

Snacks

(4:00 PM – 12:00 AM)

“WEINBAR HAM PLATE”

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

€ 21,90

SPUNDEKÄS “WEINBAR STYLE”

with onions, pepper and a Ditsch pretzel

€ 11,30

WEINBAR S BRIZZA CLASSICA

with cream, bacon, red onions and herbs

€ 16,50

MEDITERRANE WEINBAR BRIZZA

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

€ 16,50

“CLUB SANDWICH”

with fried eggs, bacon, chicken breast and curly fries

€ 26,00

FRENCH CHEESE PLATE

with date-walnut bread, grapes and fig mustard

€ 23,00

“FAVORITE” PIZZA OUT OF THE STONE OVEN
with mozzarella, rocket, sun-dried tomatoes,
Italian raw ham and parmesan cheese
€ 19,00

WEINBAR TAPAS (A, G, F, P)

Baked Mediterranean olives | grilled artichoke hearts
tomato cream cheese | manchego
chorizo salami | nut salami praline | apricot salami sticks
Mediterranean bread selection | grissini with cheese | salted butter
€ 25,00

Starters

(6:00 PM – 10:00 PM)

LEAF SALAD FROM GONSENHEIM
with different kinds of uncooked food, croutons and lemon vinaigrette
€ 17,00

EXTRA:

Stripes of beef filet € 10,50
Slices of smoked salmon € 10,50

ROASTED TIGER PRAWNS
with kumquats, tomatoes, wasabi cream and soya espuma
€ 29,50

CORN SOUP

with puff pastry cake and balsamic caviar
(optional with chorizo or fried lentils)

€ 15,00

VEGAN LEMONGRASS SOUP

with coconut and snow peas

€ 15,00

PATA NEGRA PALATA BELOTA HAM - dry-aged 48 months -
with olive oil, sea salt and white bread

€ 26,50

Main courses

(6:00 PM – 10:00 PM)

WEINBAR BBQ BURGER DELUXE

Juicy burger of regional beef (200g) with bacon jam, fried onion rings,
tomato, chiffonade, cranberries and potato wedges

€ 29,50

GREEN VEGI BURGER

With potato dumpling, avocado cream cheese,
lettuce, tomatoes and celery crisps

€ 23,50

ORIGINAL VIENNESE SCHNITZEL

- OF THE BACK OF VEAL -

with potato cucumber salad and cranberries

€ 31,50

WEINBAR STEAK

Rump steak (250 g) with roasted potatoes and a small salad

€ 38,00

ROASTED LAMB FILET

with artichoke sautéed, cranberry polenta and barolo jus

€ 39,00

TANDORI CHICKEN

With spring vegetables, roasted "Schupfnudeln" and sesame jus

€ 27,50

ANGOLOTI

with blue cheese, pine nuts, fried spinach and white tomato foam

€ 27,50

MONKFISH FILET

On top of zucchini noodles, potato crunch, mango,
wild garlic oil and pata negra foam

€ 36,00

ORIGINAL SWABIAN MAULTASCHEN BY HERR KÄCHELE

Maultaschen with meat

or

Vegetarian Maultaschen

or

Vegan Maultaschen

Each of them served with creamy spinach and roasted onions

€ 29,50

For two persons

T-BONE STEAK (800 - 1000G)

with bacon beans, purple potato crisps, parsnip puree, sweet sour onion jam,
potato wedges and port wine lacquer

€ 140,00

Desserts

(6:00 PM – 10:00 PM)

BAILEYS PARFAIT

with orange sauce, raspberry, pistachio sponge,
orange and lavender powder

€ 15,00

BLUEBERRY SERVED THREE WAYS

With blueberry crea, blueberry mousse, blueberry sorbet
as well as star fruit and lemon jelly ,

€ 15,00

HOMEMADE ICE CREAM AND SORBET

per scoop

€ 4,50

ICE CREAM

vanilla | chocolate | strawberry | walnut | yoghurt

SORBET

mango-passion fruit | lemon | cassis | raspberry

Asparagus menu

ASPARAGUS CREAM SOUP

with asparagus, croutons and garden cress

€ 11,50

ASPARAGUS SALAD

with avocado, green tomatoes, rocket and burrata

€ 18,50

PORTION GERMAN ASPARAGUS

with sauce hollandaise and butter as well as baby potatoes

€ 26,00

OPTIONAL WITH:

Viennese "Schnitzel" € 40,00

Selection of ham € 38,00

Small rumpsteak € 43,00

Grilled salmon steak € 44,50