

# Menu



## **Traditional German kitchen**

Open daily from 11:00 a.m. / kitchen from 11:30 a.m.

Steinstraße 38

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## SOUPS

**Potato Soup** <sup>(g,i,4)</sup>  
with bacon <sup>(2,3,8,16)</sup> and bread <sup>(a1-4,f,h,k)</sup> **4,70 €**

**Beef Bouillon** **4,70 €**  
with thinly-sliced pancake pieces <sup>(a1-4,c,g,i)</sup>, strips of vegetables and bread <sup>(a1-4,f,h,k)</sup>

## SALADS

**Optionally with Homemade Dressing or Balsamic Vinegar Dressing**

**Bavarian Fried Chicken Salad** <sup>(11,a1-4,c,h,j)</sup> **15,50 €**  
lettuce with crispy, breaded chicken-breast-strips, tomatoes, cucumbers, onions, carrots & pumpkin seeds, seasoned with pumpkin seed oil

**Crusty Bread Salad** (vegetarian) **14,20 €**  
crispy bread cubes <sup>(a1-4,f,h,k)</sup> and pan-fried sheep cheese <sup>(g)</sup> on leaf salad, tomatoes, cucumbers, onions <sup>(11,j)</sup> and carrots

**Small Mixed Salad** (vegetarian) **3,90 €**

All salads can also be prepared vegetarian on request.

## TRADITIONAL SNACKS

**Homemade Swiss Hash Browns** **15,40 €**  
with smoked salmon <sup>(1,6,g)</sup>, herb curd <sup>(g,i)</sup> & salad garnish

**Potato Pan** **10,90 €**  
with onions, spring onions and 3 fried eggs (vegetarian) <sup>(c)</sup>  
+ bacon <sup>(2,3,8,16,c,i)</sup> **+1,50 €**

**Baked Potato with Sour Cream** 9,90 €  
with a small mixed salad (vegetarian) (g,i)

+ bacon (2,3,8,16,i) +1,90 €  
+ mushrooms (2,3,8,16,c,i) +1,90 €  
+ market vegetables +3,20 €  
+ smoked salmon (1,6,d) & herb curd (g,i) +4,90 €  
+ with roasted beef stripes +6,90 €

**Swiss Sausage Salad with Cheese** (8,16,i,j) 10,90 €  
with Brot (a1-4,f,h,k)  
+ fried potatoes, onions and spring onions (2,3,5,8,15,16,c,i) +3,20 €

**Meat Loaf “Leberkäs”** (2,3,4,16,i,j) 11,90 €  
with 2 fried eggs and fried potatoes, bacon and onions (2,3,5,8,15,16,c,i)

**Marburger Krüstchen** 13,90 €  
small schnitzel (a1-4,c) on brown bread (a1-4,f,h,k), with bacon (2,3,8,16,c,i), onions, mushrooms, fried egg & salad garnish

## „GARTENLAUBEN“ CLASSICS

**Beef Goulash** (a1-a4, c, f, g, h, i) 17,50 €  
with red cabbage and optionally potato dumplings (a1-4,c,g), boiled potatoes (a1-4) or spaetzle (a1-4,c)

**Beef Liver “Berlin-Style”** 16,90 €  
with mashed potatoes<sup>(g)</sup>, melted onions and caramelized apple rings

**Knuckle of Ham “Munich-Style”** (16) (ca. 800g) 18,40 €  
with potato dumplings<sup>(a1-4,c,g)</sup> and sauerkraut

**Homemade Stuffed Beef Roll (400g)** 19,40 €  
filled with bacon (2,3,8,16), pickled cucumber (11,i,j), onions, mustard and spices, served with red cabbage, gravy and boiled potatoes

**“Allgäu” Cheese Spaetzle** (a1-4,c,g,1) 12,70 €  
with fried onions, served with spring and red onions (vegetarian)  
+ bacon (a1-4,c,i,2,3,8,16) +2,20 €

**8 Original Nuremberg grilled sausages** (4,16) 12,90 €  
with sauerkraut, mashed potatoes<sup>(g)</sup> and melted onions

## Schnitzel (Escalope of pork) <sup>(a1-4,c,g)</sup>

-Viennese Style

14,90 €

-Escalope Chasseur (cutlet served with mushroom sauce)

