

AURUM mediterrane

Menu and drinks menu

Starters

Tomato soup ^{K,G}	€ 5,90
Lentil Soup ^K	€ 6,30
* Not offered in June, July and August.	
Parmesan soup ^{G,K} – parmesan cheese soup	€ 6,50
Antipasti alla italiana – varying italian starters ^{3,7,2,G}	– as a main dish (with pizza bread ^A) € 15,50 – as a starter (with baguette) € 9,20
Bruschetta ^A with tomatoes and basil	4 pcs. € 5,00 6 pcs. € 7,50
Bruschetta ^A with tuna ^{D,G}	4 pcs. € 5,00 6 pcs. € 7,50
Bruschetta mista with tomato/tuna paste ^{D,G}	4 pcs. € 5,00 6 pcs. € 7,50
Beef carpaccio classico	€ 12,80
Grilled prawns ^R with fresh mediterranean herbs in olive oil	– as a starter (7 pcs.) € 10,50 – as a main dish with side salad (11 pcs.) € 14,50
Caprese – mozzarella with tomatoes and basil	– as a starter € 7,30 – as a main dish € 10,50
Antipasti – various seasoned vegetables with pizza bread ^A	€ 13,50
Vitello Tonnato ^G – (Veal in tuna sauce ^D)	€ 13,50
Duet of beef carpaccio ^G and vitello tonnato ^{G,D}	€ 14,90
Insalata Frutti di Mare ^{R,D} – seafood salad	€ 15,90
Prosciutto ³ (smoked ham) with melon	€ 11,90

Salads

Side salad	€ 4,40
Small tomato salad	€ 6,20
Big mixed salad	€ 9,90
Tomato salad with onions in balsamico dressing and a pizza bread ^A	€ 10,90
Mixed salad with goat cheese ^G , crema di balsamico, cherrytomatoes and capers, warm with honey and walnuts	€ 14,50
Ruccola salad with prawns ^R , tomatoes and fried mushrooms	€ 15,50
Ruccola salad with grilled salmon ^D and basilpesto ^E	€ 16,50
Mediterranean salad – a mixed salad with pike perch ^D and prawns ^R in lemon olive oil dressing	€ 17,50
Italian salad ^{C,G} – a mixed salad with ham, cheese, eggs and onions	€ 13,00
Italian salad ^{C,G} with tuna ^D	– as a starter € 7,90 – as a main dish € 14,00
Greek salad with olives ⁶ , green peppers ² and feta cheese ^G	€ 14,50
Greek salad with olives ⁶ , green peppers ² and grilled lamb fillet	€ 18,90
Mixed salad with stripes of turkey breast	€ 13,90
Mixed salad with chicken breast	€ 14,90
Mixed salad with fillet of beef stripes	€ 18,90

All salads are available with yogurtdressing, balsamico /olive oil dressing or lemon oliveoil dressing.

Original italian stoneoven pizza

	Ø 28 cm
Pizza bread^A Rosemary, olive oil	€ 4,80
Margherita^A Tomato sauce, mozzarella ^G	€ 7,90
Funghi^A Tomato sauce, mozzarella ^G and mushrooms	€ 8,80
Piccantina^A Tomato sauce, mozzarella ^G , peperoni (spicy salami ^{2,3,7}) and mushrooms	€ 10,90
Tizio^A Tomato sauce, mozzarella ^G , ham ^{2,7} and mushrooms	€ 10,90
Duo^A Tomato sauce, mozzarella ^G , ham ^{2,7} and salami ^{2,3,7}	€ 10,90
Quattro^A Tomato sauce, mozzarella ^G , salami ^{2,3,7} , ham ^{2,7} , mushrooms and black olives ⁶	€ 11,90
Vegetariana^A Tomato sauce, mozzarella ^G , spinach, black olives ⁶ , mushrooms and cherry tomatoes	€ 10,90
Istanbul^A Tomato sauce, mozzarella ^G , turkish sausage ^{1,2,3,7} and mushrooms	€ 11,90
Tonnara^A Tomato sauce, mozzarella ^G , onions and tuna	€ 10,90
Parmina^A Tomato sauce, mozzarella ^G , prosciutto ³ (smoked italian ham), rucola, parmesan and cherry tomatoes	€ 13,90
Hawaii^A Tomato sauce, mozzarella ^G , ham ^{2,7} and pineapple ²	€ 10,90
Quattro Formaggi^A Tomato sauce and four different kinds of cheese	€ 11,90
Bruschetta^A Mozzarella ^G and tomato bruschetta	€ 10,80
Pizza Gambas Tomato sauce, grated mozzarella ^G fresh garlic, chilli flakes and prawns ^R (8 pcs.)	€ 13,90

