ELISENBRUNNEN
RESTAURANT

SEASONAL RECOMMENDATIONS

VELVETY HOKKAIDO PUMPKIN CREAM SOUP 7,90
with whipped cream, pumpkin seed oil and roasted pumpkin seeds [22]

BEETROOT DUMPLINGS WITH GOAT'S CHEESE 15,90
with roasted hazelnuts, horseradish sauce, caramelised apple wedges and dill [16we, 18, 20ha, 22]

SUCCULENT ROAST GOOSE LEG 33,50
with orange sauce and braised red cabbage with apples, served with potato dumplings coated in buttery breadcrumbs [1, 2, 3, 12, 16we, 22, 24]

SLOW-BRAISED VENISON RAGOUT 27,50
in a rich sauce with wild mushrooms, a dollop of sour cream and lingonberries, served with Brussels sprouts and buttered Spätzle [2, 3, 16we, 18, 22, 24, 27]

RUSTIC KALE STEW 15,80
slow-cooked with bacon, potatoes and hearty German smoked sausage, seasoned with robust mustard from the Monschau Mustard Mill [1, 3, 8, 16ha, 22, 24, 25]

WARM APRICOT DUMPLING 12,20
coated in golden buttery breadcrumbs, served with airy chocolate espuma and toasted flaked almonds [16we, 18, 21, 22]

DRINK HIGHLIGHT

PUMPKIN SPICE LATTE – TIME TO GET COSY 5,90
Espresso and milk with pumpkin purée and aromatic pumpkin spice [11, 22]

= Vegetarisch = Vegan

Zusatzstoffe und Allergene:
1 with preservatives | 2 with colouring | 3 with antioxidants | 4 with saccharin sweetener | 5 with cyclamate sweetener | 6 with aspartame sweetener, contains a source of phenylalanine | 7 with acesulfame sweetener | 8 with phosphate | 9 sulphurised | 10 contains quinine | 11 contains caffeine | 12 with flavour enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 cereals containing gluten (wheat = 16we, rye = 16ro, barley = 16ge, oats = 16ha) | 17 crustaceans | 18 eggs | 19 fish | 20 peanuts / hazelnuts / walnuts | 21 soybeans | 22 milk | 23 nuts (almonds = 23ma, hazelnuts = 23ha, walnuts = 23wa, cashews = 23ca, pecans = 23pe, Brazil nuts = 23pa, pistachios = 23pi, macadamia nuts = 23mn) | 24 celery | 25 mustard | 26 sesame seeds | 27 sulphites | 28 lupin | 29 molluscs
All prices in euros incl. statutory VAT.

eb-aachen.de | restaurant elisenbrunnen

BREAKFAST IS AVAILABLE

MONDAY TO **SATURDAY** FROM **9 AM TO 1 PM** | ON **SUNDAY** FROM **9 AM TO 3 PM**

BREAKFAST

SWEET BREAKFAST 5.90
Croissant, homemade strawberry jam, farm butter (16we, 22)

Or choose the "öcher version" with Aachener plums (1)

EB BREAKFAST 13.90
Parisian ham, alpine cheese, homemade curd with herbs, garden cress, cherry tomatoes, radish, boiled egg, farm butter and bread basket (1, 3, 16we+ro, 18, 22)

VEGETARIAN BREAKFAST 16.50
Belgian Brugge cheese, camembert, goat cream cheese with walnuts and grapes, arugula salad, cherry tomatoes, avocado with tahini, grilled bell pepper, olive oil, farm butter and a bread basket (16we+ro, 22, 23, 26)

VEGAN BREAKFAST 16.50
Vegan cheese, tomato tapenade, grapes, arugula salad, cherry tomatoes, avocado with tahini, grilled peppers & olive oil, margarine and a bread basket (16we+ro, 23, 26)

COCONUT X **GRANOLA** 12.00
Coconut yoghurt with granola, passion fruit, melon, banana, dried sour cherries, chia seeds, coconut flakes and roasted cashew nuts (3, 9, 23ca)

STRAMMER MAX 11.50
Roasted country bread with farm butter, boiled ham off the bone, arugula salad, two fried eggs and grilled tomatoes (1, 3, 16ro, 18, 23)

