

## 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

### FLUFFY STONE OVEN BREAD

with cream, red onions and herbs

€ 16,50

### FLUFFY STONE OVEN BREAD MEDITERRANEAN

With cream, red onions, Mediterranean vegetables, olives, rocket and Italian salami  
(also possible in vegetarian)

€ 12,50

### “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

## 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

### FIELD SALAD

with raspberry vinaigrette, bacon, grapes and croutons

€ 16,50

### BRAISED HOKKAIDO PUMPKIN

with goat's milk cheese, pomegranate and black bread crisps

€ 18,50

### SOUP OF BUTTERNUT PUMPKIN

with Argentine greater amberjack and pumpkin seed oil

€ 14,50

### DUCK CONSOMMÉ

with duck ravioli

€ 16,50

## Main courses

(6:00 PM – 10:00 PM)

### WEINBAR CRISPY CHICKEN BURGER

(OF CORN-FED CHICKEN)

Brioche burger with yoghurt mustard sauce,  
tomatoes, red onions, Romana salad  
served with a small salad and sweet potato fries

€ 28

### WEINBAR TAPAS

Crispy gambas, hoummus, baked olives,  
chicken stewers, date in a bacon coat,  
salted butter and a selection of bread

€ 18,50

### GREEN VEGI BURGER

With potato dumpling, avocado cream cheese,  
lettuce, tomatoes and sweet potato fries

€ 23,50

### ORIGINAL VIENNESE SCHNITZEL

- OF THE BACK OF VEAL -

with potato cucumber salad and cranberries

€ 31,50

### CRISPY GOOSE - BREAST & HAUNCH -

with mugwort jus, red cabbage with apple, potato dumplings,  
caramelized chestnuts and roast apple

€ 33,50

CLASSIC BEEF ROULADES

with cornichons, bacon, mustard, apple red cabbage  
and mashed potatoes

€ 27

RUMPSTEAK OF ENTRECOTE (250G)

with pumpkin ragout, rosemary potatoes and red wine jus

€ 32

TRANCHES OF BEEF FILET

marinated with soya and garlic  
served with green asparagus, red onions,  
rice, miso soup, tofu and sesame

€ 38

ROASTED SPECKLED TROUT

with Shimeji mushrooms, spring leek, rice, tofu  
and miso soup

€ 30

FRESH MUSSELS IN SPAGHETTI

with cherry tomatoes, garlic, herbs and fine olive oil

€ 26,50

ROASTED PIKEPERCH

with creamy cabbage, butter potatoes  
and Riesling foam

€ 28

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

€ 22,00

*For two persons*

CHATEAUBRIAND (400G) FOR 2 PERSONS

With bacon beans, purple potatoes, pattinsons, balsamic pearl onions,  
pepper cream sauce and herb butter

€ 99,00

WHOLE GOOSE FÜR 4 PERSONS

- PRE-ORDER ONLY -

Crispy goose carved and served in the large pan  
with red apple cabbage, homemade potato dumplings  
and sauce

Price for 4 persons € 130  
with a bottle of house wine € 145

## Desserts

(6:00 PM – 10:00 PM)

APPLE STRUDEL

with plum ragout and vanilla ice cream

€ 14,50

HOMEMADE CREAM PUFF

with pear cinnamon cream and speculoos

€ 14,50

HOMEMADE ICE CREAM AND SORBET

per scoop

€ 4,50

ICE CREAM

vanilla | chocolate | strawberry | walnut | yoghurt

SORBET

mango-passion fruit | lemon | cassis | raspberry