

APERITIFS

Champagne & Co.

2018 Riesling Brut -36-, Frank John, Pfalz	0,1	14,50
	0,75	70,00

Champagne Fleury Blanc de Noirs Brut	0,1	18,50
	0,75	99,00

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

Alcohol-free

Sparkling wine made from pears	0,1	12,50
Manufacture Jörg Geiger		

Classics

Manzanilla Apartada, Las Botas	0,05	9,50
Graham's White Port Blend N°5	0,05	9,50
Vermouth Rovero	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

Grünerla Helles	0,33	5,50
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 scallop & cod)

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

Leek quiche

with mushrooms, lardo & truffle vinaigrette

Pumpkin with beef sausage

Elderflower vinegar and kale

Our Weinsinn sourdough bread

Bordier salted butter

AFTERWARDS

Citrus fruit tartelette

Sea trout marinated raw and gently cooked

Beetroot, yoghurt and dill

Braised Roscoff onion glazed in vegetarian XO sauce

Smoked sour cream, liquorice and Marcona almonds

Hand-dipped scallop, cockles and razor clams

Potato, sauerkraut and mussel beurre blanc

Cod gently cooked in nut butter

Wild mushroom dashi, soured kombu and beechnut oil

Roasted saddle of venison smoked over softwoods

Apple balsam, celery and wild garlic fruit

Original Beans Bio Cru Udzungwa Chocolate

Passion fruit, nougat crisp and coconut sorbet

MENU FOR WINTER 2023 Karte No. 01/2023 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.