

Breakfast à la carte

Wednesday to Friday from 8 a.m. until 11.30 a.m.
Saturday & Sunday from 9 a.m. until 12 p.m.

Homemade products from our bakery

Croissant	2.45
contains egg, gluten, lactose	
Pain au chocolat	3.10
contains nuts, egg, gluten, lactose	
Brioche	2.35
contains egg, gluten, lactose	
Raisin bun	2.15
contains, egg, gluten, lactose, sulfites, alcohol	
Raisin roll	3.10
contains egg, gluten, lactose, sulfites, alcohol	
Nut sticky bun	3.25
contains gluten, lactose, nuts, egg	

We obtain our different kinds of rolls and bread from the organic bakery „Bio-Kaiser“, and the baguettes from France. Our service team is pleased to inform you about the variety of products.

We offer gluten-free bread and rolls by Resch & Frisch, please feel free to contact our service team, therefore.

Gluten-free-variation of bread for € 4.50 per portion as well as glutenfree-roll for € 2.50 per portion is available.

Marmalade and jam

Nutella	contains nuts	2.45
Jam from Wachau and Alpe Pragas, South Tyrol		2.60
Strawberry, raspberry, apricot, sour cherry, cassis		
contains nuts		
Orange marmalade from „Marchesi di San Giuliano“		2.85
Black Forest white fir honey		3.85

Our specialties

Big cheese plate	(per portion)	12.25
contains lactose, nuts		
Big cheese / ham plate	(per portion)	12.25
contains lactose, nuts		
Big sausage / ham plate	(per portion)	12.50
contains lactose		
Small cheese plate	(per portion)	7.20
contains lactose, nuts		
Big ham plate	(per portion)	7.20
contains lactose		
Big sausage plate	(per portion)	6.85
contains lactose		
Variation of salmon	smoked & home marinated salmon with horseradish cream and mustard dip contains fish, mustard, lactose	21.25

To our specialties, we serve bread and 1 portion of butter.
contains lactose, gluten, nuts

Pair of Bavarian “Weißwürste” with sweet mustard and pretzel	13.90
contains lactose, sulfites, mustard, celery, gluten	

Different kinds of organic eggs

1 Boiled egg contains egg	(soft, medium, hard)	3.95
1 Portion of scrambled eggs contains egg, lactose	natural or with chives	7.95
1 Portion of scrambled eggs contains egg, lactose	with ham	8.35
2 fried eggs contains egg		7.85
4 Slices of bacon		3.55

We serve the eggs with 2 slices of bread and 1 portion of butter.

1 Pancake contains lactose, gluten, egg	with maple syrup	7.50
1 Blueberry pancake contains lactose, gluten, egg	with maple syrup	8.50
1 French Toast contains lactose, gluten, egg	with seasonal compote and maple syrup	8.95

Egg Benedict

toasted English muffin with poached organic egg and sauce hollandaise

contains egg, lactose, gluten, sulfites

Optional with:	- slices of avocado	16.50
	- tender ham	15.50
	- smoked salmon (fish)	17.50

Oeufs à la française

2 soft-boiled eggs with guacamole, fleur de sel de Guérande and roasted briochetoaststicks contains egg, gluten, sulfites, lactose	9.85
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Fruits

Half grapefruit	3.75
Fresh fruit salad	9.50

Natural yogurt contains lactose	“Berchtesgadener Land”	4.50
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Organic cereals

Organic Bircher Müsli contains lactose, gluten nuts (without nuts on request)	with raisins and hazelnuts for topping	8.50
Vegan Porridge with coconut milk contains gluten, nuts (without nuts on request)	 poppy, seasonal berries, and maple syrup	9.50
Granola contains lactose, gluten, nuts	with Greek yogurt and seasonal berries	9.85

Dear parents, we kindly ask for your understanding that the consumption of food and snacks brought from home is not permitted in our café, even for children. We offer a children’s menu and fresh fruit for our younger guests. Of course, jars and bottles for the little ones are allowed. Please feel free to ask our service staff if you have any questions – thank you very much.