STRAMMER MORITZ 11.50
Roasted country bread with farm butter, Belgian Brugge cheese, arugula salad, two fried eggs and grilled tomatoes (1, 3, 16we+ro, 18, 23)

STRAMMER MAX AND MORITZ 14.50
Roasted country bread with farm butter, boiled ham off the bone, Belgian Brugge cheese, arugula salad, two fried eggs and grilled tomatoes (1, 3, 16we+ro, 18, 22)

STRAMME LOUISE 16.50
Toasted sourdough bread with farm butter, cream cheese, avocado, cured salmon, tahini, cilantro, two scrambled eggs, Sriracha and roasted sesame seeds (1, 3, 12, 16we+ro, 18, 19, 22, 26)

VEGETARIAN LOUISE 13.20
Toasted sourdough bread with farm butter, cream cheese, avocado, tahini, cilantro, two scrambled eggs, Sriracha and roasted sesame seeds (19)

FOR TWO

ETAGÉRE SCHICK-BELGIECK
Boiled ham off the bone, roastbeef and remoulade, Belgian Brugge cheese, cucumber, camembert, tomatoes, mozzarella, granola, berries, smoothie, coconut yoghurt, radishes, arugula salad, graved salmon, honey and mustard dip, farmhouse butter, strawberry jam and a bread basket
(1, 3, 16we+ro+ha, 18, 19, 22, 23)

32.80

OPTIONALLY WITH...

+ two fried eggs (18)	4.50
+ two boiled eggs (18)	4.50
+ scrambled eggs for two (18)	5.00

CRAB BREAKFAST 16.50
North sea crabs and two scrambled eggs on toasted brioche with cream cheese, young spinach leaves, chives and black sea salt (16we+ro, 17, 18, 22)

BRIOCHE X **BURRATA** 14.90
A slice of toasted brioche with tomatoe tapenade, burrata, arugula salad and fig dip with cress (16we, 18, 21, 22, 25)

WE BRING THE WORLD TO AACHEN ...

NORTHAMERICA 11.90
Three pancakes with raspberries, blueberries, maple syrup and mint (16we, 18, 22)

ISRAEL 14.90
Shakshuka – eggs in spicy tomato-paprika-sauce, cilantro and simit (16we, 18)

+ crumbled goat cheese 2.90

ISRAEL VEGAN 11.50
Shakshuka – Spicy tomato and pepper sauce with fresh coriander and Simit (16we, 18, 22)

BELGIUM 5.20
Warm Liège waffle with icing sugar (16we, 18, 22)

SWITZERLAND 9.80
Bircher muesli, soy yoghurt, grated apple, sultanas, dried mulberries, blueberries and banana slices, oat milk (3, 9, 21, 22)

= VEGETARIAN = VEGAN

MEALS

FOR SALAD LOVERS

CHOOSE A DRESSING TO YOUR TASTE!
Balsamic dressing , pomegranate dressing or house dressing (25)

FINE LEAF SALADS WITH OVEN VEGETABLES 14.90
With rocket, confit vine tomatoes, fresh herbs and aioli (1, 3, 16we, 25)

+ grilled chicken breast strips 6.50
+ sautéed prawns 7.90

LAMB'S LETTUCE X GOAT CHEESE 18.50
With caramelized goat cheese medallions, fig mustard, fresh berries, colorful melon slices and toasted walnuts (22, 23wa)

SMALL SIDE SALAD (25) 7.20

VITELLO X LEAF SALAD
Classic style with fried capers, confit tomatoes and fresh baguette (16we, 18, 19, 25)

Small (as a starter) 11.90
Large (as a main course) 19.80

ROMANA SALAD WITH CAESAR DRESSING 14.20
Parmesan, croutons, deep-fried capers and confit tomatoes (16we, 18, 19, 22, 25)

+ grilled chicken breast strips 6.50
+ sautéed prawns 7.90

FOR POTATO LOVERS

POTATO AND SPINACH GRATIN 15.50
with feta cheese and toasted pine nuts (3, 16we, 22, 23, 24)

CHOOSE A DRESSING TO YOUR TASTE!
Balsamic dressing, pomegranate dressing or house dressing (25)

BAKED OVEN POTATO

... with homemade herb curd and leaf salad with confit vine tomatoes and radish slices (22, 25) 11.90

