

The Team Gartenlaube WELCOMES YOU!

Our dishes are only prepared after you have ordered, because quality and freshness is our top priority. Should there be a short waiting time, we ask for your patience and understanding.

All products are prepared in-house with the utmost care. Products containing allergens or additives are identified by the relevant letters and numbers. The declaration can be found at the end of the map.

Please understand that a service fee of €1.50 per dish will be charged for changing the order of fixed side dishes.

Subject to change. All prices include statutory VAT.

SOUPS

Potato Soup^(g,i,4) **5,20 €**
with bacon^(2,3,8,16) and bread^(a1-4,f,h,k)

Beef Bouillon **5,20 €**
with thinly-sliced pancake pieces^(a1-4,c,g,i), strips of vegetables and bread^(a1-4,f,h,k)

SALADS

Optionally with Homemade Dressing or Balsamic Vinegar Dressing

Bavarian Fried Chicken Salad^(11,a1-4,c,h,j) **16,10 €**
lettuce with crispy, breaded chicken-breast-strips, tomatoes, cucumbers, onions^(11,i), carrots & pumpkin seeds, seasoned with pumpkin seed oil

Crusty Bread Salad (vegetarian) **15,10 €**
crispy bread cubes^(a1-4,f,h,k) and pan-fried sheep cheese^(g) on leaf salad, tomatoes, cucumbers, onions^(11,i) and carrots

Small Mixed Salad (vegetarian) **4,10 €**

All salads can also be prepared vegetarian on request.

TRADITIONAL SNACKS

Homemade Swiss Hash Browns

with smoked salmon^(1,6,g), herb curd^(g,i) and salad garnish **17,80 €**

Potato Pan

with onions, spring onions and 3 fried eggs (vegetarian)^(c)
+ bacon^(2,3,8,16,c,i) **+2,20 €**

Baked Potato with Sour Cream

with a small mixed salad (vegetarian)^(g,i) **11,10 €**

+ bacon^(2,3,8,16,c,i) **+ 2,20 €**
+ mushrooms **+ 2,20 €**
+ market vegetables **+ 4,10 €**
+ smoked salmon^(1,6,d) and herb curd^(g,i) **+ 9,90 €**

Swiss Sausage Salad with Cheese^(8,16,i,j)

with bread^(a1-4,f,h,k) **11,90 €**
+ fried potatoes, onions and spring onions ^(2,3,5,8,15,16,c,i) **+ 3,30 €**

Meat Loaf “Leberkäs”^(2,3,4,16,i,j)

with 2 fried eggs and fried potatoes, bacon and onions^(2,3,5,8,15,16,c,i) **12,70 €**

“Marburger Krüstchen”

small schnitzel on brown bread, with bacon, onions, mushrooms, fried egg
and salad garnish **14,90 €**

CLASSICS

Beef goulash ^(a1-a4,c,f,g,h,i)

traditionally braised with carrots and onions and refined with red wine,
with red cabbage and optionally potato dumplings ^(a1-4, c, g), boiled potatoes ^(a1-4) or spaetzle ^(a1-4, c) **18,80 €**

Beef Liver “Berlin-Style”

with mashed potatoes^(g), stewed onions and apple rings **17,50 €**

Knuckle of Ham “Munich-Style”⁽¹⁶⁾ (ca. 800g)

with potato dumplings^(a1-4,c,g) and sauerkraut **20,10 €**

Homemade Stuffed Beef Roll (ca. 300g)

filled with bacon^(2,3,8,16), pickled cucumber^(11,i,j), onions, mustard and spices,
served with red cabbage, gravy and boiled potatoes **21,10 €**

“Allgäu” Cheese Spaetzle 13,60 €
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) 13,70 €
with sauerkraut, mashed potatoes^(g) and melted onions

Schnitzel Escalope of PORK or CHICKEN^(a1-4,c,g)

-Viennese style 14,90 €
-with mushroom sauce) 16,90 €
-with stewed onions 16,90 €

Cordon Bleu^(a1-4,c,g,1,3,4,8) 17,90 €
Schnitzel (Escalope of pork) Viennese style filled with ham and cheese
Extra gravy or mushroom sauce + 2,70 €

Each Schnitzel/Cordon Bleu optionally served with french fries, boiled potatoes, spaetzle^(a1-4,c) or fried potatoes^(2,3,5,8,15,16,c,i).