Favolosa ^A	
Tomato sauce, mozzarella ^g , gorgonzola, spinach and cherry tomatoes	€ 11,90
Rughetta ^A	
Tomato sauce, mozzarella ^g , rucola, feta cheese ^g , olive oil	€ 12,50
Calzone ^A (Pizzabag)	
Tomato sauce, mozzarella ^g , ham ^{2,7} , salami ^{2,3,7} , mushrooms	€ 11,90
Salami ^A	
Tomato sauce, mozzarella ^g and salami ^{2,3,7}	€ 10,50
Salame e Funghi ^A	
Tomato sauce, mozzarella ^g , salami ^{2,3,7} and mushrooms	€ 10,90
Milano ^A	
Tomato sauce, mozzarella ^g , italian salami ^{2,3,7} and artichokes ²	€ 11,50
Caprese ^A con anchovis	
Tomato sauce, mozzarella ^g , fresh basil, anchovies ^d and cherry tomatoes	€ 10,90
Caprese ^A 2	
Tomato sauce, mozzarella ^g and smoked italian ham ²	€ 12,50
Caprese ^A 3	
Tomato sauce, mozzarella ^g and rucolasalad	€ 10,50
Caprese ^A 4	
Tomato sauce, mozzarella ^g , anchovies, capers and black olives ⁶	€ 11,50
Caprese ^A 5	
Tomato sauce, mozzarella ^g , fresh basil, italian salami ^{2,3,7} and cherry tomatoes	€ 12,00
Pizza Frutti di Mare ^A	
Tomato sauce, mozzarella ^g and seafood	€ 13,90
Mare-Monte ^A	
Tomato sauce, mozzarella ^g , ricotta (italian cheese), seafood and spinach	€ 13,90
Pizza Napoli ^A	
Tomato sauce, mozzarella ^g , oregano and anchovies	€ 10,00
EXTRAS	€ 1,50
Tuna ^d , mozzarella ^g , rucola	€ 2,50
Extra gorgonzola, feta cheese	€ 3,70
Extra smoked italian ham ³	€ 4,50
Turkish sausage ^{1,2,3,7}	€ 4,00
Shrimps (5 pieces)	€ 5,00

Pasta*

*You can also order **gluten-free penne** an extra charge of € 2.00.