16,90 €

## Chicken Schnitzel (Escalope of chicken) <sup>(a1-4,c,g)</sup>

-Viennese Style

14,90 €

-Escalope Chasseur (cutlet served with mushroom sauce)

16,90 €

## Cordon Bleu <sup>(a1-4,c,g,1,3,4,8)</sup>

17,20 €

Schnitzel (Escalope of pork) Viennese style filled with ham and cheese

Extra gravy or mushroom sauce <sup>(g)</sup>

+2,70 €

**Each Schnitzel/Cordon Bleu optionally served with French Fries, boiled potatoes, Spaetzle<sup>(a1-4,c)</sup> or fried potatoes<sup>(2,3,5,8,15,16,c,i)</sup>.**

**We recommend a small mixed salad with every Schnitzel / Cordon Bleu <sup>(11,j)</sup>**

3,50 €

Optionally with Homemade Dressing or Balsamic Dressing

## “Laubenger” (100% fresh ground beef 180g) <sup>(a1-4,c,f,g,i,j,k)</sup>

13,90 €

with French Fries

+ with bacon <sup>(2,3,8,16,i)</sup>

+1,30 €

+ with cheese <sup>(1,g)</sup>

+1,30 €

+ with fried egg

+1,30 €

## Chickenburger (Chicken breast fillet 180g) <sup>(a1-4,c,f,g,i,j,k)</sup>

13,90 €

with French Fries

+ with bacon <sup>(2,3,8,16,i)</sup>

+1,30 €

+ with cheese <sup>(1,g)</sup>

+1,30 €

+ with fried egg

+1,30 €

## Barbecueburger (100% fresh ground beef 180g) <sup>(a1-4,c,f,g,i,j,k)</sup>

13,90 €

with French Fries

+ with bacon <sup>(2,3,8,16,i)</sup>

+1,30 €

+ with cheese <sup>(1,g)</sup>

+1,30 €

+ with fried egg

+1,30 €

**All burgers are available as a vegetarian version with potato rösti!**

## STEAKS

### Filet Steak

High-quality meat from pasture-raised oxen  
250 g gross weight

24,90 €

### Rump Steak

High-quality meat from pasture-raised oxen  
250 g gross weight

20,90 €

### Chicken Breast

220 g gross weight

16,50 €

**Optional with herb butter <sup>(g)</sup> or creamy mushroom sauce <sup>(g)</sup>**

+2,70 €

### Optional Side Dishes

**each +3,20 €**

French fries, boiled potatoes, fried potatoes <sup>(2,3,5,8,15,16,c,i)</sup> mashed potatoes, market vegetables, red cabbage, braised onions, sauerkraut, bread basket <sup>(a1-4,f,h,k)</sup>

**We recommend a small mixed salad with <sup>(11,j)</sup>**

**3,50 €**

Optionally with Homemade Dressing or Balsamic Dressing

## HESSIAN SPECIALITIES

**„Handkäs´ mit Musik“ <sup>(g)</sup> with bread <sup>(a1-4,f,h,k)</sup>**

**8,70 €**

Homemade pickled hand cheese in vinegar & oil, served with plenty of onions <sup>(g)</sup>

**„Himmel & Erde“ (Heaven & Earth)**

**15,40 €**

Fried black pudding (blood sausage) with mashed potatoes <sup>(g)</sup>, melted onions and fried apples

**Hessian Sour Cream Schnitzel <sup>(2,3,8,16,a1-4,c,i,j)</sup>**

**16,90 €**

Optionally served with French Fries, boiled potatoes, fried potatoes <sup>(2,3,5,8,15,16,c,i)</sup> or Spaetzle <sup>(a1-4,c)</sup>

**Additionally, we recommend a small mixed salad with <sup>(11,j)</sup>**

**3,50 €**

Optionally with Homemade Dressing or Balsamic Dressing

**“Frankfurter” Green Sauce (seasonal and vegetarian) <sup>(c,g)</sup>**

**9,50 €**

with boiled potatoes and boiled eggs

## DESSERTS/SWEETS

**Half-baked chocolate tart served in a glass** <sup>(a1-4,c,g,h,l)</sup> **4,90 €**  
with Rum

**„Kaiserschmarrn“ Cut-up and sugared Pancake Viennese Style** <sup>(a1,c,g,l)</sup> **5,50 €**  
with raisins, roasted almonds & apple sauce <sup>(3,11)</sup>

**Warm Apple Strudel** <sup>(a1-4,h,3,17)</sup> **4,90 €**  
with custard sauce<sup>(g)</sup> and whipped cream

**Daily changing cake offer on request.**

Our dishes are all freshly prepared, because quality is our top priority.

