

Snacks

(4:00 PM – 12:00 AM)

“WEINBAR HAM PLATE”

special smoked ham typically from the Ammerland, herbal gourmet boiled ham, smoked farm ham, pfefferbeißer, radish and gherkins

€ 21,90

SPUNDEKÄS “WEINBAR STYLE”

with onions, pepper and a two Ditsch pretzels

€ 14,50

FLUFFY STONE OVEN BREAD

with cream, red onions and herbs

€ 17,50

FLUFFY STONE OVEN BREAD MEDITERRANEAN

With cream, red onions, Mediterranean vegetables, olives, rocket and Italian salami
(also possible in vegetarian)

€ 14,50

“CLUB SANDWICH”

with fried eggs, bacon, chicken breast and curly fries

€ 28,00

FRENCH CHEESE PLATE

with date-walnut bread, grapes and fig mustard

€ 25,00

Starters

(6:00 PM – 10:00 PM)

LEAF SALAD FROM GONSENHEIM

with different kinds of uncooked food, croutons and lemon vinaigrette

€ 17,00

EXTRA:

Stripes of rump steak € 10,50

Slices of smoked salmon € 11,00

FIELD SALAD

with raspberry vinaigrette, bacon, grapes and croutons

€ 16,50

BRAISED HOKKAIDO PUMPKIN

with goat's milk cheese, pomegranate and black bread crisps

€ 19,00

SOUP OF BUTTERNUT PUMPKIN

with scampi and pumpkin seed oil

€ 14,50

DUCK CONSOMMÉ

with duck ravioli

€ 16,50

Main courses

(6:00 PM – 10:00 PM)

WEINBAR CRISPY CHICKEN BURGER

(OF CORN-FED CHICKEN)

Brioche burger with yoghurt mustard sauce,
tomatoes, red onions, Romana salad
served with a small salad and sweet potato fries

€ 28,00

WEINBAR TAPAS

Crispy gambas, hoummus, baked olives,
chicken stewers, date in a bacon coat,
salted butter and a selection of bread

€ 22,00

GREEN VEGI BURGER

With potato dumpling, avocado cream cheese,
lettuce, tomatoes and sweet potato fries

€ 23,50

ORIGINAL VIENNESE SCHNITZEL

- OF VEAL (HIP) -

with potato cucumber salad and cranberries

€ 32,00

CRISPY GOOSE - BREAST & HAUNCH -

with mugwort jus, red cabbage with apple, potato dumplings,
caramelized chestnuts and roast apple

€ 35,00

CLASSIC BEEF ROULADES

with cornichons, bacon, mustard, apple red cabbage
and mashed potatoes

€ 28,50

RUMPSTEAK OF ENTRECOTE (250G)

with pumpkin ragout, rosemary potatoes and red wine jus

€ 35,00

TRANCHES OF BEEF FILET

marinated with soya and garlic
served with green asparagus, red onions,
rice, miso soup, tofu and sesame

€ 38,00

ROASTED SPECKLED TROUT

with Shimeji mushrooms, spring leek, rice, tofu
and miso soup

€ 32,00

FRESH MUSSELS IN SPAGHETTI

with cherry tomatoes, garlic, herbs and fine olive oil

€ 29,00

ORIGINAL SWABIAN MAULTASCHEN BY HERR KÄCHELE

Maultaschen with meat

or

Vegetarian Maultaschen

or

Vegan Maultaschen

Each of them served with creamy spinach and roasted onions

€ 24,00

Desserts

(6:00 PM – 10:00 PM)

APPLE STRUDEL

with plum ragout and vanilla ice cream

€ 16,00

HOMEMADE CREAM PUFF

with pear cinnamon cream and speculoos

€ 16,00

HOMEMADE ICE CREAM AND SORBET

per scoop

€ 4,50

ICE CREAM

vanilla | chocolate | strawberry | walnut | yoghurt

SORBET

mango-passion fruit | lemon | cassis | raspberry