Spaghetti ^A aglio e olio – with garlic and peperoncini in olive oil	€ 9,50
Spaghetti ^A alla napoletana ^K – homemade tomato sauce	€ 9,50
Spaghetti ^A all'arrabbiata ^K (spicy) – in tomato sauce	€ 9,80
Spaghetti ^A boscaiola – ham ^{2,7} and mushrooms in cream sauce ^G	€ 11,90
Spaghetti ^A Frutti di Mare ^R – spaghetti with seafood in tomato sauce	€ 18,90
Spaghetti ^A Bolognese ^K – spaghetti with minced meat in tomato sauce	€ 12,50
Spaghetti ^A alla carbonara – spaghetti with egg and ham in cream sauce	€ 11,90
Spaghetti ^A aglio olio e peperoncini with prawns ^R , fresh mediterranean herbs and garlic in olive oil	€ 15,50
King prawns with spaghetti ^A aglio olio e peperoncino (unpeeled, 5 pcs.)	€ 23,00
Lasagne ^{A,G,K}	€ 12,50
Tortelloni ^A with ham ^{2,7} in cream sauce ^G	€ 10,90
Penne ^A with cherry tomatoes and ceps in a sauce of herbs ^K	€ 13,50
Penne ^A with fillet of beef, ceps and cherry tomatoes in a sauce of herbs ^K	€ 18,90
Penne ^A with ragout of mediterranean vegetables	€ 10,90
Penne ^A Spinaci – penne with gorgonzola ^G cheese and spinach	€ 11,50
Penne ^A with stripes of turkey breast in cream sauce ^G au gratin	€ 13,90
Penne ^A with stripes of turkey breast and broccoli in tomato sauce	€ 12,90

Fettucini ^A all' Matriciana with bacon and onions (spicy) in tomato sauce	€ 12,50
Fettucini ^A with green beans, paprika, carrots and stripes of chicken breast in herb sauce ^K (spicy)	€ 15,50
Fettucini ^A with green beans, paprika, carrots and stripes of lamb in herb sauce ^K (spicy)	€ 18,90
Gnocchi ^A with mozzarella and basil in a tomato sauce au gratin	€ 10,90
Gnocchi ^A with gorgonzola sauce	€ 11,80
Gnocchi ^A with pesto ^E , pine nuts ^E and parmesan ^G	€ 15,50
Gnocchi ^A in tomato cream sauce ^G with mozzarella cheese ^G	€ 10,90
Gnocchi ^A with ceps and cherry tomatoes in herb sauce ^K	€ 13,50
Tagliatelle ^A with basilpesto – refined with cream ^G	€ 12,90
Tagliatelle ^A with basilpesto – refined with cream ^G and fried mushrooms	€ 13,90
Tagliatelle ^A with salmon ^G in a creamy lemon sauce ^G	€ 17,50
Tagliatelle ^A with lamb ^A in tomato sauce ^K	€ 18,90
Rigatoni ^A with broccoli in tomato cream sauce ^G	€ 10,90
Rigatoni ^A with aubergines in tomato sauce ^K au gratin	€ 12,50
Rigatoni ^A Parmigiana – rigatoni with homemade meat balls in tomato sauce (topped with parmesan ³ cheese)	€ 13,80
Rigatoni ^A with ragout of mediterranean vegetables fillet of beef in tomato sauce	€ 18,90

Meat dishes*

Pork fillet with mushrooms	€ 18,50
Fillet of pork in a green pepper cream sauce ^g	€ 18,90
Fillet of pork in gorgonzola cheese sauce ^g	€ 18,90
Fillet of pork with mushroom cream sauce	€ 18,50
Saltim Bocca – fillet of pork ^k wrapped in smoked italian ham	€ 18,90
Involtini mediterranean – turkey breast rolls stuffed with smoked italian ham ² , parmesan cheese ^g , dried tomatoes ² and fresh green beans	€ 19,50
Lamb chop with fresh herbs	€ 19,90
Chicken breast with fresh herbs ^k	€ 17,50
Slices of grilled chicken breast in salsa diavola ^k – tomato sauce with peppers, basil, olives ⁶ and mushrooms (spicy)	€ 18,50
Argentinian fillet of beef (app. 200 g) in balsamico sauce	€ 33,50
Argentinian fillet of beef (app. 200 g) in a green pepper cream sauce ^g	€ 33,50
Argentinian fillet of beef (app. 200 g) in salsa diavola ^k	€ 33,50

* All our meat specialities will be served with vegetables and rosemary potatoes.

* For organizational reasons, it is not possible for us to change top products against pasta.

