

# APERITIFS

## Champagne & Co.

2018 Rosé Prestige Extra Brut	0,1	15,00
Griesel & Compagnie, Bensheim	0,75	75,00
Champagne Lacourte-Godbillon	0,1	19,00
Terroirs d'Ecueil 1 <sup>er</sup> Cru Brut	0,75	105,00

You can find more sparkling wines in our wine list ...

## Alcohol-free

Sparkling Tea Blå, White Tea, Darjeeling & Jasmin	0,1	12,50
Copenhagen Sparkling Tea Company		

## Classics

Graham's White Port Blend N°5	0,05	9,50
Vermouth	0,05	8,50
Campari	0,05	7,80
Gin Tonic	0,2	14,50
Calvados Tonic	0,2	14,00
White Port Tonic	0,2	14,00
Vermouth Tonic	0,2	13,50

## Beer

NOAM lager	0,34	6,50
Rothaus Tannenzäpfle Pils	0,33	5,50

## Quijote Kaffee, Hamburg

Espresso		4,00
Espresso double		6,50
Cappuccino		5,00

## **WEINSINN-MENU**

**140,00**

### **Small menu**

**(Without asparagus & sea bass )**

**110,00**

Filtered water through the evening: 8,00 € per person

On request, we can assist you with matching wines for each dish.

### **ALWAYS BEFORE**

#### **Fennel tartelette**

Fresh goat cheese and sauce pistou

#### **Frankfurter herbs**

Quail egg and marinated young vegetables

#### **Our Weinsinn sourdough bread**

Bordier salted butter

### **AFTERWARDS**

#### **Profiteroles**

Vanilla, coffee and blackcurrant

**Pickled yellowtail mackerel**

Escabeche marinade, anchovy cream and coriander cress

**Steamed king oyster mushroom**

Comté, braised onions and mushroom vinaigrette

**Caramelised white asparagus**

Citrus koji, oyster emulsion and peanut

**Roasted sea bass**

Artichoke, black olive oil and crispy chicken skin

**Deer roasted in sweet clover**

Kohlrabi, buttermilk and rapeseed

**Original Beans Organic White Chocolate**

Rhubarb, candied ginger and iced basil

**MENU FOR SPRING 2023** Karte No. 08/2023 Subject to changes.

**If you have any questions about allergens and ingredients that may cause an intolerance, please contact our service staff.**

**We accept the following methods of payment: debit card, Visa, Mastercard and cash.**