

Snacks

(4:00 PM – 12:00 AM)

“WEINBAR HAM PLATE” (L, F)

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

€ 19,50

SPUNDEKÄS “WEINBAR STYLE” (A, G)

with onions, pepper and a Ditsch pretzel

€ 9,50

TARTE FLAMBÉE “ALSACE STYLE” (A, G)

with cream, bacon, red onions and herbs

€ 14,50

TARTE FLAMBÉE “MEDITERRANEAN STYLE” (A, G)

with cream, red onions, feta cheese, bell pepper, olives and rocket

€ 14,50

“CLUB SANDWICH” (A, C, G)

with fried eggs, bacon, chicken breast and country fries

€ 23

FRENCH CHEESE PLATE (A, G, H, M, O)

with date-walnut bread, grapes and fig mustard

€ 18

“FAVORITE” PIZZA (A, G)

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

€ 14,50

Starters

(6:00 PM – 10:00 PM)

LEAF SALAD FROM GONSENHEIM ^(A, G)

with different kinds of uncooked food, croutons and lemon vinaigrette

€ 14,50

EXTRA:

Stripes of beef filet € 8,50

Slices of smoked salmon € 8,50

SMOKED DUCK BREAST ^(H, O, E)

with Chinese cabbage, apricot and candied nuts

€ 16,50

BOUILLABAISSE ^(A, D, L)

with premium fishes and roasted white bread

€ 11,50

VEGAN LEEK SOUP ^(L, G, F)

€ 7,50

optionally with bacon € 8,50

or smoked salmon € 9,50

BRAISED OX HEART TOMATO ^(O, F)

with oriental quinoa salad, salty lemon, olives and pickled raisins

€ 14,50

Main courses

(6:00 PM – 10:00 PM)

WEINBAR BURGER DELUXE ^(A, G, C)

Juicy burger of Wagyu Beef (200g) with smoked sour cream,
Pastrami, pickled onions, braised tomato, romana salad and curly fries

€ 23

HEALTHY MEDITERRANEAN BURGER ^(A, G, C)

with dried tomato-olive-topping, herb mayonnaise,
romana salad and sweet potato crips with guacamole

€ 18

ORIGINAL VIENNESE SCHNITZEL ^(A, C, L, M)

- OF THE BACK OF VEAL -

with potato cucumber salad and cranberries

€ 28

WEINBAR STEAK ^(G, L)

Rib Eye Steak (250g) with sweet potato purée, onions sweet sour,
mole sauce and rosemary jus

€ 34

LAMB SERVED TWO WAYS ^(A, G, C)

- medium loin & braised shoulder –

with bean ragout, lardo, pecorino and creamy polenta

€ 32

ROASTED CODFISH ^(D, G)

with pepper, roasted pearl barley and lemon capers sauce

€ 29

WILD GARLIC RISOTTO ^(R, G, L)

with in herb oil confit and scallop flambé

€ 24

ORIGINAL SWABIAN MAULTASCHEN BY HERR KÄCHELE ^(A, C, L, M)

Maultaschen with meat

or

Vegan Maultaschen

Each of them served with vegetable bouillon and braised onions

€ 21

For two persons

CHATEAU BRIAND OF BEEF FROM RHEINHESSEN (400G) ^(G, C, L)

roasted mushrooms, sautéed vegetables, baby potatoes,
potato sticks, herb butter and green pepper sauce

€ 95

Desserts

(6:00 PM – 10:00 PM)

CINNAMON CHOCOLATE MOUSSE ^(C, G)

with glazed apple

€ 13,50

HOMEMADE CREAM PUFF ^(C, G)

with flavoured ganache, quince flambé and quince foam

€ 14,50

HOMEMADE ICE CREAM AND SORBET

per scoop

€ 2,50

ICE CREAM ^(C, G)

vanilla | chocolate | strawberry | walnut | yoghurt

SORBET ^(C)

mango-passion fruit | lemon | cassis | raspberry