Fish and seafood

Filet of salmon ^{D*} (app. 200 g) served with spinach and rosemary potatoes	€ 18,90
Filet of sea bream ^{A,D*} (app. 200 g) served with mediterranean vegetables and rosemary potatoes	€ 18,90
Prawns ^R (13 pcs.) in white wine garlic sauce with a side salad and baguette	€ 16,50
Pike perch ^{A,D*} (app. 200 g) served with spinach and rosemary potatoes	€ 17,90
Calamari al Forno ^R served with a side salad and baguette	€ 16,50
Seafood in homemade tomato sauce (spicy) served with a side salad and baguette	€ 19,90
Spaghetti Frutti di Mare – spaghetti with seafood in tomato sauce	€ 18,90
King prawns ^{**} (6 pcs.) with a side dish salad	€ 22,00

* All fishfilets could be ordered with white wine sauce, spicy tomatoe sauce or lemon oliveoil dressing.

** King Prawns could be ordered with spicy tomatoe sauce or lemon oliveoil dressing.

Sweets

Homemade tiramisu ^C	€ 5,90
Mousse au chocolat ²	€ 5,90
Panna Cotta ^G with flambéed wild berries	€ 7,00
Panna Cotta ^G with caramel sauce/chocolate sauce or strawberry sauce	€ 6,50
Mixed dessert ^{G,C} – small pieces of tiramisu, mousse au chocolat and panna cotta	€ 9,80

Our ice cream menu:

Tartufo Classico ^{G,1}	€ 5,90
Affogato ^{G,1} al Espresso	€ 7,50
Tartufo Nocciola ^{G,1}	€ 5,90
Tartufo al Limoncello ^{G,1}	€ 5,90

Non-alcoholic beverages

Apollinaris Selection (Medium)	bottle 0,25 l	€ 3,00
	bottle 0,75 l	€ 6,90
VIO – still water	bottle 0,25 l	€ 3,00
	bottle 0,75 l	€ 6,90
Coca-Cola ^{1,8} , Coca-Cola Light, Coca-Cola Zero, Sprite ⁷ , Fanta ¹	bottle 0,2 l	€ 3,30
Big Coca-Cola ^{1,8} , Big Coca-Cola Light, Big Coca-Cola Zero, Big Sprite ⁷ , Big Fanta ¹	0,4 l	€ 5,40
Honest Bio Tea		
Green Tee – Honey & lemon	bottle 0,33 l	€ 3,70
White Tee – Peach & rosemary	bottle 0,33 l	€ 3,70
Bionade Hollunder	0,33 l	€ 3,70
Bitter Lemon	0,25 l	€ 3,30
Ginger Ale	0,25 l	€ 3,30
Thomas Henry Tonic Water	bottle 0,25 l	€ 3,30
Almdudler – limonade with herbs	bottle 0,33 l	€ 3,70
Ice Tea	0,25 l	€ 2,80
VIO Rhubarb spritzer	bottle 0,3 l	€ 3,50
Apple juice	0,25 l	€ 3,00
Apple juice	0,5 l	€ 5,00
Orange juice	0,25 l	€ 3,00
Banana juice	0,25 l	€ 3,00
Cherry juice	0,25 l	€ 3,00
Currant juice	0,25 l	€ 3,00
Passion fruit juice	0,25 l	€ 3,00

Wines by the glass

WHITE WINE^N

Riesling, Zechwein– Weingut Allendorf – Germany
sweet / semidry 0,2l € 5,70

Riesling QbA, Vineyard Stefan Breuer – Germany
dry; well-balanced and fresh. For a Riesling little acidic. 0,2l € 6,00

Pinot Grigio, Villa Nova IGT – Itlay
dry; fresh-fruity; characteristic Pinot Grigio aroma with mineral accents.
Round at the palate. 0,2l € 6,00

Chardonnay, Villa Nova IGT – Itlay
dry; nice hints of exotic fruits and without any dominant acidity. 0,2l € 6,00

Inzoliá – Grecanico – Catarratto Cuveé, Regaleali Bianco IGT – Sicily
dry; bright yellow color – very aromatic, delicate, and lasting bouquet.
Harmonic and fresh taste. 0,2l € 7,20