We recommend a side salad with every Schnitzel / Cordon Bleu^(11,j) 4,10 €
Optionally with homemade dressing or balsamic vinegar dressing

“Laubenburger” (100% fresh ground beef 180g) ^(a1-4,c,f,g,i,j,k) 13,90 €
with French Fries

-with bacon^(2,3,8,16,i) + 1,50 €
-with cheese^(1,g) + 1,50 €
-with fried egg + 1,50 €

Chickenburger (Chicken breast filet 180g) ^(a1-4,c,f,g,i,j,k) 13,90 €
with French Fries

-with bacon^(2,3,8,16,i) + 1,50 €
-with cheese^(1,g) + 1,50 €
-with fried egg + 1,50 €

Barbecueburger (100% fresh ground beef 180g) ^(a1-4,c,f,g,i,j,k) 13,90 €
with French Fries

-with bacon^(2,3,5,8,16,i) + 1,50 €
-with cheese^(1,g) + 1,50 €
-with fried egg + 1,50 €

All burgers are available as a vegetarian version with hash browns!

STEAKS

Filet Steak high-quality meat from pasture-raised oxen 250 g gross weight	26,90 €
Rump Steak high-quality meat from pasture-raised oxen 250 g gross weight	22,90 €
Chicken Breast 220 g gross weight	16,50 €
Optional Side Dishes: herb butter ^(g) or creamy mushroom sauce ^(g)	+ 2,90 €
French fries, boiled potatoes, fried potatoes ^(2,3,5,8,15,16,c,i) , mashed potatoes ^(g) market vegetables, red cabbage, braised onions, sauerkraut, bread basket ^(a1-4,f,h,k)	+ 3,40 €
side salad ^(11,j) optionally with Homemade Dressing or Balsamic Dressing	+ 4,10 €

HESSIAN SPECIALS

“Handkäse mit Musik” ^(g) with bread ^{a1-4,f,h,k)} Homemade pickled hand cheese in vinegar & oil, served with plenty of onions ^(g)	9,70 €
“Himmel und Erde” (Heaven and Earth) fried black pudding (blood sausage) with mashed potatoes ^(g) , melted onions & apple rings	15,80 €
Hessian Sour Cream Schnitzel ^(2,3,8,16,a1-4,c,i,j) baked with bacon and spring onion sour cream optionally with french fries, boiled potatoes ^(a1-4) , fried potatoes ^(2,3,5,8,15,16, c, i) with onions, spring onions and bacon, or spaetzle ^(a1-4, c)	16,90 €
Additionally we recommend a side salad ^(11,j) Optionally with Homemade or Balsamic Dressing	4,10 €
“Frankfurter” Green Sauce ^(c,g) (vegetarian) cold 7-herb buttermilk quark sauce with boiled potatoes and boiled eggs seasonal	10,20 €
Ketchup, mayonnaise und mustard per serving	0,20 €

TO THE SWEET END

Warm chocolate cake^(a1-4,c,g,h,l,17) **4,90 €**
warm chocolate cake with cream and a decoration of fresh fruits

Quark dream with fruit mirror^(g) **4,90 €**
Berry fruit quark refined with sour cream and cream

Daily changing cake offer, please note our cake counter

DRAUGHT BEER

Krombacher Pilsner	0,3l 3,20 €	0,5l 4,80 €
Krombacher wheat beer	0,3l 3,20 €	0,5l 4,80 €
Krombacher Dark beer	0,3l 3,20 €	0,5l 4,80 €
Krombacher "Hell" (lager beer)	0,3l 3,20 €	0,5l 4,80 €
Krombacher "Kellerbier" (unfiltered beer)	0,3l 3,20 €	0,5l 4,80 €