If there are any short waiting times, we ask for your understanding.

**We wish you a pleasant stay in our restaurant.**

### INFORMATION/DECLARATION:

All prices including VAT.

All products are prepared in-house with the greatest of care. Products that contain allergens or additives are identified by the corresponding letters and numbers marked:

a1	Wheat gluten	a2	Rye gluten	a3	Barley gluten
a4	Oats gluten	b	Shellfish/crustaceans	c	Chicken eggs
d	Fish	e	Peanuts	f	Soy beans
g	Milk/lactose	h	May contain traces of nuts	h1	Almonds
h2	Hazelnuts	h3	Walnuts	h4	Cashews
h5	Pecans	h6	Brazil nuts	h7	Pistachios
h8	Macadamias	i	Celery	j	Mustard
k	Sesame seeds	l	Sulfur dioxide/sulfite	m	Lupines
n	Molluscs	1	Dye	2	Preservative
3	Antioxidant	4	Flavor enhancers	5	Sulphuretted
6	Blackened	7	Waxed	8	With phosphate
9	With caffeine	10	Quinine	11	Sweeteners
12	Phenylalanine	13	Genetically modified possible	14	Taurine
15	Packaged in a protective atmosphere	16	Nitrite	17	Alcohol

## DRAUGHT BEER

Krombacher Pils	0,3l	2,90 €	0,5l	4,70 €
Krombacher wheat beer	0,3l	2,90 €	0,5l	4,70 €
Krombacher dark beer	0,3l	2,90 €	0,5l	4,70 €
Krombacher „Hell“ (lager beer)	0,3l	2,90 €	0,5l	4,70 €
Krombacher „Kellerbier“ (unfiltered beer)	0,3l	2,90 €	0,5l	4,70 €

**Try all our beer specialties in a mix with Coca-Cola, Sprite, Fanta or banana nectar!**

## BOTTLED BEER

Krombacher wheat beer	-dark-		0,5l	4,50 €
Erdinger crystal	-wheat beer-		0,5l	4,50 €
Erdinger Urweisse	-crystal clear wheat beer-		0,5l	4,50 €
Krombacher wheat beer	-non-alcoholic-		0,5l	4,30 €
Krombacher Pilsner	-non-alcoholic-		0,33l	3,00 €
Krombacher Pilsner with lemonade	-non-alcoholic-		0,33l	3,00 €
Krombacher wheat beer with lemonade	-non-alcoholic-		0,33l	3,00 €

## APPLE CIDER

Possmann apple cider	0,3l	2,70 €	0,5l	4,20 €
			1,0l	8,00 €
optionally mixed with sparkling water, lemonade, Fanta or Coca-Cola <sup>(1,3,9)</sup>			2,0l	15,50 €

## SOFT DRINKS

Vöslauer sparkling water	0,25l	2,80 €	0,75l	5,50 €
Vöslauer still mineral water	0,25l	2,80 €	0,75l	5,50 €
Coca-Cola <sup>(1,3,9)</sup>	0,3l	2,80 €	0,5l	4,00 €
Diet Coke <sup>(1,3,9,11,12)</sup>	0,3l	2,80 €	0,5l	4,00 €
Coca-Cola ZERO <sup>(1,3,9,11,12)</sup>			0,2l	2,60 €
Fanta Orange	0,3l	2,80 €	0,5l	4,00 €
Sprite	0,3l	2,80 €	0,5l	4,00 €
Spezi <sup>(1,3,9)</sup> (Coke and lemonade mix)	0,3l	2,80 €	0,5l	4,00 €
Lift apple spritzer	0,3l	2,80 €	0,5l	4,00 €
Vitalmalz <sup>(1)</sup>			0,33l	2,80 €