Gavi, Aurora Roberto Sarotto DOCG – Itlay
dry; captivating hints of peach, apricot, and pineapple. Fresh on the mouth. 0,2l € 7,40

Grauburgunder, Vineyard Stefan Breuer – Germany
dry; full-flavored, nicely structured, and fruity notes. 0,2l € 7,40

Trebbiano di Lugana, Vineyard Citari – Italy
dry; complex and fruity bouquet. Very elegant with notes of pineapple and yellow fruits.
A delicious companion for a joyful evening. 0,2l € 7,80

Sauvignon Blanc, Dusky Sounds – New Zealand
dry; harmonic balance and lively acidity. Gooseberry, fresh guava and grapefruit aromas.
Opulent fruitiness and beautiful structure. 0,2l € 7,80

ROSÉ WINE^N

Portugieser Weissherbst – Rheinhessen, Germany

sweet; fruity notes. Ideal for the summer.

0,2l € 5,70

Chiaretto Bardolino, Casa Vinicola Santi L' Infinito IGT – Italy

dry; vivid red tints with a bouquet reminding of wild berries.

Velvety and harmonic taste.

0,2l € 6,20

Nerello Mascalese, Regaleali Le Rose IGT – Sicily

dry; intense, glistening color. Full scent with a lasting fruity bouquet of cherry,

raspberry, and rose petals. What Sicilians enjoy in the summer.

0,2l € 7,20

RED WINE^N

Lambrusco, Chiarli IGT – Italy

sweet; smooth with good structure. Fresh and a little sparkling. Served cold.

0,2l € 5,60

House wine dry: *Montepulciano* – Italy

0,2l € 5,80

Chianti, Melini DOCG – Italy

dry; a bouquet of viola and iris. Harmonic flavor with light tannins.

0,2l € 6,20

Merlot, Les Jamelles – France

dry; a smooth Merlot with hints of cherry, cinnamon, and chocolate.

0,2l € 6,40

Cabernet-Sauvignon, Les Jamelles – France

dry; the Mediterranean climate gives rise to a fruity and velvety Cabernet

with deep-red color. Aromas of red fruits and vanilla.

0,2l € 6,40

Negroamaro, I Muri I.G.P. – Italy

dry; one of the most characterful grapes of Apulia. Scarlet, lightly spicy,

and well-balanced. Scent of dark berries and wild herbs. Very agreeable.

0,2l € 6,80

Primitivo, I Muri I.G.P. – Italy

dry; a Primitivo how it is supposed to be. Bouquet of plum and black cherry.

Very round with a rich and lightly sweet body.

0,2l € 6,80

Nero d'Avola, Regaleali Rosso IGT – Sicily

dry; lively garnet red. Full, enduring flavor, reminding of viola and almonds.

Tart and classy taste..

0,2l € 7,20

Malbec, Masi – Argentina

dry; intense violet color. Expressive notes of plum and cherry. Elegant at the palate, very smooth and lasting with a discreet dark chocolate background.

A lovely Argentinean red.

0,2l € 7,50

WINE BY THE BOTTLE

WHITE WINE^N

Valoro IGT – Italy

grape variety: Pinot Grigio

dry; strong yellow color. A classic, fresh Pinot Grigio with a light flowery taste and restrained acidity.

bottle 0,75l € 22,50

Regaleali Bianco, Tasca d'Almerita IGT – Sicily

grape variety: Cuvee von Inzolia – Grecanico – Catarratto

dry; bright yellow color – very aromatic, delicate, and lasting bouquet.

