

## **Snacks (4:00 pm – 0:00 am)**

### **"Weinbar ham plate"**

– Variation of Spanish & Italian raw ham –  
San Daniele, Cecina ox ham, pfefferbeißer, icicles and gherkins  
€ 15,50

### **Spundekäs „Weinbar Style“**

with smoked pepper and a Ditsch pretzel  
€ 7

### **Tarte flambee „Alsace Style“**

with cream, bacon, red onions and herbs  
€ 12,00

### **Tarte flambee „Mediterranean“**

with cream, red onions, feta cheese,  
bell pepper and rocket  
€ 11,50

### **„Club Sandwich“**

with fried egg, bacon, chicken strips and country fries  
€ 16,50

### **French cheese plate**

with date-walnut bread, grapes and fig mustard  
€ 18

**Brisolette of char & tranche of smoked salmon from Savo**  
on top of cucumber carpaccio with wild herbs and pointed pepper  
€ 19

### **„Favorite“ Pizza**

with mozzarella, rocket, sun-dried tomatoes,  
Italian raw ham and parmesan cheese  
€ 14

## **Starters (6:00 pm – 10:00 pm)**

### **Corn salad fresh from the field**

With roasted goose liver, port wine shallots and pumpkin gel  
€ 13,50

### **Gonsenheimer green salad**

with lime dressing, red onions and bread croutons  
€ 12

### **Marseille bouillabaisse served in the Cocotte**

flavoured with saffron and Rouille-croutons  
€ 15

### **Chestnut soup**

With smoked chest of duck and caramelized chestnuts  
€ 11,50

### **Hand cut beef tartare**

with lettuce, brown bread chips and quail eggs  
€ 18

### **Wild prawns from Argentina**

Roasted with fresh herbs and garlic on top of pumpkin-chili-chutney with  
coco graters  
€ 18,50

## **Mains courses (6:00 pm – 10:00 pm)**

**250g rump steak from the Irish Hereford Beef**  
with parsley butter, lettuce and country fries  
€ 29

**Classic Viennese Schnitzel**  
on potato chives salad and radishes  
€ 25

**Chop of Duroc pig**  
With sweet potato smashed & grid  
Brussels sprouts, braised tomatoes and jus  
€ 21,50

**Gently braised ragout of deer**  
With king oyster mushrooms, glazed port wine pearl onions  
And homemade pretzel-dumplings  
€ 29,50

**Tranche of winter codfish**  
On top of creamy pumpkin risotto  
With crispy San Daniele, snow pea straws and tomato foam  
€ 27,80

**Homemade wild mushroom ravioli**  
With sautéed baby corn and oyster mushrooms  
€ 19

**Goose right from the oven served two ways**  
-breast & haunch-  
with apple red cabbage, potato dumplings, chestnuts and roast apple  
€ 23,80

## **Desserts (6:00 pm – 10:00 pm)**

### **Cake of mascarpone**

With passion fruit, lavender and peach sorbet

€ 12

### **Mousse of Greek yoghurt**

With apricot chutney, white chocolate and basil brew

€ 11

### **Homemade ice cream and sorbet**

Per scoop € 3,50