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

BOTTLED BEER

Krombacher Pilsner with lemonade	0,33l 3,20 €	0,5l 4,80 €
Krombacher wheat beer -dark-		0,5l 4,80 €
Erdinger crystal -wheat beer-		0,5l 4,80 €
Erdinger Urweisse -crystal clear wheat beer-		0,5l 4,80 €
Krombacher wheat beer -non-alcoholic-		0,5l 4,80 €
Krombacher Pilsner -non-alcoholic-		0,33l 3,20 €
Krombacher Pilsner with lemonade -non-alcoholic-		0,33l 3,20 €
Krombacher wheat beer with lemonade -non-alcoholic-		0,33l 3,20 €

Apple cider

Possmann apple cider **0,3l 2,80 €** **0,5l 4,40 €**
optionally mixed with sparkling water, lemonade, Fanta or Coca-Cola^(1,3,9)

Soft drinks

Vöslauer sparkling water	0,25l 2,90 €	0,75l 5,90 €
Vöslauer still mineral water	0,25l 2,90 €	0,75l 5,90 €
Coca-Cola ^(1,3,9)	0,3l 2,90 €	0,5l 4,20 €
Diet Coke ^(1,3,9,11,12)	0,3l 2,90 €	0,5l 4,20 €
Coca-Cola ZERO ^(1,3,9,11,12)		0,2l 2,80 €
Fanta Orange	0,3l 2,90 €	0,5l 4,20 €
Sprite	0,3l 2,90 €	0,5l 4,20 €
Spezi ^(1,3,9) (Cola and lemonade mix)	0,3l 2,90 €	0,5l 4,20 €
Lift apple spritzer	0,3l 2,90 €	0,5l 4,20 €
Vitamalz (malt beer)		0,33l 3,20 €

Granini juices & juice drinks

orange, cherry, pineapple⁽³⁾, passionfruit, apple,
banana⁽³⁾, rhubarb, blackcurrant

0,2l 2,90 € 0,5l 6,30 €

as spritzer

0,3l 3,10 € 0,5l 4,90 €

Schweppes

Tonic Water⁽¹⁰⁾ | Bitter Lemon^(3,10)

Ginger Beer⁽¹⁾ | Russian Wild Berry⁽¹⁾ | Ginger Ale⁽¹⁾

0,2l 2,90 €

Richard's Sun Iced Tea

Lemon | Peach

0,33l 3,40 €

Homemade Lemonade

Passionfruit/mint⁽¹⁾

0,5l 5,70 €

Ginger/lime

0,5l 5,70 €

Pomegranate⁽¹⁾/grenadine

0,5l 5,70 €

Peach/bergamot (ice tea)⁽¹⁾

0,5l 5,70 €

Cassis (blackcurrant)/cucumber⁽⁷⁾

0,5l 5,70 €

Blackberry/mint

0,5l 5,70 €

Raspberry/mint

0,5l 5,70 €

Melon/mint⁽¹⁾

0,5l 5,70 €

Rhubarb/mint

0,5l 5,70 €

Lime/mint⁽¹⁾

0,5l 5,70 €

EILLES TEE - TEA DIAMONDS

Assam, Earl Grey, Darjeeling, Peppermint, Rooibos vanilla, Asian Sun (green), Summer berry (fruit), Herbal Garden, Chamomile BIO	2,90 €
Grog with Pott rum and Assam tea	4,80 €
Mint tea with fresh mint leaves	3,50 €
Ginger tea with fresh ginger	3,50 €