Harmonic and fresh taste.

bottle 0,75l € 27,50

Aurora, Roberto Sarotto D.O.C.G. – Italy

grape variety: Cortese di Gavi

dry; captivating hints of peach, apricot, and pineapple. Fresh on the mouth.

bottle 0,75l € 28,00

G3, Vineyard Stefan Breuer – Germany

grape variety: Grauburgunder

dry; full-flavored, nicely structured, and fruity notes.

bottle 0,75l € 28,00

Conchiglia Lugana, Vineyard Citari – Italy

grape variety: Trebbiano di Lugana

dry; complex and fruity bouquet. Very elegant with notes of pineapple and yellow fruits. A delicious companion for a joyful evening.

bottle 0,75l € 29,50

Dusky Sounds, Waipara Hills – New Zealand

grape variety: Sauvignon-Blanc

dry; harmonic balance and lively acidity. Gooseberry, fresh guava and grapefruit aromas. Opulent fruitiness and beautiful structure.

bottle 0,75l € 29,50

Eisacktaler Kellerei DOC – South Tyrol / Italy

grape variety: Chardonnay

dry; in the nose mellow notes of apple and green banana.

A nice and vivid Chardonnay with a pleasant, fresh structure.

bottle 0,75 l € 32,50

Two Faces, Vineyard Stefan Breuer – Germany

grape variety: Riesling Qba Schlossberg / Selztal

dry; very nice bouquet with nuances of apricot and pear. Dry at the palate with fine minerals and harmonious acidity. Long and lasting finish.

bottle 0,75 l € 36,00

„One of the finest and most balanced Riesling

that I have ever tasted. A true pleasure.“ Adnan Saygili (the owner)

Hochheimer Hölle, Vineyard Künstler – Germany

grape variety: Riesling Kabinett

bottle 0,75 l € 39,00

Rheingau, Vineyard Robert Weil, Rheingau – Germany

grape variety: Riesling

bottle 0,75 l € 52,00

ROSÉ WINE^N

Portugieser *Weissherbst* – Rheinhessen, Germany

sweet; fruity notes. Ideal for the summer.

bottle 0,75 l € 21,00

L'Infinito – Casa Vinicola Santi IGT – Italy

grape variety: Bordolino Chiaretto

dry; vivid red tints with a bouquet reminding of wild berries.

Velvety and harmonic taste.

bottle 0,75 l € 23,00

Regaleali Le Rose, Tasca d'Almerita IGT – Sicily

grape variety: Nerello Mascalese

dry; intense, glistening color. Full scent with a lasting fruity bouquet of cherry, raspberry, and rose petals. What Sicilians enjoy in the summer.

bottle 0,75 l € 27,50

RED WINE^N

Les Jamelles, Vineyard Delauny – France

grape variety: Merlot

dry; a smooth Merlot with hints of cherry, cinnamon, and chocolate.

bottle 0,75l € 24,00

Les Jamelles, Vineyard Delauny – France

grape variety: Cabernet-Sauvignon

dry; the Mediterranean climate gives rise to a fruity and velvety Cabernet with deep-red color. Aromas of red fruits and vanilla.

bottle 0,75l € 24,00

I Muri, Vigneti del Salento – Italy

grape variety: Negroamaro

dry; one of the most characterful grapes of Apulia. Scarlet, lightly spicy, and well-balanced. Scent of dark berries and wild herbs. Very agreeable.

bottle 0,75l € 26,00

I Muri, Vigneti del Salento – Italy

grape variety: Primitivo

dry; a Primitivo how it is supposed to be. Bouquet of plum and black cherry. Very round with a rich and lightly sweet body.

bottle 0,75l € 26,00

Regaleali Rosso, Tasca d'Almerita – Sicily

grape variety: Nero d'Avola

dry; lively garnet red. Full, enduring flavor, reminding of viola and almonds. Tart and classy taste.

bottle 0,75l € 27,50

Masi, Passo Doble – Argentina

grape variety: Malbec

dry; intense violet color. Expressive notes of plum and cherry. Elegant at the palate, very smooth and lasting with a discreet dark chocolate background.

