

# APERITIFS

## Champagne & Co.

Pinot Noir Prestige Brut Nature , Griesel & Compagnie, Bensheim	0,1	15,00
	0,75	75,00
Rosé 1 <sup>er</sup> Cru Brut, Champagne Lacourte-Godbillon	0,1	22,00
	0,75	135,00

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

## Alcohol-free

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

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

# WEINSINN-MENU

140,00

## Small menu

(Without meagre & octopus)

110,00

Filtered water through the evening: 8,50 € per person

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

## ALWAYS BEFORE

**Baked chickpea "Panned" and sauce rouille**

**Young pointed cabbage and dried sauerkraut**

Smoked celery and roasted onions

**Our Weinsinn sourdough bread**

Bordier salted butter

## AFTERWARDS

**Canelé**

Chocolate Cream & Sour Cherry

**Marinated Arctic char with nori seaweed**

cucumber, dill, and raspberry onions

**Sautéed chanterelles**

Roasted leek, soured kombu and roasted cream

**Roasted Meagre**

Crustacean broth, yuzu kosho, couscous and roasted cauliflower

**Optional with roasted Norway lobster € 20,00**

**Grilled octopus and pork belly**

Tomato, courgette and linseed

**Grilled back of dry-aged Bavarian beef**

braised aubergine and fermented pepper

**Caramelised plums**

Milk ice cream with roasted yeast, umeboshi sesame and marigold

**MENU FOR SUMMER 2023** Karte No. 14/2023 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.**