½ mineral water)		
Vio Bio Limo: lime and cucumber	0,33l	€ 3,90

Beer

Gröninger Pils (draft) ^I	0,3l	€ 3,50
Hanseatic wheat beer ^I	0,5 l	€ 4,90
Gröninger Alsterwasser Orange ^I	0,33l	€ 3,50
Erdinger without alcohol ^I	0,5l	€ 4,90
Gröninger Hamburger Helles ^I (bottle)	0,33l	€ 3,50
Holsten Pils (bottle) ^I	0,33l	€ 3,50
Holsten without alcohol ^I	0,33l	€ 3,50

Digestif

Oldesloer Korn	2 cl	€ 2,30
Jägermeister	2 cl	€ 3,20
Schlehengeist (Hausgeist)	2 cl	€ 4,10
Himbeergeist	2 cl	€ 4,10
Jubiläums-Aquavit	2 cl	€ 2,90
Helbing-Kümmel (Hamburgs feinsten Kümmel)	2 cl	€ 2,90
Sambuca	2 cl	€ 4,50
Nonino Grappa Chardonnay	2 cl	€ 4,10
Remy Martin	2 cl	€ 5,30
Ramazotti	4 cl	€ 4,30
Brandy „Carlos Primero“	2 cl	€ 4,30
Baileys	4 cl	€ 4,80
Sherry „Romate Cream“	5 cl	€ 4,90
Ziegler verschiedene Brände	2 cl ab	€ 8,50

Longdrinks

Rum Cola ^{1,3,13}	€ 8,50
Wodka Lemon	€ 8,50
Gin Tonic ²⁾	€ 8,50
Whisky Cola ^{1,3,13}	€ 8,50

Open served wines

White wines

2016/17er Weißer Burgunder QbA ¹⁴ Pinot blanc „Edition Schoenes Leben“- Baden - fresh, juicy note, fine acid game, apple-pear-aroma	0,2 l	€ 7,80
2016/17er Weißburgunder & Chardonnay Qba ¹⁴ Geil's Sekt-& Weingut-Bermersheim finish, pleasant, uncomplicated, compliant and dry	0,2l	€ 7,70
2016/17er Aimery Chardonnay – IGP d'Oc ¹⁴ Sieur D'Arques – Languedoc-Roussillon Vin de Pays d'Oc, France, fresh, elegant delicat fruit	0,2l	€ 6,50
2016/17er Pinot Grigio Vallagarina IGT ¹⁴ Cantina Valdadige - Trentino – Italien Italy, fresh, elegant and delicat fruit	0,2 l	€ 7,30
2016/17er „Quandt“ Riesling ¹⁴ Carl Loewen, Leiwen, Mosel typical, elegant Mosel-Riesling, with infatuate fruit	0,2 l	€ 7,30

Rosé wine

2016/17er Matile Rosa – IGP – Dry¹⁴	0,2 l	€ 5,90
Merlot-Sangiovese-Cabernet Sauvignon, Cardeto, Umbrien, Italien delicate, juicy red berries, subtle spiciness and bitter almond nuances		
2016/17er Portugieser Weißherbst	0,2l	€ 6,00
Deidesheimer Hofstück Ruppertsberger Weinkeller Hoheburg eG-Pfalz charming, pleasant and typical Portugieser with unobtrusive sweetness		

Red wines

2017er Tempranillo	0,2l	€ 6,90
„Edition Schoenes Leben“, Espana Typical Tempranillo with wonderful aromas of juicy cherries, delicious forest berries and light vanilla notes		
2016er Bardolino-DOC	0,2 l	€ 6,50
St. Gottardi-Bardolino-Italien light, with soft taste and fruity freshness and a bit of almond		
2016/17er Aimery Merlot – IGP d’Oc¹⁴	0,2 l	€ 6,50
Sieur D’Arques – Languedoc-Roussillon Vin de Pays d’Oc, France, fruity, soft, smooth		
2015/16er Vina Marquez-Cabernet Sauvignon	0,2 l	€ 7,50
Bodega Vina Marquez-Central Valley-Chile Cabernet Sauvignon, Colchagua Valley, Chile, fruity, full-body		