Breakfast-Arrangements

Parisiennne

1 Croissant and 1 piece of baguette
1 Portion of butter
1 Jam or honey of your choice
contains lactose, gluten, egg, nuts

11.25

Classique

1 Bread basket (1 croissant, 1 Parisien, 1 slice of Kaiser organic bread)
1 Portion of butter
1 jam or honey of your choice
1 Cheese-/ sausage- or ham plate of your choice (one-type-only, no mixing possible)
1 Portion of organic scrambled eggs with chives or ham
contains lactose, gluten, egg, nuts

18.75

Végétarienne

1 Bread basket (1 Parisien, 1 multi pain, 1 slice of Kaiser organic bread, 1 little brioche)
1 Portion of butter
1 Jam or honey of your choice
1 Portion of organic scrambled eggs (natural or with chives)
1 Guacamole
1 Antipasti vegetables
contains lactose, gluten, egg, nuts

21.75

Hessen à la carte

1 Bread basket (1 Parisien, 1 multi pain, 1 slice of Kaiser organic bread, 1 little brioche)
1 Portion of butter
1 Jam or honey of your choice
1 Ahle Wurscht (a Hessian air-dried or lightly cold-smoked sausage)
1 Portion of organic scrambled eggs (natural or with chives)
1 Portion of Original „Plögers green sauce“
optionally with:
- 1 glass of apple juice 0.1l
contains lactose, gluten, egg, nuts

20.50



2.60

Our breakfast arrangements apply per person.
We take the liberty to charge a couvert price of € 4.00 if Breakfast Arrangements are shared.

Dishes à la carte

Wednesday to Friday from 12 a.m. until 5 p.m.

Saturday and Sunday from 12 a.m. until 6 p.m.

Appetizer	Pickled kohlrabi carpaccio with roasted pine nuts, parmesan shavings, rucola salad and truffle vinaigrette contains lactose, sulfites, celery, mustard, soy	16.50
	Avocado tartare with young turnips with pickled spiced carrots, two kinds of salted lemon, roasted mixed sesame, carrot–tarragon broth and crispy lentil chips contains celery, soy, gluten	16.00
Salads	Siesmayer salad Mixed green salad with aceto balsamico bianco dressing, bell pepper, fennel, cucumber, radish, shaved mushrooms and tomatoes contains sulfites, mustard, traces of celery <i>optional with:</i> - roasted breast of Label Rouge poulard (lactose) - gratinated goat cheese with walnuts & honey (nuts)	14.75 21.75 20.75
	Frankfurt potato soup with fresh chives contains celery, lactose, sulfites <i>optional with:</i> Frankfurter sausage	9.50 13.95
	Gazpacho Andaluz with colourful vegetable garnish, homemade toast croutons, chive oil and cress contains egg, lactose, celery, gluten, sulfites	14.50
	Omelette made from 3 organic eggs with French fries, truffle mayonnaise, small mixed salad and cherry tomato contains egg, lactose, sulfites, traces of celery	19.50
Vegetarian	Offenbach selected mushrooms with bread dumplings, sautéed chanterelles and white wine foam contains lactose, egg, sulfites, gluten, soy	18.90
	Original Plögers green sauce with 2 boiled organic egg, boiled potatoes, and fresh chives contains lactose, mustard, egg	18.90
Vegan	Gnocchi with homemade tomato sugo, Taggiasca olives, spring onions, sun-dried tomato fillets and white wine foam contains celery, gluten, sulfites, soy	18.90
	Avocado tartare with young turnips with pickled spiced carrots, two kinds of salted lemon, roasted mixed sesame, carrot–tarragon broth and crispy lentil chips contains celery, soy, gluten	26.50