... with homemade herb curd, graved salmon, freshly grated horseradish and leaf salad with confit vine tomatoes and radish slices (19, 22, 25) 18.90

... with homemade herb curd, grilled chicken breast strips and leaf salad with confit vine tomatoes and radish slices (22) 17.50

EVERY FRIDAY

FRIED FISH IN BEER BATTER
With homemade remoulade and potato-cucumber salad (12, 16we, 18, 19, 22, 25)
17.90

FOR SOUP LOVERS

CHICKEN SOUP 7.90
With chicken meat, butter-semolina-dumplings, root vegetables, grated nutmeg, lovage and chive rolls (16we, 18, 22, 24)

SOERSER POTATO SOUP 7.90
With bread croutons, bacon strips and chive rolls (1, 16we)

CURRY COCONUT SOUP 7.90
With coconut yoghurt and toasted almond flakes

FOR THE BIG APPETITE WITH MEAT

ORIGINAL VIENNESE VEAL SCHNITZEL – LARGE 28.90
With marinated carrots, lemon, anchovy-caper rolls, potato-cucumber salad and cranberries or fries with mayonnaise (12, 16we, 18, 19, 25)

ORIGINAL VIENNESE VEAL SCHNITZEL – SMALL 22.90
With marinated carrots, lemon, anchovy-caper rolls, potato-cucumber salad and cranberries or fries with mayonnaise (12, 16we, 18, 19, 25)

PAN OF ZURICH VEAL STRIPES 24.50
With mushrooms in white wine cream sauce and buttered spaetzle (16we, 18, 22, 27)

BRAISED OX CHEEKS "ESTERHAZY" 24.90
With rich gravy, mashed potatoes and strips of carrots, celeriac and leek (1, 3, 8, 16we, 22, 24, 25, 27)

JUICY TURKEY STEAK – 200 GRAMS 22.00
With rosemary sweet potato wedges, oven-roasted vegetables with garlic and herbed curd (16we, 21, 22, 24)

CHICKEN STRIPS IN CREAMY PAPRIKA SAUCE 20.50
With grilled colourful pepper strips and pea-herb rice (16we, 21, 22, 24)

AACHENER SAUERBRATEN (BRAISED BEEF) 23.90
With gingerbread sauce, potato dumplings in butter crumbs, red cabbage with apples and roasted almond flakes (1, 2, 3, 9, 12, 16we, 22, 23, 24, 27)

= VEGETARIAN = VEGAN

MORE

HIMMEL & ÄÄD 17.50
With mashed potatoes, caramelized onions and caramelized apple slices (3, 16we, 22, 24, 27)

SIX NUREMBERG SAUSAGES 16.40
Pan-fried with marjoram, fresh horseradish, on homemade mashed potatoes, with jus and sauerkraut (16we, 22, 24, 27)

STEAK FRITES BERNAISE – 250 GRAMS 38.00
Matured Argentinian rump steak with béarnaise sauce, crispy french fries and garlic-sautéed mushrooms (18, 22, 24, 25)

FOR THE BIG APPETITE WITHOUT MEAT

ORIGINAL KÄSESPAETZLE (CHEESE NOODLES) 17.80
With caramelized onions, chive rolls, parmesan chips and a mixed salad (16we, 18, 22, 25)

LIME RIGATONI WITH PRAWNS 23.50
with Gambas without shell, young leaf spinach and cherry tomatoes, fruity lemon sauce, shaved Parmesan, and pesto (3, 16we, 17, 18, 22)

ROASTED SALMON IN A SPICE CRUST 29.90
Served with with garlic-braised oven vegetables, sweet potato wedges, confit tomatoes and lemon pesto (1, 3, 18, 19, 22, 24)

PLANT-BASED, GREEN, DELICIOUS

CURRY COCONUT SOUP 7.90
With coconut yoghurt and toasted almond flakes

GREEN LASAGNE 17.90
With grilled vegetables, tomato-basil sauce, vegan cheese and spinach (2, 3, 4)

MAFALDINE PASTA – MEDITERRANEAN STYLE 17.80
With zucchini, aubergine, fennel, fennel seeds, and garlic sautéed in olive oil, tomato sauce with fresh basil, rocket and roasted pine nuts (16we, 20, 23)