HOT BEVERAGES

Coffee ⁽⁹⁾	Cup 2,70 € Double 3,70 €
Decaffeinated coffee	Cup 2,70 € Double 3,70 €
Espresso ⁽⁹⁾	2,50 €
Double espresso ⁽⁹⁾	3,70 €
Espresso macchiato ⁽⁹⁾	2,90 €
Cappuccino ⁽⁹⁾	3,20 €
Café au lait ⁽⁹⁾	3,90 €
Latte macchiato ⁽⁹⁾	3,90 €
Latte macchiato flavoured ⁽⁹⁾ hazelnut ⁽¹⁾ caramel ⁽¹⁾ vanilla ⁽¹⁾ cinnamon ⁽¹⁾ coconut almond	4,70 €
Baileys latte macchiato ^(1,9)	5,10 €
Hot milk with honey	3,0 €
Cream	+0,30 €

COCAYA

Drinking Chocolate⁽⁸⁾	3,00 €
Premium Brown Premium Dark Premium White	

COCAYA⁽⁸⁾ with a shot

with 2cl Botucal Rum Reserva Exclusiva and cream	7,50 €
with 2cl Havana Rum 3 years and cream	6,30 €
Premium Brown Premium Dark Premium White	

AFTER DINNER

Noble Spirits

Marburger Nachtwächter	2cl	4,50 €
Fleur de Bière	2cl	4,70 €

Prinz Fein-Brennerei Hörbranz

Alte Marille	2 cl	5,50 €	4cl	9,50 €
Alte Williams-Christ-Birne				
Alte Wald-Himbeere				
Alte Haus-Zwetschge				
Alte Haselnuss				
Alter Bodensee-Apfel				

Botucal Rum Reserva Exclusiva	4cl	8,20 €
Grappa Nonino Vuisinär	2cl	4,50 €
Hendrick´s Gin Blackwood Vintage Dry Gin	4cl	7,20 €
Monkey 47	4cl	9,20 €
Gordons London Dry Gin	4cl	5,70 €
Havana Club 3 Anejo	4cl	5,70 €
Fernet Branca	2cl	3,20 €
Amaro Ramazotti	4cl	3,70 €
Baileys Irish Cream	4cl	5,70 €
Calvados Papidoux	2cl	3,70 €

Really cold

Malteser Aquavit	2cl	3,50 €		
Linie Aquavit	2cl	3,70 €		
Kümmel	2cl	3,20 €		
Kümmel mit Rum	2cl	3,20 €		
Jägermeister	2 cl	3,20 €	4cl	5,70 €
Smirnoff Vodka	2 cl	3,20 €	4cl	5,70 €

COCKTAILS

Caipirinha ⁽⁷⁾ Cachaca, lime, lime juice, cane sugar	7,40 €
Mojito ⁽⁷⁾ Cachaca, lime, lime, cane sugar, mint, soda	7,40 €
Sex on the beach ^(1,3,1) Vodka, rum, Pêcher Mignon, grenadine syrup, passionfruit, pineapple, orange	8,10 €
Tequila Sunrise ^(1,1) white Tequila, orange, lemon, grenadine syrup	7,40 €
Long Island Iced Tea ^(1,7,8,9) white rum, Vodka, Gin, white Tequila Triple Sec, Lemon Squash, lime, Coca-Cola	9,10 €
Solero ^(1,3) Passoa, Galliano, passionfruit syrup, peach syrup, passionfruit, orange	7,70 €
Piña Colada ^(3,9) white rum, coconut syrup, cream, pineapple	7,40 €
Swimming Pool ^(1,3,9) white rum, Curacao blue, coconut syrup, cream, pineapple	7,70 €

COCKTAILS NON-ALCOHOLIC

Hot Rhythm ^(1,3) grenadine syrup, lemon, lime juice, passionfruit, pineapple, orange	6,50 €
Virgin Colada ^(3,9) coconut syrup, cream, pineapple	6,50 €
Virgin Swimmingpool ^(1,3,9) coconut syrup, Curacao blue non-alcoholic, cream, pineapple	6,50 €
Ipanema ^(1,7) lime, lime juice, cane sugar, Schweppes Ginger Ale	6,50 €