A lovely Argentinean red.

bottle 0,75l € 28,50

Castello Di Verrazzano DOCG – Italy

grape variety: Chianti Classico

dry; Intensive scent of red, ripe fruits. Very harmonious and round taste with remarkable body.

bottle 0,75 l € 28,50

Lupus, Vineyard Azienda Tilli – Italy

grape variety: Montepulciano d'Abruzzo

dry; persistent fragrances of ripe red fruits. Full-bodied, weighty, well-balanced, and long lasting.

bottle 0,75 l € 35,00

„A Montepulciano that will inspire everyone at the table.“ Adnan Saygili (the owner)

Villa Antinori Rosso, Vineyard Villa Antinori – Italy

grape variety: Sangiovese, Cabernet-Sauvignon

bottle 0,75 l € 55,00

Sessantanni, Vineyard San Marzano – Italy

grape variety: Primitivo di Manduria

dry with residual sweetness; deep ruby red color with forceful flavors of dried plums, cherry jam, and cinnamon. A very strong and full-bodied Primitivo with light tannins and infinite finish. Cultivated for 12 months in barrique. Awarded 98 of 99 points by Luca Maroni: “Best Apulian red wine.”

bottle 0,75 l € 59,00

„A Primitivo, which leaves you speechless.

This wine speaks for itself. An experience! Adnan Saygili (the owner)

Amarone della Valpolicella, Vineyard Zenato – Italy

grape variety: 80% Corvina 20% Rondinella

dry; a majestic and mighty ruby red wine. Intoxicating aromas of dried cassis, truffles, black cherries, and chocolate. Deliciously warm at the palate and incredibly balanced. Aged 30 months in barrique and 12 months in the bottle. Awarded 93 of 100 points by Robert Parker and Falstaff.

bottle 0,75 l € 89,00

„A magnificent red wine for special moments.

A Venetian diamond.“ Adnan Saygili (the owner)

Hot beverages

Coffee ⁸	cup	€ 3,00
Small pot of coffee ⁸		€ 4,50
Cappuccino ^{8,G}	cup	€ 3,30
Café au lait ^{8,G}	cup	€ 3,30
Latte Macchiato ^{8,G}	cup	€ 3,50
Espresso ⁸	cup	€ 2,40
Espresso, double ⁸	cup	€ 3,90
Macchiato ⁸	cup	€ 2,60

All varieties of coffee are available decaffeinated.

Coffe ⁸		
with vanilla ¹ /caramell ¹ or haselnut ¹ sirup		€ 3,30

Café au lait ^{8,1,G} , Cappuccino or Latte Macchiato		
with vanilla/caramell or haselnut sirup		€ 3,80

Hot chocolate	cup	€ 3,00
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Café Baileys	cup	€ 5,80
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Tea

Ronnefeldt fine teas since 1825

English Breakfast pot € 5,00

Herbs & Ginger pot € 5,00

Peppermint tea – with fresh mint cup € 3,00

Red fruit tea cup € 2,90

Green tea cup € 2,90

Chamomile tea cup € 2,90

Rooibushtea Vanilla cup € 2,90

Black tea cup € 2,90

Sparklingwine and champagne

Prosecco ^N	0,1l	€ 4,90
Prosecco with ice ^N	0,15l	€ 8,00
Prosecco with aperol ^N	0,15l	€ 5,80
Bottle of prosecco ^N	0,75l	€ 28,00
SPRIZZ ^{1,10,N}	glas	€ 6,90
HUGO ^N	glas	€ 6,90
CHAMPAGNE E. Michel; Brut Reserve	bottle 0,75l	€ 69,00

Draft beer

Fürstenberg Pils	0,3l	€ 3,20
Fürstenberg Pils	0,5l	€ 4,90
Original Munich darkbeer	0,3l	€ 3,20
Original Munich darkbeer	0,5l	€ 4,90
Münchner Hell	0,3l	€ 3,20
Münchner Hell	0,5l	€ 4,90
Radler (beer with sprite)	0,3l	€ 3,20
Cola-beer	0,3l	€ 3,20
Paulaner Hefeweizen	0,3l	€ 3,40
Paulaner Hefeweizen	0,5l	€ 5,00
Hefe with cherry or banana juice	0,5l	€ 5,00