Children Menu (up to 8 years)	Wholemeal Spaghetti with homemade tomato sugo contains gluten, lactose, celery	11.00
	Wiener Schnitzel of veal with French fries and cucumber salad contains gluten, egg, lactose	19.50
Meat	Frankfurter plate Frankfurter beef sausage and pork sausage with lukewarm potato salad, Hessian white cabbage salad and mustard contains lactose, celery, gluten, sulfites, mustard	14.90
	1 pair of Bavarian “Weißwürste” With sweet mustard, radish, pickles and pretzel contains egg, lactose, mustard, celery, gluten	13.90
	Croque Monsieur à la Siesmayer Homemade brioche, béchamel sauce, farmer’s ham and Gruyère, French fries, truffle mayonnaise, frisée and chicory salad contains lactose, celery, gluten, sulfites, mustard, soy, egg	21.50
	Roasted veal meatball with rich rosemary jus and creamy mashed potatoes, peas-carrot-leek-vegetables and crispy potato chips contains lactose, celery, gluten, egg, mustard, sulfites, soy	22.50
	Glazed boiled veal with fine mustard velouté, boiled potatoes, glazed colorful root vegetables, fresh chives and Original „Plögers green sauce“ contains lactose, celery, sulfites, mustard, soy, egg	28.50
	Wiener Schnitzel of veal with lukewarm potato salad or roast potatoes and cucumber salad contains gluten, lactose, mustard, egg, sulfites, fish (garnish)	32.80
Fish	Roasted King Prawn with crustacean bisque, mediterranean fregola sarda, braised bell pepper, Taggiasca olives, glazed sugar peas and fresh parsley contains lactose, celery, gluten, shellfish/crustacean, sulfites, soy	31.50

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We offer gluten-free bread and rolls by Resch & Frisch, please feel free to contact our service team, therefore.

Gluten-free-variation of bread for € 4.50 per portion as well as gluten-free-roll for € 2.50 per portion is available.

Our Lunches are per person.
We take the liberty to charge a couvert price of € 4.00 if Lunch are shared.

Vegan Apple Strudel (with alcohol)

Wednesday to Friday from 12 a.m. until 5 p.m.
Saturday and Sunday from 12 a.m. until 6 p.m.



5.50

Vegan strudel dough filled with apples, sultanas, almonds,
refined with rum and cinnamon
contains fructose, gluten, nuts, alcohol

Optional with:

- **homemade vegan vanilla sauce** 6.50
contains legumes, fructose
- **1 scoop of vanilla ice cream (non vegan)** 7.80
contains egg, gluten, lactose, nuts
- **1 scoop of mango sorbet (vegan)** 7.80
contains gluten, nuts

Coffee & cakes

Wednesday to Sunday until 6.30 p.m.

Dear guests,

the listed cakes and pastries are a selection of our daily differing variety. In our own confectionery, we prepare all cakes out of natural products, without preservatives.

French Pâtisserie

Apple Pie (without alcohol) 5.90



French apple pie with shortcrust, almond paste, caramelized, blanched apples and vanilla cream.
contains gluten, eggs, lactose, edible nuts, fructose

Damson Plum-Hazelnut (seasonal / without alcohol) 6.10



Juicy hazelnut sand mixture and a crispy short pastry base, rounded off by fresh damson plums, butter crumble and a thin layer of apricot jam.
contains gluten, nuts, eggs, lactose, edible nuts, fructose

Cheesecake (without alcohol) 5.90



Baked cheesecake of curd cream with fresh grated lemon and vanilla on a thin short pastry base.
contains gluten, eggs, lactose, fructose

Cream Cake (varies by season / without alcohol)

5.50



Classic cream cake with shortcrust pastry, seasonal fruit,
sliced almonds and cream
contains gluten, egg, lactose, edible nuts, nuts, fructose

Depending on the season, we offer various cream cakes,
please ask our service staff.

Citron Framboise (without alcohol)

7.75



The Citron Framboise consists of a crispy hazelnut shortcrust pastry,
covered with a layer of crunchy nougat, filled
with a layer of lemon cream, and a layer of nougat cream.
The whole cake is rounded with a layer of fresh raspberries.
contains fructose, eggs, lactose, hazelnut, gluten, traces of soy

Lime Yogurt Cake (with alcohol)

6.20



Yogurt cake with lime zest, cream, sponge cake, peppermint liqueur, yogurt,
short pastry, orange juice, and Grand Marnier
contains gluten, eggs, edible nuts, lactose, fructose, traces of soy, alcohol

Sacher Cake (with alcohol)

6.95



The base of this traditional chocolate cake is covered with Alpe Pragas apricot spread and seasoned with apricot brandy, Grand Marnier, and orange juice.