FIZZY BEVERAGES

Prosecco Spumante Brut Sartori „Erfo“ ⁽¹⁾ , DOC, Treviso, Venedig, Italien	0,1l	4,50 €	0,75l	31,00 €
Prosecco Spumante, Brut Sartori, on the rocks ⁽¹⁾	0,2l	6,50 €		
Sparkling wine non-alcoholic ⁽¹⁾ small bottle	0,2l	4,50 €		
Aperol Spritz ^(1,10) Prosecco, Aperol, orange, soda water		5,90 €		
Lauben Spritz ^(1,10) Prosecco, Aperol, passionfruit syrup, mint, soda water		5,90 €		
Hugo ⁽¹⁾ Prosecco, elderflower syrup, mint, lime, soda water		5,90 €		
Black Hugo ⁽¹⁾ Prosecco, elderflower syrup, mint, lime, blackcurrant		5,90 €		

Hugo's little sister ⁽⁴⁾ -nonalcoholic-		5,90 €
Sparkling wine non-alcoholic, elderflower syrup, mint, lime, soda water		
Lillet Wildberry ⁽¹⁾		5,90 €
Lillet, fresh berries, Schweppes Russian Wild Berry		
Ramazotti Rosato Tonic ⁽¹⁾		5,90 €
Ramazotti Rosato, Limette, Indian Tonic Water		

Mules

Moskau Mule ⁽⁷⁾		8,20 €
Vodka, lime juice, lime, cucumber, Schweppes Ginger Beer		
Munich Mule ^(1,7)		8,20 €
Gin, lime juice, lime, Schweppes Ginger Beer		
Passionfruit Mule ⁽⁷⁾		8,20 €
Vodka, Passoa, passionfruit syrup, lime, mint, Schweppes Ginger Beer		

White wine

Wine spritzer with Pinot Grigio ⁽⁵⁾	0,2l	5,30 €
Mutmacha Riesling ⁽⁵⁾	0,2l	6,50 €
medium-dry, juicy, fruity	0,75l	19,00 €
Cusanus, Mosel, Germany		
“Blauschiefer Riesling” ⁽⁵⁾	0,2l	6,50 €
dry, QWPSR, off-dry,	0,75l	17,50 €
Vineyard Loersch, Mosel, Germany		
Pinot Grigio ⁽⁵⁾	0,2l	4,90 €
dry, light, fresh,	0,75l	16,50 €
Corte Vigna, Venetia, Italy		
Pinot Blanc ⁽⁵⁾	0,2l	5,50 €
dry, tasty, fruity,	0,75l	17,50 €
Andreas Bender, Palatinate, Germany		
Pinot Gris ⁽⁵⁾	0,2l	6,50 €
dry, juicy, aromatical,	0,75l	22,00 €
Stefan Winter, Rhinehessen, Germany		
“Singing” Green Veltliner ⁽⁵⁾	0,2l	6,30 €
dry, harmonic,	0,75l	18,50 €
Laurenz & Sophie, Kremstal, Austria		

Sauvignon Blanc “Good Hope”⁽⁵⁾	0,2l	5,30 €
dry, fruity, gentle, Danie de Wet, Robertson, South Africa	0,75l	17,50 €

Anura Zee Chardonnay⁽⁵⁾	0,2l	5,30 €
dry, fruity, aromatically with flavours of exotic fruits, Western Cape, South Africa	0,75l	17,50 €

Rosé wine

Pinot noir “Rosé”⁽⁵⁾	0,2l	6,40 €
half-dry, strongly, contentful, fizzy, fresh Vineyard Alexander Lorsch, Mosel, Germany	0,75 l	22,00 €

Pinot Noir Blanc de Noir Wolke 7 Tattoo-Edition QBA⁽⁵⁾	0,2l	6,50 €
actually a red wine, strawberry-, raspberry-, citru flavours, Vineyard Wolke 7 Baden, Germany	0,75l	22,00 €