**Granini juices & juice drinks** 0,2l 2,80 € 0,5l 6,20 €  
 Orange, cherry, pineapple <sup>(3)</sup>, passionfruit, apple,  
 blackcurrant, banana <sup>(3)</sup>, rhubarb

As spritzer 0,3l 2,90 € 0,5l 4,50 €

**Schweppes** 0,2l 2,80 €  
 Tonic Water <sup>(10)</sup>, Bitter Lemon <sup>(3,10)</sup>, Ginger Beer <sup>(1)</sup>, Russian  
 Wild Berry <sup>(1)</sup>, Ginger Ale <sup>(1)</sup>

**Richard's Sun Iced Tea** 0,33l 3,20 €  
 Lemon, Peach, Pomegranate, Acai & Lime, Blueberry,  
 Watermelon & Pineapple

## HOMEMADE LEMONADE

Passionfruit/mint <sup>(1)</sup>	0,5l	5,20 €
Ginger/lime	0,5l	5,20 €
Pomegranate <sup>(1)</sup> /grenadine	0,5l	5,20 €
Peach/bergamot (ice tea) <sup>(1)</sup>	0,5l	5,20 €
Cassis (blackcurrant)/cucumber <sup>(7)</sup>	0,5l	5,20 €
Blackberry/mint <sup>(1)</sup>	0,5l	5,20 €
Raspberry/mint <sup>(1)</sup>	0,5l	5,20 €
Melon/mint <sup>(1)</sup>	0,5l	5,20 €
Lime/mint <sup>(1)</sup>	0,5l	5,20 €
Rhubarb/mint <sup>(1)</sup>	0,5l	5,20 €

## EILLES TEE – TEA DIAMONDS

Assam, Earl Grey, Darjeeling, Peppermint tea, Rooibos vanilla, Asian Sun (green tea  
 with safflower, lemon grass and citrus-aroma), Summerberry (fruit tea), Herbal  
 Garden, Chamomile tea BIO 2,60 €

Grog 4,50 €  
 with Pott rum and Assam tea

Mint tea (with fresh mint leaves) 3,20 €  
 Ginger tea (with fresh ginger) 3,20 €



## HOT BEVERAGES

Coffee <sup>(9)</sup>	Cup	2,40 €	Double	3,40 €
Decaffeinated coffee	Cup	2,40 €	Double	3,40 €
Espresso <sup>(9)</sup>				2,20 €
Double espresso <sup>(9)</sup>				3,00 €
Espresso macchiato <sup>(9)</sup>				2,40 €
Cappuccino <sup>(9)</sup>				2,80 €
Café au lait <sup>(9)</sup>				3,70 €
Latte macchiato <sup>(9)</sup>				3,70 €
Latte macchiato flavoured <sup>(9)</sup>				4,20 €
hazelnut <sup>(1)</sup> , caramel <sup>(1)</sup> , vanilla <sup>(1)</sup> , cinnamon <sup>(1)</sup> , coconut, almond				
Baileys latte macchiato <sup>(1,9)</sup>				4,70 €
Hot milk with honey				2,80 €
Cream				+0,30 €
<b>COCAYA</b> Drinking chocolate <sup>(8)</sup>				2,80 €
Premium Brown, Premium Dark, Premium White				
<b>COCAYA</b> with a shot <sup>(8)</sup>				
Premium Brown, Premium Dark, Premium White				
-with 2cl Botucal Rum Reserva Exclusiva and cream				7,00 €
-with 2cl Havana Rum 3 years and cream				6,00 €

## AFTER DINNER

<b>Hessian specialities 2cl</b>				
Marburger Nachtwächter				4,30 €
<b>Whiskey 4cl</b>				
Jack Daniels				6,00 €
<b>Gin 4cl</b>				
Gordons London Dry Gin				5,50 €
Hendrick's Gin Blackwood Vintage Dry Gin				7,00 €
Monkey 47				9,00 €
<b>Tequila 2cl</b>				
José Cuervo silver / gold				3,00 €

## Vodka

Smirnoff Red 2cl 3,00 € 4cl 5,50 €

## Rum 4cl

Pampero Blanco 5,50 €  
 Havana Club 3 Anejo 5,50 €  
 Botucal Rum Reserva Exclusiva 8,00 €

