

## 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 flambée "Alsace Style"**

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

### **Tarte flambée "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

### **Carpaccio of white Savolax**

Pickled with balsamico-sesame vinaigrette,  
roasted pine nuts and wild herb salad  
€ 16

### **"Favorite" Pizza**

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

## **Starters (6:00 pm – 10:00 pm)**

**Garden salad from Mainz**  
with lemon-vinaigrette and croutons  
€ 12

**Marseille bouillabaisse served in the Cocotte**  
flavoured with saffron and Rouille-croutons  
€ 15

**Carrot-ginger soup**  
with pastrami  
€ 11,50

**Hand cut beef tartare**  
with crème fraiche, wild herbs, brown bread chips and quail eggs  
€ 18

**Argentine wild prawns served two ways**  
- carpaccio & backed –  
with butter milk and pickled cucumber  
€ 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

€ 30

### **Classic Viennese Schnitzel**

on potato chives salad and radishes

€ 26

### **Gently braised ox cheek**

with onions served two ways, pickled eggplant,  
smashed celery and confit mushrooms

€ 29,50

### **Filet of black halibut**

on top of potato-fennel vegetables  
flavoured with orange and lemongrass

€ 31,80

### **“Surf & Turf“**

grilled guinea fowl breast and lobster tail  
with glazed small carrots and pea-mint cream

€ 35,00

### **Vegetable field from Gonsenheim**

celery cream, small carrots, yellow carrots, beetroot,  
baby corn, snow pea, radish and cress

€ 17,50

## **Desserts (6:00 pm – 10:00 pm)**

### **“Trilogy of apple“**

Granny Smith mousse, apple jelly and pickled red love pearls  
€ 13

### **“Guya“**

warm chocolate cake with a liquid heart  
and homemade pear sorbet  
€ 12

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

per scoop € 3,50