The cake is covered with dark chocolate.
contains gluten, eggs, lactose, edible nuts, traces of soy, fructose, alcohol

Siesmayer Cake (with alcohol)

6.90



Short pastry and nut biscuit filled with orange and caramel cream, seasoned with Grand Marnier and a topping of almond biscuits and chocolate ganache.
contains gluten, eggs, lactose, edible nuts, alcohol, traces of soy, fructose

New York Cheesecake (without alcohol/gluten free)

6.50



Gluten free



Creamy New York cheesecake on a crispy streusel base, with a fruity lemon glaze
contains lactose, fructose, egg

Passion Fruit Cake (without alcohol)

6.50



Short pastry with chocolate-ganache
and passion fruit cream.
contains gluten, eggs, lactose, edible nuts, hazelnut, fructose, traces of soy

Frankfurter Kranz (with alcohol)

6.50



The Frankfurter Kranz consists of a Viennese biscuit base
with buttercream, currant jam, arrack, and brittle
contains gluten, eggs, lactose, edible nuts, hazelnut, fructose, alcohol

Amalfi Tartlet (without alcohol)

7.00



The Amalfi tartlet consists of a lemon cream and lemon chantilly,
with almond dacquoise, a crisp layer, shortcrust pastry and baizer
contains gluten, eggs, lactose, fructose, edible nuts

Schwarzwälder Kirsch Tartlet (with alcohol/gluten free)

6.65



Fine gluten-free chocolate sponge cake with chocolate mousse, a cherry gelée core and white cherry brandy mousse, finished with white chocolate shavings, a dark chocolate plaque and a light cherry cream
contains lactose, fructose, egg, edible nuts, alcohol, lecithins, soy

Apricot Tartlet (seasonal/ without alcohol)

7.60



Shortcrust pastry base with marzipan-sand mixture, vanilla cream and fresh apricots
contains gluten, egg, lactose, edible nuts

Berry Tartlet (seasonal/ without alcohol)

7.60



Shortcrust pastry base with marzipan-sand mixture, lemon-vanilla cream and fresh berries
contains gluten, egg, lactose, almonds

Chocolat Framboise (without alcohol/gluten free)

7.50



The Chocolat Framboise consists of chocolate biscuits, fresh raspberries, nougat ganache, raspberry jelly, French crème fraîche and dark chocolate-raspberry ganache
contains eggs, lactose, edible nuts, traces of soy, fructose

Frou Frou (seasonal/without alcohol)

7.20



Hazelnut sponge cake layered with dark nougat ganache, lemon crème and dark chocolate mousse
contains egg, nuts, edible nuts, lactose, gluten, fructose

Opéra (with alcohol)

7.35



The Opéra slice consists of many layers of almond biscuit, caramel buttercream, chocolate coating, rum, and coffee
contains gluten, eggs, lactose, edible nuts, traces of soy, alcohol

Mille Figue (seasonal/ without alcohol)

7.75



Fine puff pastry, layered with almond praline, almond-vanilla cream,
tonka bean crèmeux and fig confit
contains gluten, egg, lactose, almonds, soy lecithin

La petite étagère (some with alcohol)
A seasonally varying selection of five petites

16.10



contains gluten, eggs, lactose, edible nuts, alcohol, traces of soy

Our Vegan Pastry

Vegan Apple Pie (without alcohol)

5.85



Sponge cake made from flour, sugar, and flavoring ingredients (vanilla salt and cinnamon) with soy milk, canola oil, and diced apples.
contains gluten, fructose, soy, nuts

Vegan Passion (without alcohol)

7.75



Gluten free



Vegan fruit mousse of mango and passion fruit
based on tofu and cocoa butter
contains fructose, nuts, soy

Vegan Opéra (without alcohol)

7.50



Vegan almond sandcream soaked with espresso, chocolate ganache, vanilla buttercream, hazelnut cream with almond crunch layer
contains nuts, soy, gluten, pulses, nuts, fructose

Dear guest,

we get our ice cream from a wonderful ice cream factory in the Rhön, from the Eisleilgen. Outstanding-tasting ice creams are produced there from 100% natural ingredients in an artisanal and traditional way and values such as sustainability, regionality, environmental protection, and social responsibility are represented, lived, and implemented here, which also correspond to our mission statement. Enjoy the premium ice cream from the Rhön now at Siesmayer.