## Bierbrand 2cl

Fleur de Bière 4,50 €

## Obstbrände 2cl

Steinbeisser Apricot / Steinbeisser Hazelnut 3,00 €  
 Schladerer Williams Pear / Schladerer Obstler (fruit brandy) / Schladerer  
 Raspberry brandy / Schladerer Mirabelle 3,50 €

## Brand 2cl

Wacholder / Kümmel / Kümmel with Rum 3,00 €

## Bitter, Kräuterlikör & Likör

Sambuca Molinari / Ouzo 12 2cl 3,00 €  
 Fernet Branca 2cl 3,00 €  
 Jägermeister 2cl 3,20 € 4cl 5,70 €  
 Amaro Ramazzotti 4cl 3,50 €  
 Baileys Irish Cream / Apérol 4cl 5,50 €

## Aquavit 2cl

Malteser Aquavit 3,20 €  
 Linie Aquavit 3,50 €

## Calvados 2cl

Calvados Papidoux 3,40 €

## Grappa 2cl

Grappa Julia 3,00 €

## Vermouth 2cl

Yzaguirre Rojo 3,50 €

## Longdrinks

price premium with softdrinks +2,60 €

## COCKTAILS

<b>Caipirinha</b> <sup>(7)</sup> Cachaça, lime, lime juice, cane sugar	7,20 €
<b>Mojito</b> <sup>(7)</sup> Rum, lime, cane sugar, mint, soda	7,20 €
<b>Sex on the Beach</b> <sup>(1,3,1)</sup> Vodka, rum, Pêcher Mignon, grenadine syrup, passionfruit, pineapple, orange	7,90 €
<b>Tequila Sunrise</b> <sup>(1,1)</sup> White Tequila, orange, lemon, grenadine syrup	7,20 €
<b>Long Island Iced Tea</b> <sup>(7,1,8,9)</sup> white rum, Vodka, Gin, white Tequila Triple Sec, Lemon Squash, lime, Coca-Cola	8,90 €
<b>Solero</b> <sup>(1,3)</sup> Passoa, Galliano, passionfruit syrup, peach syrup, passionfruit, orange	7,50 €
<b>Pina Colada</b> <sup>(3,9)</sup> White rum, coconut syrup, cream, pineapple	7,20 €
<b>Swimming Pool</b> <sup>(1,3,9)</sup> White rum, Curacao blue, coconut syrup, cream, pineapple	7,50 €

## COCKTAILS NON-ALCOHOLIC

<b>Hot Rhythm</b> <sup>(1,3)</sup> Grenadine syrup, lemon, lime juice, passionfruit, pineapple, orange	5,90 €
<b>Virgin Colada</b> <sup>(3,9)</sup> Coconut syrup, cream, pineapple	5,90 €
<b>Virgin Swimmingpool</b> <sup>(3,9)</sup> Coconut syrup, Curacao blue non-alcoholic, cream, pineapple	5,90 €
<b>Ipanema</b> <sup>(1,7)</sup> Lime, lime juice, cane sugar, Schweppes Ginger Ale	5,90 €

## FIZZY BEVERAGES

<b>Prosecco Spumante Brut Sartori „Erfo“</b> <sup>(1)</sup> , DOC, Treviso, Venice, Italy	0,1l	4,00 €	0,75l	20,00 €
<b>Prosecco Spumante, Brut Sartori, on the rocks</b> <sup>(1)</sup>			0,2l	5,50 €
<b>Schloss Rheinberg, sparkling wine</b> <sup>(1)</sup>			0,75l	20,00 €
<b>Schloss Rheinberg, sparkling wine, small bottle</b> <sup>(1)</sup>			0,2l	5,00 €
<b>Sekt non-alcoholic, small bottle</b> <sup>(1)</sup>			0,2l	4,50 €
<b>Apérol Spritz</b> <sup>(1,10)</sup> Prosecco, Apérol, orange, soda				5,20 €
<b>Lauben Spritz</b> <sup>(1,10)</sup> Prosecco, Aperol, passionfruit syrup, mint, soda water				5,20 €