BAKED SWEET POTATO WEDGES 16.90
Roasted baby potatoes seasoned with chat masala, red onions, vegan yoghurt with tamarind dressing and coriander chutney, topped with black cumin, coriander seeds and a small salad bouquet (1, 3, 22, 26)

KIDS (UP TO 10 YEARS)

PENNE 7.50
With fruity tomato sauce (16we, 18)

ORIGINAL VIENNESE SCHNITZEL 12.50
With French fries and mayo or ketchup and oven-roasted vegetables (16we, 18)

THREE FISH FINGERS 9.90
With mashed potatoes and creamed spinach (16we, 18, 22)

THREE SMALL SAUSAGES 9.50
With mashed potatoes and gravy (22, 24)

CHILDREN'S ICE CREAM WITH CHOCOLATE LENTILS 3.50
Chocolate + strawberry (22, 24)

APPLE JUICE SPRITZER 0.1 l 1.70
Sparkling or still

DESSERTS

KAISERSCHMARRN – BIG 15.50
With plum-cinnamon compote and roasted almonds (2, 16we, 18, 22, 23, 27)

KAISERSCHMARRN – SMALL 11.50
With plum-cinnamon compote and roasted almonds (2, 16we, 18, 22, 23, 27)

OECHER TIRAMISU 9.80
Better than the original (16we, 22, 23)

RHUBARB CRUMBLE 12.20
With vanilla ice cream and whipped cream (16we, 20)

PANNA COTTA 9.00
With raspberry sauce and blackberries (22)

MINI OECHER TIRAMISU & ESPRESSO (16we, 22, 23) 6.50

You can find our seasonal offers by scanning the following QR code:

SEASONAL

Guten Appetit

Bon appétit

Enjoy your meal

Eet smakelijk

Juten Appetit

TEA

MATCHA LATTE 4.90
Made from green tea and oat milk

CHAI LATTE 4.70
Drink made from tea and milk

In cooperation with the well-known "Teehaus Eulenspiegel" from Aachen, we serve our tea in the classic way using a tea strainer.

ENGLISH BREAKFAST 4.10

EARL GREY 4.10

WALDBEERTEE (FOREST-BERRY-TEA) – Fruit tea 4.10

MORGENSCHEIN – Flavoured green tea 4.10

CRÉME AIX-LA-CHAPELLE 4.10
Rooibos tea, cream-caramel

QUELLE DER GELASSENHEIT (SOURCE OF CALM) 4.10
Greek mountain tea

AACHENER PRINTENTEE 4.10
Black tea with ginger bread spice

KAMILLO SUPREMO – Chamomile 4.10

FRESHLY BREWED

FRESH PEPPERMINT 4.80

FRESH GINGER 4.80

FRESH GINGER, ROSEMARY AND PEPPERMINT 4.80

HOT LEMON 3.20

HONEY 1.00

FOLLOW US!

RESTAURANT ELISENBRUNNEN

COFFEE

All coffee specialties are also available with lactose-free milk or oat-milk.