Ice cream

Wednesday to Friday until 5.30 p.m.

Saturday & Sunday until 6.30 p.m.

Ice cream	3.50
Vanilla, chocolate, hazelnut	per scoop
contains egg, gluten, lactose, nuts	
Sorbet 	3.50
Mango, strawberry, raspberry	per scoop
contains gluten, nuts	
Iced coffee or Iced chocolate with cream	9.55
contains lactose, gluten	
Affogato al caffè – „drowned in coffee“	6.75
1 scoop of vanilla ice cream, hot espresso	
contains lactose	
optional with San Marzano (herb liqueur)	8.25
Spaghetti ice	9.75
Vanilla ice cream with strawberry sauce and white chocolate chips	
contains lactose, nuts, gluten, soy	

Coffee & hot beverages

Westhoff, the famous traditional coffee roaster from Bremen, only uses premium raw coffee from the brand Arabica and Robusta. Due to a slow roasting process, the coffee beans are evenly roasted inside and outside. A fine and bittersweet flavor is created. Our coffee beans are subject to the Fairtrade standard, they guarantee coffee farmers a fair wage, plus excellent organic quality. At **Hausbrandt**, tradition and experience have gone hand in hand with know-how and technological innovation for more than a hundred years. What emerges is a strongly rooted and authentic coffee culture. Thanks to the perfect combinations of single-origin coffees and the different dosages of Arabica and Robusta, the right blends are created that impress with full flavor, aroma, and a round body - all essential elements for a first-class coffee.

Westhoff Coffee (optionally decaf)



Cup	3.95
Pot	5.75

Hausbrandt Gourmet & Superbar (optionally decaf)

Café Cream Cup (Gourmet)	4.25
Espresso (Superbar)	3.65
Espresso double (Superbar)	4.95
Cappuccino (Superbar, Berchtesgadener land milk)	5.10
Café au lait (Gourmet, Berchtesgadener land milk)	5.40
Latte Macchiato (Superbar, Berchtesgadener land milk)	5.60

With **milk alternative**
(lactose-free / soy barista drink / oat barista drink) Surcharge: + 0.40

Berchtesgadener Land Milk (optionally lactose-free milk)

Glass of cold milk 0.2l	3.25
Glass of hot milk with honey	4.15

Valrhona Celaya hot chocolate

made out of dark chocolate with min. 50% cacao
contains lactose, egg, protein, gluten, and traces of nuts

Cup	5.50
Pot	7.50

Tea

Premium teas out of Frankfurt’s traditional brand Ronnefeldt

Enjoy one of the most widely drunken beverages in the world – the “tea”.

Originally tea comes from China. Today tea is also cultivated in India, Sri Lanka, Taiwan, Indonesia, Japan, and East Africa. The flavor, characteristic, and especially the quality of tea is distinguished by the climate, the ground, the altitude of cultivation, the harvest time, and the manufacturing process.

The precious teas of Ronnefeldt are produced in the traditional method by gentle treatment of the tea in handcraft. The tea convinces with a fine flavor and is not subject to mechanical mass production.

Enjoy the variety of flavors of your tea out of a traditional cast iron pot.

MORGENTAU® FLAVOURED GREEN TEA CHINA	6.35
A fascinating composition of tea with big-leaved Sencha, and fine fruity flavors and blossoms.	 2-3 Min
GREEN LEAF GREEN TEA INDIA	6.10
Plantation tea from India with fine Darjeeling flavor.	 2-3 Min
MOKALBARIE BLACK TEA ASSAM	6.25
An extravagant tea with many golden leaf tips and intensive flavors: strong, spicy, and malty.	 3-4 Min
GET THE POWER-FLAVOURED FRUIT TEA	6.25
Selected fruits, currant juice, and stimulating cola nut for noticeable fresh power.	 5 Min
VANILLA ROOIBOS HERBAL FLAVOURED TEA	6.10
The very popular South African herbal tea with the taste of creamy vanilla.	 5 Min
SWEET CAMOMILE HERBAL TEA	6.10
A delicious herbal tea whose whole camomile blossoms afford the typical tart-bloomy flavor.	 5 Min
PEPPERMINT HERBAL TEA	6.00
A delicious herbal tea with the taste of menthol that refreshes and cools pleasantly.	 5 Min
SHEER VERVAIN HERBAL TEA	6.00
A soft pinch of citrus lies in the taste of this „vervain“ that appears really refreshing.	 5 Min

