



## Aperitif

Cuvée Katharina sparkling wine	0,1	5,70
Raumland, Flörsheim-Dalsheim	0,75	38,50
Cuvée Rosé sparkling wine	0,1	6,30
Raumland, Flörsheim-Dalsheim	0,75	44,00
Aperol Spritz		7,50
Campari Orange or Soda		7,70
Lillet Wild Berry		7,50

## Other drinks

Acqua Panna or San Pellegrino	0,25 0,75	2,90 6,60
Cola, Fanta, Sprite, Mezzo Mix	0,2	2,90
Apple spritzer	0,2	3,20
Passionfruit spritzer	0,2	3,40
Rhubarb spritzer <b>organic</b>	0,2	3,70
Orangina (jaune / rouge)	0,25	3,70

## Organic beer Brewery „zum Klosterhof Heidelberg“

Light colored or dark	0,33	3,60
Pils or wheat beer	0,5	4,90
Pilsener alcohol free	0,33	3,40
Wheat beer alcohol free	0,5	4,20

## Wine

### **PIN:OX 2015** (Pinot blanc, Auxerrois, Chardonnay)

Winery Bergdolt-Reiff & Nett, Duttweiler, Palatinate

0,1 4,40      0,2 8,20      0,75 29,00

### **Sauvignon blanc 2015**, Winery Borell-Diehl, Hainfeld, Palatinate

0,1 3,50      0,2 6,60      0,75 23,00

### **Clarette Rosé 2015**, Winery Knipser, Laumersheim, Palatinate

0,1 4,00      0,2 7,50      0,75 26,00

### **Blackprint Cuvée 2014**

Winery Markus Schneider, Ellerstadt, Palatinate

0,1 5,10      0,2 9,80      0,75 35,00

### **La Vendimia DOC 2014**

Bodegas P. Remondo, Alfaro, Rioja, Spain

0,1 4,20      0,2 7,90      0,75 28,00

Other drinks are possible, but could lead to waiting time. For information about allergics and additives, please do not hesitate to contact us.



### Small Aperitif

Duck liver crème brûlée, Aioli, avocado  
with homemade bread chips 10,50

### Soups & Starters

White tomato foam soup with basilic oil  
and olive bruschetta 10,50

Side order salad 5,50

Buffalo mozzarella with avocado and mango  
in orange chili vinaigrette 14,80

Raw marinated tuna with ginger and wasabi 16,50

Tapas selection (small soup, raw marinated tuna,  
duck liver, buffalo mozzarella) 18,50

### Main courses

Potato pockets with grilled vegetables and  
goat cheese 19,80

Wild Halibut with mango, black pasta and  
broccoli in lemongrass foam 28,80

Grilled tuna steak (200g, raw inside)  
with soy sauce and radish cucumber salad 32,80

Ibérico pork chop with sautéed mushrooms,  
rosemary potatoes and mixed tomato salad 29,80

Beef tenderloin on port jus with baby vegetables  
and fried potato pockets 35,80

### Dessert & Cheese

Tartlet of goat cottage cheese with sour cream  
ice cream and fig citrus ragout 10,50

French raw milk cheese selection  
with fig mustard, nuts and chutney 15,50

*...accompanied by a glass of red Port (Soalheira  
Old Tawny 10 años) Borges, Rio Tinto, Portugal* 5cl 5,70

### Digestif

Grappa di Barolo, Paolo Conterno 2cl 5,70