COFFEE (11) 3.40

CAFÉ AU LAIT (11, 22) 4.20

CAPPUCCINO (11, 22) 3.90

LATTE MACCHIATO (11, 22) 4.40

ESPRESSO (11) 2.90

ESPRESSO DOPPIO (11) 4.90

ESPRESSO MACCHIATO (11, 22) 3.50

ESPRESSO CORTADO (11, 22) 3.50
Espresso with hot milk

FLAT WHITE (11, 22) 5.40
Espresso doppio with milk foam

ICED VANILLA COFFEE (11, 22) 5.50
With ice cubes, oat milk, cinnamon and vanilla

AACHEN COFFEE (11, 22) 7.50
With gingerbread liqueur and cream

IRISH COFFEE (11, 22) 7.50
With Whiskey, cream and brown sugar

HOT CHOCOLATE (22) 3.90

WHIPPED CREAM EXTRA (22) 1.20

= VEGETARIAN = VEGAN

Additives and allergens: 1 with preservative | 2 with colorant | 3 with antioxidant | 4 with sweetener saccharin | 5 with sweetener cyclamate | 6 with sweetener Aspartame, contains phenylalanine source | 7 with sweetener acesulfame | 8 with phosphate | 9 sulfurized | 10 containing quinine | 11 containing caffeine | 12 with flavor enhancer | 13 blackened | 14 waxed | 15 genetically modified | 16 cereals containing gluten (wheat = 16 we, rye = 16 ro, barley = 16 ge, oats = 16 ha | 17 crustaceans | 18 eggs | 19 fish | 20 (peanut, hazelnut, walnut) nuts | 21 soybeans | 22 Milk | 23 Nuts (almonds = 23 ma, hazelnuts = 23 ha, walnuts = 23 wa, cashew nuts = 23 ca, pecans = 23 pe, Brazil nuts = 23 pa, pistachios = 23 pi, macadamia nuts = 23 mn) | 24 celery | 25 mustard | 26 sesame seeds | 27 sulfites | 28 lupine | 29 molluscs

All prices are in Euro including VAT and service. Subject to change without notice.

Our Coffee from Dallmayr

For our specialty coffees, we use select coffee from Dallmayr.

For special coffee moments

Dallmayr

PURE REFRESHMENT

COCA COLA (1, 2, 3, 8, 11)	0.2 / 0.4 l	3.10 | 5.20
COCA COLA ZERO (1, 2, 3, 6, 8, 11)	0.2 / 0.4 l	3.10 | 5.20
FANTA (1, 2, 3)	0.2 / 0.4 l	3.10 | 5.20
SPRITE (1, 5, 6)	0.2 / 0.4 l	3.10 | 5.20
BITTER LEMON (1, 10) – Schweppes	0.2 l	3.30
GINGER ALE (2) – Schweppes	0.2 l	3.30
THOMAS HENRY TONIC WATER	0.2 l	3.60
FEVER TREE MEDITERRANEAN	0.2 l	3.60
FEVER TREE INDIAN TONIC WATER	0.2 l	3.60
ACQUA PANNA – NATURELL	0.25 / 0.75 l	3.40 | 7.60
S.PELLEGRINO – FINE-PEARLED	0.25 / 0.75 l	3.40 | 7.60

HOME MADE

ICED TEA LIME-CRANBERRY By the Tea House Eulenspiegel in Aachen	0.4 l	5.50
ICED TEA MANGO-GRAPEFRUIT By the Tea House Eulenspiegel in Aachen	0.4 l	5.50
LEMONADE LEMON-ROSEMARY	0.4 l	5.50
LEMONADE MANGO-MARACUJA WITH LIME	0.4 l	5.50

FRESHLY SQUEEZED ORANGE JUICE	0.2 l	5.40
ORANGE JUICE – Granini	0.2 l	3.70
CURRANT JUICE – Granini	0.2 l	3.70
RHUBARB JUICE – Granini	0.2 l	3.70
APPLE JUICE – Granini	0.2 l	3.70
MARACUJA JUICE – Granini	0.2 l	3.70
PINEAPPLE JUICE (3) – Granini	0.2 l	3.70
CHERRY JUICE – Granini	0.2 l	3.70
All juices are also available as spritzers.	0.3 l	4.20

APERITIFS & SPRITZ

HUGO 8.90
Prosecco, elderflower syrup, mint, soda (2, 27)

APEROL SPRITZ 8.90
Aperol, prosecco, orange slice, soda (2, 10, 14, 27)

LILLET BERRY 8.90
Lillet Blanc, fresh berries,
Schweppes Russian Wild Berry (12, 27)

CANONITA SPRITZ 8.90
Canonita de Mallorca, Prosecco rosé, soda,
orange slices (27)

COCKTAILS

MOJITO 9.50
Bacardi White Rum, fresh limes, fresh mint,
cane sugar, limejuice, soda (4, 14)

CAIPIRINHA 9.50
Cachaca, fresh limes, cane sugar, limejuice (4, 14)

MOSCOW MULE 9.50
Vodka Grasóvka, ginger, cucumber,
limejuice, ginger lemonade (3, 12)

SOLERO 9.50
Vodka Grasóvka, passion fruit juice, orange juice,
vanilla syrup, cream (3, 12, 22)

NON-ALCOHOLIC COCKTAILS

IPANEMA 8.40
Passion fruit, fresh limes, cane sugar,
lime juice, ginger ale (2, 4, 14)