Bottled beer

Paulaner Hefeweizen non-alcoholic	bottle 0,5l	€ 4,90
Münchner Hell non-alcoholic	bottle 0,33l	€ 3,30

Bourbon & American Whisky

Jim Beam ¹	2 cl € 4,50	4 cl € 7,50	Longdrink with 5 cl € 8,50
Jack Daniels ¹	2 cl € 4,50	4 cl € 7,50	Longdrink with 5 cl € 8,50

Malt Whisky

SCALLWAY – Speyside / Great Britain	2 cl € 5,50	4 cl € 9,00
BIG PEAT – Islay / Great Britain	2 cl € 5,50	4 cl € 9,00
WRITER'S TEARS – Ireland	2 cl € 5,00	4 cl € 9,00

Aperitifs

San Bitter (without alcohol)	0,1l € 2,50
Martini Bianco	5 cl € 4,90
Martini Rosso	5 cl € 4,90
Campari ¹	4 cl € 4,70
Campari ¹ as Longdrink	5 cl € 6,90
Fernet Branca	4 cl € 4,70
Fernet Menta	4 cl € 4,70
Pernod ¹	4 cl € 4,70
Aperol	4 cl € 4,70

Sherry – Gonzáles Byass - Jerez

Alfonso, Sherry Dry	5 cl € 5,00
Cristina, Sherry Cream	5 cl € 5,00

Armagnac

Castarède – V.S.O.P. 10 Years	2 cl € 5,50	4 cl € 9,00
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Brandy

Osborne Veterano	2 cl € 4,70	4 cl € 7,00
Vecchia Romagna	2 cl € 4,70	4 cl € 7,00

Cognac

Hennessy V.S.O.P.	2 cl € 4,70	4 cl € 7,00
Courvoisier V.S.O.P.	2 cl € 4,90	4 cl € 7,50
A.E. Dor – V.S.O.P. Rare Fine Champagne 8 Years	2 cl € 6,90	4 cl € 9,90

Grappa

Marzadro – Grappa Chardonnay CavaLiere	2 cl € 4,90	4 cl € 7,50
Marzadro – Grappa Le Diciotto Lune	2 cl € 6,80	4 cl € 9,50

Digestifs

Absolut Vodka	2 cl € 4,00	4 cl € 6,50	Longdrink with 5 cl € 8,50
Bacardi	2 cl € 4,00	4 cl € 6,50	Longdrink with 5 cl € 8,50

Portwein

Fonseca; Tawny Port 10 Years	5 cl € 6,80
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Obstbrand

Feinbrennerei Prinz – Österreich		
Alte Marille	2 cl € 5,50	4 cl € 7,50
Alte Williams Christ	2 cl € 4,90	4 cl € 7,50

Gin

Tanquery	2 cl € 4,50	4 cl € 7,00	Longdrink mit 5 cl € 8,50
Gin 27	2 cl € 5,50	4 cl € 8,00	Longdrink mit 5 cl € 9,50

Liköre

Sambucca Molinari	2 cl € 4,00
Amaretto	4 cl € 4,80
Baileys Irish Cream ¹	4 cl € 4,80
Ramazotti	4 cl € 4,80
Averna	4 cl € 4,80

- 1) with pigment
- 2) with preservative
- 3) with flavor enhancer
- 4) with phosphate
- 5) with sweetener
- 6) blackened
- 7) with antioxidant
- 8) caffeinated
- 9) contains a Phuinalinguelle
- 10) with quinine

We come to the legal requirement under any allergens identified. However, we can not completely rule out cross contamination in the kitchen and therefore declare that each item on the menu can contain traces of allergens. Please contact the service if you have allergies. We advise you at any time.