Es Fangar 2012 Pink Rosé⁽⁵⁾	0,75l	29,00 €
dry, Cuvée, strong flavours of cherry, raspberry and strawberry, fruity BIO certifie, Vineyard Es Fangar, Mallorca, Spain		

Red wine

„Luis T.“ Zweigelt⁽⁵⁾	0,2l	6,90 €
dry, light, fruity sour cherries, plums and subtle pepper Vineyard Helenentalkellerei, Lower Austria	0,75l	23,00 €

Azabache Tutante Tinto Tempranillo Rioja⁽⁵⁾	0,2l	5,10 €
dry, mild, juicy, tasty Tempranillo, Rioja, Spain	0,75l	18,00 €

Terre di Montelusa Nero D’Avola ⁽⁵⁾	0,2l	5,70 €
dry, bouquet of cherry, rich nose of herbs and fruits warm, full-bodied, rich colour of red Sicily	0,75l	20,00

Caliterra Reserva Merlot⁽⁵⁾	0,2l	5,50 €
dry, seductive, mild Caliterra, Aconcagua Valley, Chile	0,75l	18,50 €

Primitivo di Manduria DOC⁽⁵⁾	0,2l	6,90 €
dry, cinnamon, cloves, black pepper and dark forest fruits "Manders", Pietra Pura, Apulia, Italy	0,75l	23,00 €
„1838“ Rotwein Cuvée Creation QbA	0,2l	6,70 €
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	0,75l	23,00 €
Red Fire Zinfandel Old Vine IGT⁽⁵⁾	0,75l	29,50 €
remainder-sweetly, lovely, opulent blackberry, cassis, black cherry and chocolate, developed in barrique-barrel, Apulien, Italy		
Anura Syrah Limited Release⁽⁵⁾	0,75l	35,00 €
dry, strong, blackberry, currant, reminiscent from peach, spices and asterisk anise, Paarl, South Africa		

WHISKY

Macallan Double Cask 12 years

<u>Variety:</u>	Single Malt Whisky, 40,0% Vol.	
<u>Region:</u>	Highlands - Speyside	
<u>Maturation:</u>	Sherry barrels, American and European oak	
<u>Aromas:</u>	Creamy notes of butterscotch, toffee and boiled apples. In addition candied oranges, vanilla and oak tones.	
<u>Taste:</u>	Soft and velvety on the tongue. Honey sweetness, caramel and raisins. Then spicy oak wood and some citrus.	
<u>Finish:</u>	Long-lasting and warming with sweetm oak wood. Slightly dry.	4cl 14,00 €

Ben Nevis McDonald's

<u>Variety:</u>	Single Malt Whisky, 46,0% Vol.	
<u>Region:</u>	Highlands	
<u>Maturation:</u>	Mostly sherry barrels	
<u>Aroma:</u>	A Ben Nevis in the style of the 1880s, for a Highland whisky unusually much peat smoke, citrus notes, spice, power and intensity	
<u>Taste:</u>	Strong, pleasant peat smoke, distinct oak spice, sherrytony, dark chocolate, espresso, intense	
<u>Finish:</u>	Long, persistent smoke, distinct oak spice, espresso	4cl 10,00 €

Glengoyne Cask Strength Batch No. 8

Variety: Single Malt Whisky, 59,2% Vol.
Region: Highlands
Maturation: Mix of 29% First Fill sherry barrels, 16% First Fill Ex bourbon barrels and 55% Refill barrels. This whisky is not dyed and its coloring has only been achieved by oak and a lot of time.
Aroma: An interplay of vanilla, honey as well as strawberries and biscuit. Followed by a spicy pepperiness and mild oak.
Taste: Strong yet balanced on the tongue. Sweet rosehip syrup and brown sugar turns into a dry spiciness.
Finish: Very long and sweet. At the end slightly dry 4cl 12,00 €