Premium teas out of the traditional brand Kusmi Tea

“Kusmi Tea”, named after Pavel Kousmichoff, who first offered his extravagant combinations of tea after a traditional Russian fashion in 1868 in St. Petersburg, enchants you with its extraordinary taste and gentle, yet hearty flavor.
Dear guests, for you we have made a small selection of the very diverse assortment of “Kusmi Tea,” Paris, and hope to have found your flavor.

Served in a traditional cast iron teapot

ANASTASIA	6.95
Earl Grey. Russian mixture; black tea from Chinese and Ceylon tea flavored with natural bergamot, with a pinch of lemon and lime.	 3-4 Min
RUSSIAN MORNING TEA NO. 24	6.75
Ideal for breakfast. Russian mixture from China, India, and Ceylon.	 3-4 Min
DARJEELING NO 37 BIO	6.75
Black tea from the Himalayas.	 2-3 Min
KASHMIR TCHAI	6.95
A mixture of black and herbal teas, with cardamom, ginger, laurel, cinnamon, anise and carnations.	 3-4 Min
GREEN TEA WITH PEPPERMINT	6.95
Strong and refreshing Chinese green tea with Moroccan Nana mint.	 2-3 Min
GREEN TEA WITH GINGER AND LEMON	6.95
Green Tea from China, flavoured with natural essences of ginger and lemon.	 2-3 Min
DETOX	6.95
A mixture of maté, green tea, and lemongrass. The combination of maté and green tea results in an ideal beverage for moments of enjoyment.	 2-3 Min
BLUE DETOX	6.95
An exotic and fruity mixture of maté, and green tea and rooibos with a seductive note of pineapple.	 2-3 Min

Soft Drinks

Selters

Mineral water	0.25l	3.95
	0.75l	9.00
Naturell water	0.25l	3.95
	0.75l	9.00

Freshly squeezed Orange Juice	0.15l	6.00
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Rapp’s fruit juice and fruit nectar

Orange, apple (naturally cloudy),	0.2l	4.25
cherry, passion fruit, grape, tomato	0.4l	6.65

Rapp’s Spritzer

Orange, apple (naturally cloudy),	0.2l	4.10
cherry, passion fruit, grape, tomato	0.4l	6.45

fritz-kola

fritz-kola ^{1) 3)} , fritz-kola sugarfree ^{1) 3) 6)}		
mischmasch ^{1) 3)} , fritz-limo orange ^{1) 5)}		
fritz-limo lemon ⁵⁾ , fritz-limo melon	0.2l	4.10
fritz-spritz rhubarb	0.4l	6.50

Pepsi Lemonades

Pepsi ^{3) 6)} , Pepsi Zero ^{1) 6)} ,	0,2l	3.95
Schwip Schwap Orange ¹⁾ , 7up	0,4l	6.40

La Mortuacienne® – The Queen of Lemonades

Mandarin ^{1) 5)} , Lemon ^{1) 5)} ,		
Orange ^{1) 5)} , Grapefruit ^{1) 5)}	0.33l	6.30

Thomas Henry

Soda Water, Tonic ²⁾ , Bitter Lemon ²⁾ , Ginger Ale ¹⁾	0.2l	4.60
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¹⁾Dye ²⁾Quinine ³⁾Caffeine ⁴⁾Preserved ⁵⁾Antioxidant ⁶⁾Sweetener

Alcoholic Beverages

Beer

Binding Römer Pils	0.3l	4.85
	0.5l	6.60
Binding Radler	0.3l	4.85
Schöffelhofer wheat beer hell vom Fass	0.3l	4.85
	0.5l	6.60
Schöffelhofer Kristallweizen	0.5l	6.60
Schöffelhofer wheat dark	0.5l	6.60
Clausthaler (alcohol-free)	0.33l	4.90
Schöffelhofer wheat beer (alcohol-free)	0.5l	6.60