OCTOPUSSY 8.40
Pineapple, cherry, grenadine, lemon, fresh limes (14)

FOLLOW US!
RESTAURANT ELISENBRUNNEN

SPARKLING WINES

CHAMPAGNER TAITTINGER, BRUT RESERVE France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier	0.1 l 0.75 l 1.5 l	13.00 85.00 160.00
CHAMPAGNER TAITTINGER PRESTIGE ROSÉ BRUT France, Champagne, Chardonnay, Pinot Noir, Pinot Meunier	0.75 l	95.00
COMTES DE CHAMPAGNE TAITTINGER, 2008 France, Champagne, Chardonnay	0.75 l	230.00
SEKT CARTE BLANCHE, GELDERMANN Germany, Baden, Breisach at the Rhine, Pinot Loire, Pinot Noir, Chardonnay	0.75 l	26.00
ARGEO PROSECCO SPUMANTE TREVISO BRUT, RUGGERI Italy, Treviso, Glera	0.1 l	6.00
VAUX TRÄUBLEIN, NON-ALCOHOLIC Germany, Rheingau, Sparkling, Biological wine	0.1 l 0.7 l	6.00 28.00

WHITE WINES / OPEN

SAUVIGNON BLANC Germany, Nahe, Lorenz & Söhne	6.00
SAUVIGNON BLANC New Zealand, Marlborough, Moroki Wine Company,	6.70
GRAUBURGUNDER Germany, Rheinhessen, St. Antony,	6.50
RIESLING Germany, Rheinhessen, St. Antony, Rotschiefer	6.90
CHARDONNAY Spain, Somontano, Vinas del Vero	6.60
GRAUBURGUNDER Germany, Pfalz, Emil Bauer	6.70
EINS-ZWEI-ZERO, JOSEF LEITZ, NON-ALCOHOLIC Germany, Rheingau, Riesling	6.20

WHITE WINES

WILTINGER, VAN VOLXEM Germany, Mosel, Riesling		46.00
SPIES, KURT ANGERER Austria, Kamptal, Grüner Veltliner (Barrique)		59.00
LUGANA SIRMIOLINO, CA MAIOL Italy, Lombardy		38.00
OKTAV, HEGER Germany, Baden, Pinot Gris		41.00
DREISSIGACKER Germany, Rheinhessen, Riesling		37.00
WOLKE, MARKUS BÜCHIN Germany, Baden, Pinot Noir (Blanc de Noir)		32.00
TORMARESCA Italy, Apulia, Chardonnay		36.00
RÉSERVE MOUTON CADET GRAVES BLANC, BARON PHILIPPE DE ROTHSCHILD France, Bordeaux, Sémillon		58.00
SAUVIGNON BLANC ORGANIC, MARQUÉS DE RISCAL Spain, Rueda, Sauvignon Blanc		38.00
ESPORÃO, HERDADE DO ESPORÃO RESERVA BRANCO Portugal, Alentejo, Antão Vaz, Arinto, Roupeiro (Barrique)		47.00
LIMBURGSE-LANDWIJN, DOMEIN STEENBERG Netherlands, Gulpen, Gewürztraminer		46.00
RÉSERVE MOUTON CADET SAUTERNES, BARON PHILIPPE DE ROTHSCHILD France, Bordeaux, Muscadelle, Noble Sweet	0.375 l	41.00
EINS-ZWEI-ZERO, JOSEF LEITZ, NON-ALCOHOLIC Germany, Rheingau, Riesling		31.00

All wines contain sulphites [27]

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SEASONAL

ROSÉ WINES / OPEN

GRENACHE, GRIS BLANC 6.90
France Languedoc-Roussillon, Gerard Betrand

PINOT NOIR 6.40
Germany, Rheingau, Staatsweinkellerei Eberbach,

ROSÉ WINES

CALAFURIA ROSÉ 100 % 0.7 l 31.00
Italy, Tormaresca, Apulien, Salento IGT

RED WINES / OPEN

PRIMITIVO 6.30
Italy, Puglia, Marshese Antinori, Neprica

EMIL BAUER CABERNET SAUVIGNON 6.50
Germany, Pfalz, Emil Bauer

SHIRAZ 6.00
Southafrica, Skaapveld, MAN Family Wines

MERLOT 6.70
France, Pays d´OC, Gerard Betrand

TEMPRANILLO, VEREMA JOVEN 6.30
Spain, Rioja

GRENACHE NOIR EDELSÜSS 0.04 l 5.60
France, Languedoc, Bila Haut Banyuls,
M. Chapoutier