<b>Hugo</b> <sup>(1)</sup> Prosecco, elderflower syrup, mint, lime, soda water	5,20 €
<b>Black Hugo</b> <sup>(1)</sup> Prosecco, elderflower syrup, mint, lime, blackcurrant	5,20 €
<b>Hugos little sister</b> <sup>(1)</sup> -non-alcoholic- Sparkling wine non-alcoholic, elderflower syrup, mint, lime, soda water	4,70 €
<b>Lillet Wildberry</b> <sup>(1)</sup> Sparkling wine non-alcoholic, elderflower syrup, mint, lime, soda water	5,90 €

## MULES

<b>Moscow Mule</b> <sup>(7)</sup> Vodka, lime juice, lime, cucumber, Schweppes Ginger Beer	7,20 €
<b>Munic Mule</b> <sup>(1,7)</sup> Gin, lime juice, lime, Schweppes Ginger Beer	7,20 €
<b>Passionfruit Mule</b> <sup>(7)</sup> Vodka, Passoa, passionfruit syrup, lime, mint, Schweppes Ginger Beer	7,50 €

## WHITE WINE

<b>Wine spritzer</b> with Pinot Grigio <sup>(5)</sup>	0,2l	4,10 €		
<b>Mutmacha Riesling</b> <sup>(5)</sup> semi-dry, juicy, fruity, Cusanus, Mosel, Germany	0,2l	5,00 €	0,75l	17,00 €
<b>Blauschiefer Riesling</b> <sup>(5)</sup> dry, QWPSR, off-dry, Vineyard Loersch, Mosel, Germany	0,2l	4,80 €	0,75l	16,50 €
<b>Pinot Grigio</b> <sup>(5)</sup> dry, light, fresh, Corte Vigna, Venetia, Italy	0,2l	4,80 €	0,75l	16,50 €
<b>Pinot Blanc</b> <sup>(5)</sup> dry, tasty, fruity, Andreas Bender, Palatinate, Germany	0,2l	5,00 €	0,75l	17,00 €
<b>Pinot Gris</b> <sup>(5)</sup> dry, juicy, aromatical, Stefan Winter, Rhine Hesse, Germany	0,2l	5,10 €	0,75l	17,50 €

<b>„Singing“ Green Veltliner</b> <sup>(5)</sup> dry, harmonic, Laurenz & Sophie, Kremstal, Austria	0,2l	<b>5,10 €</b>	0,75l	<b>17,50 €</b>
<b>Sauvignon Blanc “Good Hope”</b> <sup>(5)</sup> dry, fruity, gentle, Danie de Wet, Robertson, South Africa	0,2l	<b>5,10 €</b>	0,75l	<b>17,50 €</b>
<b>Anura Zee Chardonnay</b> <sup>(5)</sup> dry, fruity, aromatically with flavours of exotic fruits, Western Cape, South Africa	0,2l	<b>5,10 €</b>	0,75l	<b>17,50 €</b>

## ROSÉWEINE

<b>Pinot Noir „Rosé“</b> <sup>(5)</sup> semi-dry, strongly, contentful, fizzy, fresh Vineyard Alexander Lörsch, Mosel, Germany	0,2l	<b>6,40 €</b>	0,75l	<b>22,00 €</b>
<b>Pinot Noir „Blanc de Noir“</b> <sup>(5)</sup> semi-dry, actually a red wine, strawberry-, raspberry-, an cherry flavours, Vineyard Dohlmühle, Rhine Hesse, Germany	0,2l	<b>5,60 €</b>	0,75l	<b>19,00 €</b>
<b>Es Fangar 2012 Pink-Rosé</b> <sup>(5)</sup> dry, Cuvée, strong flavours of cherry, raspberry and strawberry, fruity BIO certified Vineyard Es Fangar, Mallorca, Spain	0,2l	<b>7,90 €</b>	0,75l	<b>27,00 €</b>

## RED WINE

<b>Wine spritzer mit Zweigelt</b> <sup>(5)</sup>			0,2l	<b>4,90 €</b>
<b>„Luis T.“ Zweigelt Classic</b> <sup>(5)</sup> dry, light, DAC, Vineyard Wimmer, Weinviertel, Austria	0,2l	<b>5,90 €</b>	0,75l	<b>20,00 €</b>
<b>Azabache Tinto</b> <sup>(5)</sup> dry, mild, juicy, tasty Tempranillo, Rioja, Spain	0,2l	<b>4,60 €</b>	0,75l	<b>15,50 €</b>
<b>Nero D'Avola IGT</b> <sup>(5)</sup> dry, bouquet of red fruits, warm, full-bodied Palmente, Menfi, Sicily	0,2l	<b>5,00 €</b>	0,75l	<b>17,00 €</b>
<b>Merlot</b> <sup>(5)</sup> dry, seductive, mild, Caliterra, Aconcagua Valley, Chile	0,2l	<b>5,30 €</b>	0,75l	<b>18,00 €</b>