Apple Wine

pure, sweet or sour spritzer	0.25l	3.65
	0.5l	6.90

Aperitif

Martini rosso, bianco, extra dry	5cl	8.25
Sherry dry, medium, cream	5cl	8.00
Cynar	5cl	8.00
Portwein Tawny	5cl	8.00
Campari Orange		9.25
Veneziano Aperitivo Spritz, Bio		11.90
Hugo		11.90

Cider / Prosecco / Sparkling wine / Crémant / Champagne

We are pleased to introduce you to vineyards of remarkable quality from Germany, France, Italy, and Spain, which produce exceptional top-quality. The following positions are selected from renowned vineyards by high-quality, ecologically and organically cultivation and the individuality of the wines.

Glass of cider / prosecco / sparkling wine / crémant

Apple-Cidre, Van Nahmen	0.15l	8.00
Rheingau Sekt b.A. Brut, Riesling, Eltviller Rheinberg 5 years yeast storage, Winery J.B. Becker, Walluf	0.1l	11.00
Prosecco, Dei Casel, Valdobbiadene	0.1l	11.50
Crémant de Loire Rosé Brut, Bouvet Ladubay	0.1l	13.50

Non-alcoholic Fruit Secco

Zerozzante, Cuvée N°4, Grape rhubarb, Sekthaus Raumland	0.1l	9.00
Zerozzante, Cuvée N°3, Red-fleshed apples, Sekthaus Raumland	0.1l	9.00

Bottled sparkling wine / crémant / champagne

Rheingau Sekt b.A. Brut, Riesling, Eltviller Rheinberg 5 years yeast storage, Winery J.B. Becker, Walluf	0.75l	52.00
Crémant de Loire Rosé Brut, Bouvet Ladubay	0.75l	69.00
Champagner Delamotte Brut	0.75l	95.00

Non-alcoholic Fruit Secco Bottle

Zerozzante, Cuvée N°4, Grape rhubarb, Sekthaus Raumland	0.75l	47.50
Zerozzante, Cuvée N°3, Red-fleshed apples, Sekthaus Raumland	0.75l	47.50

Wines by the glass

White wine	0.15l	0.75l
2025 Grüner Veltliner Domäne Gobelsburg, Kamptal, Austria	10.20	46.00
2024 Silvaner pur mineral Winery Rudolf Fürst, Franken, Germany	11.50	54.00
2024 Chardonnay Stückfass Winery Dönnhoff, Nahe, Germany	12.60	58.00
2025 Weisser Burgunder dry Winery Wittmann, Westhofen, Rheinhessen, Germany	10.80	49.00
2024 Rheingau Riesling dry Winery Robert Weil, Kiedrich, Rheingau, Germany	11.40	52.00
Rosé wine	0.15l	0.75l
2024 Wittmann Rosé dry Winery Wittmann, Westhofen, Rheinhessen, Germany	10.80	49.00
2023 Il Rosato Cantine Nervi Giacomo Conterno, Piedmont, Italy	12.00	55.00
Red wine	0.15l	0.75l
NAKED Red Zweigelt & Blaufränkisch Winery Heinrich, Gols, Burgenland, Austria	9.00	39.00
2023 A Mano Rosso Primitivo A Mano, Puglia, Italy	9.00	39.00
2024 Mas Donis Negre Celler de Capçanes, Montsant, Spain	8.80	39.00
2022 Pinot Noir Winery Wittmann, Rheinhessen, Germany	13.00	58.00
2022 Belcanto Chianti Classico Winery Nittardi, Tuscany, Italy	11.80	54.00

Spirits

Ramazotti	4cl	7.00
Averna	4cl	7.00
Fernet Branca	2cl	5.00
Baileys	4cl	6.50
Amaretto	4cl	6.50
Grand Marnier	4cl	9.00
Sambuca	4cl	7.00
Linie Aquavit	2cl	5.00
Grappa Sarpa di Poli	2cl	8.00
Osborne Veterano	2cl	8.00
Remy Martin VSOP	2cl	8.00

Dirker’s fruit brandies

Pear	2cl	7.00
Plum	2cl	7.00