

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

€ 19,90

SPUNDEKÄS “WEINBAR STYLE” (A, G)

with onions, pepper and a Ditsch pretzel

€ 9,80

STONE OVEN BREAD CLASSIC (A, G)

with cream, bacon, red onions and herbs

€ 12,50

STONE OVEN BREAD MEDITERRANEAN (A, G)

with cream, red onions, Mediterranean vegetables, olives and rocket

€ 13,50

“CLUB SANDWICH” (A, C, G)

with fried eggs, bacon, chicken breast and country fries

€ 24

ASPARAGUS SALAD (S, C)

Marinated green asparagus with wild herb salad

€ 13,50



WEINBAR POKE-BOWL ^(G, H, F)

Steamed rice with soya beans, edamame, avocado, peas, beetroot,
goat`s milk cheese and pomegranate

Optional with corn-fed chicken breast or prawns

Optional with sweet soya sauce or apple chili chutney

€ 19,50

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

with date-walnut bread, grapes and fig mustard

€ 21

“FAVORITE” PIZZA OUT OF THE STONE OVEN ^(A, G)

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

€ 16

Starters

(6:00 PM – 10:00 PM)

LEAF SALAD FROM GONSENHEIM ^(A, G)

with different kinds of uncooked food, croutons and lemon vinaigrette

€ 15,50

EXTRA:

Stripes of beef filet € 9

Slices of smoked salmon € 9

ICED COLD CUCUMBER SOUP ^(H, O, E)

with chili, grapefruit and shrimps from Büsum served with garlic bread

€ 17,50



GOLDEN TOMATO ESSENCE ^(A, D, L)
with tomato mozzarella ravioli
€ 12,50

VEGAN BROCCOLI SOUP ^(L, G, F)
with almond and oats
Optional with smoked bacon or potato crisps
€ 13

SPANISH IBERICO HAM ^(O, F)
- 48 months matured -
with olives, olive oil, sea salt and Mediterranean bread selection
€ 21

WEINBAR'S SEAFOOD ETAGERE
herb baguette | Pumpernickel
aioli | raspberry vinaigrette
oysters | lobster tail
king prawns | seafood salad
wild herbs | scallops

- from 2 persons -
Price per person € 59,00

Main courses

(6:00 PM – 10:00 PM)

WEINBAR BURGER DELUXE ^(A, G, C)

Juicy burger of Wagyu Beef (200g) with smoked cream, BBQ, roasted jalapeños
Braised onions, green asparagus, romana salad and curly fries

€ 24

HEALTHY MEDITERRANEAN BURGER ^(L, A, G, C)

with roasted lupins, chutney of dried tomatoes and olives, herb mayonnaise,
romana salad and sweet potato crisps with guacamole dip

€ 19,50

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

- OF THE BACK OF VEAL -

with potato cucumber salad and cranberries

€ 29,50

WEINBAR STEAK ^(G, L)

Rumpsteak (250 g) with roasted potatoes and a small salad

€ 36

BRAISED OX CHEEK ^(A, G, C)

with grilled green asparagus, mashed potatoes with parsley,
pineapple and pink berries

€ 34

ITALIAN MACARONI ^(A, B)

with prawns, dried tomatoes, chili, garlic and minced herbs

€ 23,50

ROASTED COD FISH ^(D, G)

lacquered with yuzu on top of glazed peach, pea puree,
Thai basil and pecorino foam

€ 31

WILD MUSHROOM RISOTTO ^(R, G, L)

with marinated spruces and parmesan cheese foam

€ 21

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

Maultaschen with meat

or

Vegetarian Maultaschen

or

Vegan Maultaschen

Each of them served with creamy spinach and roasted onions

€ 25

For two persons

TOMAHAWK STEAK (800 - 1000 G) FOR 2 PERSONS ^(G, L, C)

(30 MIN PREPARATION TIME)

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

€ 125

Desserts

(6:00 PM – 10:00 PM)

PANNA COTTA ^(G, C)

with rhubarb Grand Manier ragout and cassis sorbet

€ 14,50

CREME-BRÛLÉE ^(G, C)

with marinated summer fruits

€ 14,50

COLD SOUP OF KIWI AND LIME

with strawberry and mango

€ 12,50

HOMEMADE ICE CREAM AND SORBET

per scoop

€ 3

ICE CREAM ^(C, G)

vanilla | chocolate | strawberry | walnut | yoghurt

SORBET ^(C)

mango-passion fruit | lemon | cassis | raspberry