<b>Primitivo die Manduria DOC</b> <sup>(5)</sup> dry, cinnamon, cloves, black pepper and dark forest fruits “Manders”, Pietra Pura, Apulia, Italy	0,2l	<b>5,60 €</b>	0,75l	<b>19,00 €</b>
<b>„1838“ Red Wine Cuvée Creation QbA</b> <sup>(5)</sup> Merlot, Lagrein, Cabernet Sauvignon, Dornfelder dry, bouquet of cherries, raspberries, cassis, black berries, cocoa, vanilla, coffee, paprika, pepper, cloves, violets and peonies Weingut Bergdolt-Reif & Nett, Duttweiler, Palatinate Germany	0,2l	<b>6,70 €</b>	0,75l	<b>23,00 €</b>
<b>Red Fire Zinfandel Old Vine IGT</b> <sup>(5)</sup> remainder-sweetly, lovely, opulent blackberry, cassis, black cherry and chocolate, developed in barrique-barrel, Apulien, Italy	0,2l	<b>6,70 €</b>	0,75l	<b>23,00 €</b>
<b>Anura Syrah Limited Release</b> <sup>(5)</sup> dry, strong, blackberry, currant, reminiscent from peach, spices and asterisk anise, Paarl, South Africa	0,2l	<b>9,10 €</b>	0,75l	<b>31,00 €</b>

## WHISKEY

### Marcellan Amber

<b>Type:</b>	Single Malt Whisky, 40,0% Vol.			
<b>Region:</b>	Highlands - Speyside			
<b>Maturing:</b>	Sherry-barrels, american and spanish oak			
<b>Flavour:</b>	Mild citrus notes, sweet vanilla and cereals. Then notes of raisins, cinnamon, paradise apples and cotton candy			
<b>Taste:</b>	Green apples and limes blend with cinnamon. Then ginger, followed by fruity aromas and persistent, subtle oak notes			
<b>Finish:</b>	Mild, with gentle fruit and cereal aromas		4cl	<b>10,00 €</b>

### Ben Nevis McDonald's

<b>Type:</b>	Single Malt Whisky, 46,0% Vol.			
<b>Region:</b>	Highlands			
<b>Maturing:</b>	Mostly sherry barrels			
<b>Flavour:</b>	A Ben Nevis in the style of the 1880s, unusually high peat smoke, citrus notes, spice, strength and intensity for a Highland whiskey			
<b>Taste:</b>	Strong, pleasant peat smoke, distinct oak flavor, sherry-like, dark chocolate, espresso, intense			
<b>Finish:</b>	Long persistent smoke, distinct oak flavor, espresso		4cl	<b>10,00 €</b>

## Glengoyne Cask Strength Batch No. 004

<b>Type:</b>	Single Malt Whisky, 58,8% Vol.		
<b>Region:</b>	Highlands		
<b>Maturing:</b>	Oloroso sherry barrels made from european and american oak		
<b>Flavour:</b>	Biscuit, ripe banana, vanilla cream, some pepper		
<b>Taste:</b>	Fruit, some syrup, seasoning, very balanced and elegant, both pure and mixed with a little water		
<b>Finish:</b>	Very long, sherry-colored finish, medium length mixed with water		
		4cl	10,00 €

## Auchentoshan Three Wood

<b>Type:</b>	Single Malt Whisky, distilled three times, 43,0% Vol.		
<b>Region:</b>	Lowlands		
<b>Maturing:</b>	Bourbon barrels, maturation in Oloroso Sherry barrels and then in Pedro Ximenez sherry barrels		
<b>Flavour:</b>	Dark dried fruits, raisins, citrus fruits		
<b>Taste:</b>	Sweet dried fruits, nutty, some cinnamon and spice		
<b>Finish:</b>	Fruity, complex and long finish		
		4cl	9,00 €