Auchentoshan Three Wood

Variety: Single Malt Whisky, triple distilled, 43.0% Vol.
Region: Lowlands
Maturation: Bourbon barrels, maturation in Oloroso sherry barrels and then in Pedro Ximenez sherry barrels
Aroma: Dark dried fruits, raisins, citrus fruits
Taste: Sweet dried fruits, nutty, some cinnamon and spice
Finish: Fruity, complex and long finish 4cl 9,00 €

Glen Scotia Double Cask

Variety: Single Malt Whisky, , 46,0% Vol.
Region: Campbeltown
Maturation: Bourbon barrels, maturation in Pedro Ximenez sherry barrels
Aroma: vanilla, caramel, toffee, dried fruit, some peat smoke
Taste: spice, sweetness, dried fruits, vanilla, campfire, maritime
Finish: Fine and medium length 4cl 8,00 €

Glen Scotia Victoriana

Variety: Single Malt Whisky, 51,5% Vol.
Region: Campbeltown
Maturation: Bourbon barrels, maturation in heavily burnt out oak barrels
Aroma: power, elegance, spice, oak, sweetness, some peat smoke
Taste: sweetness, vanilla, beautiful fruitiness, power and elegance, spice, some peat smoke, maritime
Finish: Light sweetness, chocolate, some peat smoke 4cl 12,50 €

Kilchoman Machir Bay

Variety: Single Malt Whisky, 46,0% Vol.
Region: Isle of Islay
Maturation: ex-bourbon barrels and oloroso sherry barrels,
Aromas: peat smoke, citrus notes, boiled fruits
Taste: Traces of vanilla, tropical fruits and intense sweetness
Finish: Long-lasting, aromas of fresh malt, again peat smoke 4cl 13,00 €

Laphroaig 10 years

Variety: Single Malt Whisky, 40,0% Vol.
Region: Isle of Islay
Maturation: ten years in American oak barrels, in which previously the bourbon whiskey from Maker's Mark matured.
Aromas: Smoky peat smell with traces of seaweed, tar, medicinal-sweet
Taste: Surprisingly sweet with traces of salt, iodine, earthy peat taste with a subtle vanilla note
Finish: Peppery and long-lasting 4cl 10,00 €

Ardbeg 10 years

Variety: Single Malt Whisky, 46,0% Vol.
Region: Isle of Islay
Maturation: Bourbon barrels
Aroma: Very intense peat smoke, some bacon, dark chocolate, citrus notes, maritime
Taste: Strong peat notes, pepper, sweet toffee, some cinnamon, espresso
Finish: Long, intense, slightly nutty, barley malt, peat smoke 4cl 9,00 €

Lagavulin 16 years

Variety: Single Malt Whisky, 43,0% Vol.
Region: Isle of Islay
Maturation: Bourbon barrels
Aroma: Intense peat smoke, notes of iodine and seaweed and distinct sweetness
Taste: Dry smoke with gentle and at the same time powerful sweetness, then sea and salt notes and a trace of wood
Finish: Long and intense finish with salt and seaweed 4cl 11,00 €

Talisker 10 years

Variety: Single Malt Whisky, 45,8% Vol.
Region: Isle of Skye
Maturation: Bourbon barrels
Aroma: peat smoke, maritime, citrus notes
Taste: malt, peat smoke, intense peppery-spicy note ("Chili Catch")
Finish: Warming, intense, peppery 4cl 10,00 €

Blanton's

Variety: Kentucky Straight Bourbon, 46.5 % Vol.

Region: Kentucky

Maturation: Oak barrels

Aromas: Dried lemon peel with caramel and vanilla.

Taste: Full and soft with caramel, oranges and cloves.

Finish: Medium length and finely balanced.

4cl 11,00 €

DECLARATION

^(a1) wheat gluten; ^(a2) rye gluten; ^(a3) barley gluten; ^(a4) oats gluten;

^(b) shellfish / crustaceans; ^(c) chicken eggs, ^(d) fish; ^(e) peanuts; ^(f) soybeans; ^(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⁾ blacked;

⁽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

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