

## Aperitifs

<b>Hot wine punch<sup>9</sup></b> Thomas Haas, Nahe	0,2l	6
<b>Lillet Wild Berries</b> Lillet Blanc · Schweppes Wild Berries <sup>5</sup> · ice	0,2l	7
<b>French Hugo</b> 4cl St. Germain elderflower liquor · Prosecco · soda · mint	0,2l	7
<b>Sprizzer</b> 4cl Aperol <sup>3</sup> · Prosecco · soda · ice	0,2l	7
<b>German Secco</b> „VINELLO“ vineyard Haas, Nahe · optional with Grenadine <sup>3</sup>	0,12l	6
<b>Key West Lime</b> fruity Riesling · limejuice <sup>5</sup> · ice	0,2l	7
<b>Martini Bianco</b> citron · ice	5cl	6
<b>Elder Fizz (non-alcoholic)</b> elderflower syrup · lime · soda · ice	0,2l	6



## Starters

Goat's cheese wrapped in ham on balsamico essence	8
Sliced chorizo <sup>5,3</sup> in cognac flambé with butter	9
Warm Feta cheese marinated with fig mustard	9
Buffalo mozzarella · vine tomatoes · herbs infusion	10
Goat's cheese brûlée · wild herbs · raspberry	10

## 1 Choose your main course!

<b>Ars Vini - 250g -</b> Botswana beef · fillet of pork · chicken breast · 2 Black Tiger prawns for frying in rapeseed oil	22,9
<b>Surf &amp; Turf - 250g -</b> Botswana beef in Mississippi marinade (sweet n' spicy) <sup>2,3,6</sup> together with 4 Black Tiger prawns for frying in rapeseed oil	25,9
<b>French Duck - 250g-</b> Barbarie duck breast in herb marinade for frying in rapeseed oil	24,9
<b>Sea Breeze</b> Wild salmon · 4 Black Tiger prawns for cooking in a vegetable broth	25,9
<b>Thai - 250g-</b> Chicken breast · salmon · 3 Black Tiger prawns for cooking in an Asian curry broth with coconut milk	23,9
<b>Caribbean - 250g -</b> chicken breast with curry coconut marinade for frying in rapeseed oil	16,9
<b>Field and Meadow</b> mushrooms · zucchini · potato · corn on the cob, optional with: · vegetable broth for cooking · batter for frying in rapeseed oil	19,9

## 2 your sides 4,5 €

wrinkle potatoes with sea salt (warm)
sweet potato fries with parmesan
corn on the cob (warm)
grilled vegetables (cold)
wild herbs salad
mixed pickles
garlic baguette

## 3 your dips 2,5 €

BBQ
aioli <sup>5,8</sup>
cowberry onion chutney
teriyaki majonnaise
ginger lime
mango chutney
South Carolina mustard
peanut

### Not enough? Order some more!

chicken (6€) · pork (7€) · Botswana beef (9€) · duck (10€) - 100g each  
prawn (2€) · scallop (4,5€)



## ★★★ Fondue world deluxe ★★★ for couples and groups

...presented on a large platter for frying in rapeseed oil with  
Botswana beef · fillet of pork · chicken breast · duck breast  
black tiger prawns · scallops

+ 1 cheese fondue of your choice (1 for each 4 persons)

...served with

wrinkle potatoes with sea salt · antipasti and our freshly-baked Pane Contadino

Dips: BBQ · aioli<sup>5,8</sup> · cowberry onion chutney

Price per person: 39,5 €

## Fondue Menu

**Menu 1**  
29€

**Menu 2**  
34€

**Menu 3**  
39€

Goat's cheese wrapped in ham on balsamico essence  
or  
sliced chorizo<sup>5,8</sup> in cognac flambé with butter  
or  
warm Feta cheese marinated with fig mustard