## Glen Scotia Double Cask

<b>Type:</b>	Single Malt Whisky, 46,0% Vol.		
<b>Region:</b>	Campbeltown		
<b>Maturing:</b>	Bourbon casks, aging in Pedro Ximenez sherry casks		
<b>Flavour:</b>	Vanilla, caramel, toffee, dried fruit, some peat smoke		
<b>Taste:</b>	Seasoning, sweetness, dried fruit, vanilla, campfire, maritime		
<b>Finish:</b>	Fine and medium length		
		4cl	8,00 €

## Glen Scotia Victoriana

<b>Type:</b>	Single Malt Whisky, 51,5% Vol.		
<b>Region:</b>	Campbeltown		
<b>Maturing:</b>	Bourbon barrels, maturation in heavily burned-out oak barrels		
<b>Flavour:</b>	Strength, elegance, spice, oak, sweetness, some peat smoke		
<b>Taste:</b>	Sweetness, vanilla, nice fruitiness, strength and elegance, spice, some peat smoke, maritime		
<b>Finish:</b>	Light sweetness, chocolate, some peat smoke		
		4cl	12,50 €

## Kilchoman Machir Bay

<b>Type:</b>	Single Malt Whisky, 46,0% Vol.		
<b>Region:</b>	Isle of Islay		
<b>Maturing:</b>	Ex-bourbon barrels and oloroso sherry barrels		
<b>Flavour:</b>	Peat smoke, citrus notes, cooked fruits		
<b>Taste:</b>	Traces of vanilla, tropical fruits and intense sweetness		
<b>Finish:</b>	Long-lasting flavours of fresh malt, again peat smoke		
		4cl	13,00 €

## Laphroaig 10 Years

<b>Type:</b>	Single Malt Whisky, 40,0% Vol		
<b>Region:</b>	Isle of Islay		
<b>Maturing:</b>	Ten years in American oak barrels, in which previously the Bourbon Whiskey from Maker's Mark matured		
<b>Flavour:</b>	Smoky peat smell with traces of seaweed, tar, medicinally sweet		
<b>Taste:</b>	Surprisingly sweet with traces of salt, iodine, earthy peat taste with a subtle hint of vanilla		
<b>Finish:</b>	Peppery and long lasting	4cl	10,00 €

## Ardbeg 10 Years

<b>Type:</b>	Single Malt Whisky, 46,0% Vol.		
<b>Region:</b>	Isle of Islay		
<b>Maturing:</b>	Bourbon barrels		
<b>Flavour:</b>	Very intense peat smoke, some bacon, dark chocolate, citrus notes, maritime		
<b>Taste:</b>	Strong peat notes, pepper, sweet toffee, some cinnamon, espresso		
<b>Finish:</b>	Long, intense, somewhat nutty, barley malt, peat smoke	4cl	9,00 €

## Lagavulin 16 Years

<b>Type:</b>	Single Malt Whisky, 43,0% Vol.		
<b>Region:</b>	Isle of Islay		
<b>Maturing:</b>	Bourbon barrels		
<b>Flavour:</b>	Intense peat smoke, notes of iodine and seaweed and a distinct sweetness		
<b>Taste:</b>	Dry smoke with a gentle yet powerful sweetness, then sea and salt notes and a hint of wood		
<b>Finish:</b>	Long and intense finish with salt and seaweed	4cl	11,00 €

## Talisker 10 Years

<b>Type:</b>	Single Malt Whisky, 45,8% Vol.		
<b>Region:</b>	Isle of Sky		
<b>Maturing:</b>	Bourbon barrels		
<b>Flavour:</b>	Peat smoke, maritime, citrus notes		
<b>Taste:</b>	Malt, peat smoke, intense peppery-hot note ("Chili Catch")		
<b>Finish:</b>	Warming, intense, peppery	4cl	10,00 €

## Blanton's

<b>Type:</b>	Kentucky Straight Bourbon, 46.5 % Vol		
<b>Region:</b>	Kentucky		
<b>Maturing:</b>	Oak barrels		
<b>Flavour:</b>	Dried lemon peel with caramel and vanilla		
<b>Taste:</b>	Full and soft with caramel, oranges and cloves		
<b>Finish:</b>	Medium length and finely balanced	4cl	11,00 €