**Cheese fondue**

**Field and Meadow**  
1 side · 2 dips included

**Meat / Fish Fondue**  
1 side · 2 dips included

Crème Brûlée of your choice

Crème Brûlée of your choice

Crème Brûlée of your choice

## Our Chesse fondues\*

...served with our freshly-baked Pane Contadino

15,9 €

<b>The Swiss</b>	Gruyère · Appenzeller · rosé wine · kirsch
<b>The Spanish</b>	diced chorizo <sup>5,8</sup> · rosé wine · red onions · paprika · tomato purée
<b>The Portuguese</b>	Manchego · rosé wine · crystal sugar · tomato purée
<b>The French</b>	Brie · cream · white wine · Calvados · pieces of apple
<b>The Italian</b>	Parmesan · white wine · antipasti · green pesto
<b>The Onion</b>	Emmentaler · rosé wine · red onions · honey
<b>The Blue</b>	blue-veined cheese · white wine · pear brandy · chives
<b>The Gorgonzola</b>	Gorgonzola · white wine · spinach · Béchamel
<b>The Israelian</b>	Edamer · white wine · citron · avocado · Worcester sauce <sup>3</sup>
<b>The Norwegian</b>	butter cheese · white wine · salmon cream <sup>8</sup> · crabs
<b>The Devil</b>	Tilsit cheese · white wine · horseradish · mustard · Worcester sauce <sup>3</sup>

\*Our chesse fondues are prepared on a standard base of Emmentaler with additional ingredients as detailed above.



## ★★★ The Glacier ★★★ ...not cheap but fucking good!

XXL Fondue pot with  
a standard base of  
Appenzeller-Gruyère-Emmentaler  
garlic · ruffed black truffle  
and Champagne infusion

...served with our  
freshly-baked Pane Contadino

Price per person: 25€  
for 6 up to 12 chesse lovers



## ★★★ Changing wine selection ★★★

We strongly believe that the wine should not be chosen only by reading a wine menu but by tasting as well.

Therefore we will offer you a short **wine tasting** according to your personal flavours

wine	L	€
	0,1	4,5
	0,2	8
	0,75	24
	1,00	29
wine spritzer	0,2	6



Our exclusive german wine cellar:  
\*\*\* Weingut Johannes Haas, Nahetal \*\*\*

## Non-alcoholic Drinks<sup>3,5,6</sup>



still · medium · sparkling



	L	€
	0,5	3,5
	0,75	6,5
Almdudler	0,35	3,5
Schweppes <sup>3,6,7</sup>	0,2	3,5
Ginger Ale · Tonic Water · Bitter Lemon	0,4	6
Kraftmalz (malt)	0,33	3,5
Juicy spritzer	0,2	2
	0,4	4

## Juices & Nectars



apple · banana · blackcurrant	0,2	2,5
grapefruit · cherry · mango · orange	0,4	4,5
red grape · rhubarb · tomato		
ananas · maracuja		

## Hot Drinks & Coffee<sup>4</sup>

Espresso	2
Double Espresso	3,7
Macchiato	3,5
Cappuccino	2,5
Pot of coffee	2,2
Coffee with milk	3,5
Hot Chocolate	2,5
Pot of Tea	3,5

## ★ Chocolate fondue 8 €

deluxe plain chocolate  
half dark chocolate  
strawberry yogurt  
nougat  
mint  
espresso  
white crisp

... served with:  
bananas · ananas · red grapes · marshmallows · speculoos

... and with a shot of:  
rum<sup>3</sup> · egg liqueur<sup>3</sup> · cocos  
almonds · Smarties · Haribo



## Beer

draft	L	€
	0,3	3,5
	0,5	5



0,3 3,5



0,5 5



### Bottled Beer

Schöffhofer (dark, crystal, non-alcoholic)	0,5	4,5
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0,33 3,5

## Our specials

	cl	€
Peter	2	3
	4	6
Vineyard zur Schwane	2	4
hazelnut · mirabelle · obstler	4	8
grape marc of Riesling-Spätlese		
Volkacher plum		
Williams-Christbirne		
wild raspberry from Schwanengasse		

## Spirits & Liquors<sup>3</sup>

	cl	€
Amaretto Disaronno · Averna	2	3
Grappa (changing)	4	6
Papidoux Calvados VSOP		
Pineau des Charents		
Ramazotti · Three Sixty Vodka		

## Whisky<sup>3</sup> / Rum<sup>3</sup> / Gin<sup>3</sup>

	cl	€
To be served and shown at the bar!	4	11

## Longdrinks

	L	€
... mixed on demand!	0,3	8,9

## Cocktails<sup>3</sup>

	L	€
Caipirinha · Bahama Mama	0,3	8,9

★ Crème Brûlée Classic 6 €

★ Crème Brûlée Licorice 7 €

★ Toblerone Duo 9 €

Dark chocolate brownie · white parfait and raspberry sauce