All wines contain sulphites (27)

You can find our seasonal offers
by scanning the following QR code:

SEASONAL

RED WINES

CHÂTEAU ANTHONIC, MOULIS EN MÉDOC CRU BOURGEOIS 61.00
France, Bordeaux, Cabernet Sauvignon, Merlot

VENTA LA VACAS CRIANZA D.O., BODEGAS VIZCARRA 46.00
Spain, Ribera del Duero, Tempranillo

ANURA, VINEYARDS RESERVE 47.00
South Africa, Western Cape, Pinotage

URSPRUNG, MARKUS SCHNEIDER 38.00
Germany, Palatinate, Cuvée

CANTINE SAN MARZANO, LUNA PIENA PUGLIA 34.00
Italy, Puglia, Primitivo

VILLA ANTINORI ROSSO, MARCHESI ANTINORI 51.00
Italy, Tuscany, Sangiovese (Barrique)

ALTOS IBÉRICOS, MIGUEL TORRES 40.00
Spain, Rioja, Tempranillo

TORRES PURGATORI, MIGUEL TORRES 84.00
Spain, Costers del Segre, Garnacha, Syrah, Carinena

CIGALUS ROUGE BIO, GERARD BERTRAND 75.00
France, Languedoc, Cabernet-Sauvignon,
Cabernet Franc, Merlot

LÉGENDE R BORDEAUX ROUGE, BARON PHILIPPE DE ROTHSCHILD 58.00
France, Bordeaux, Cabernet Franc,
Cabernet Sauvignon, Merlot

CRIANZA RIOJA, BODEGAS MONTECILLO 32.00
Spain, Rioja, Tempranillo

MEISTERSTÜCK, EMIL BAUER 56.00
Germany, Pfalz, Cabernet Sauvignon,
Merlot, Malbec

RUPENERA, CANTINE SETTESOLI MANDRAROSSA 31.00
Italy, Sicily, Merlot

All bottled wines 0.75 l
All open wines 0.15 l or according to labeling.

BEER FROM THE BARREL

KROMBACHER PILS [16]	0.2 / 0.4 l	2.90 | 5.50
KROMBACHER KELLERBIER natural cloudy [16]	0.33 l	4.10
STARNBERGER WEIZEN [16]	0.3 / 0.5 l	3.90 | 5.90
STARNBERGER HELLES [16]	0.3 / 0.5 l	3.90 | 5.90
MÜHLEN KÖLSCH [16]	0.2 / 0.3 l	2.90 | 4.00

AACHENER LANDBIER 5.2 % 0.3 l 4.40
Aachener Landbier is a naturally cloudy, amber-coloured beer. It is light and balanced with a fine malt note, a hop spiciness and a subtle bitterness.

CRAFT BEER

BEER MANUFACTORY LANGGUTH
100 % WITHOUT FILTER! 100 % HANDMADE!

ALE MANDARINA 5.0 % 0.33 l 7.00
This unfiltered naturally cloudy Blonde Ale has a a beautiful dark amber appearance. Fruity aroma, such as tangerine, orange, toffee and honey are clearly perceptible. A nice malt body with a distinct toffee note is complemented by the delicate citrus notes of the hops.

IPA SIMCOE 5.8 % 0.33 l 7.00
India Pale Ale is an old British beer style and is interpreted by us in the West Coast US style. The aroma of ripe pineapple, mango and cookies. The nose is tangy with a soft mouthfeel. Cookies and citrus are on the tongue and palate. The slight sweetness breaks up the bitterness.

ALSDORF EAST COAST IPA 6.2 % 0.33 l 7.00
Be enchanted by this hazy yellow-orange FrOnk beer. Brewed in the New England IPA style and double hopped with Citra and Mosaic. The fruity aroma is reminiscent of peach, lychee, grapefruit and passion fruit. A subtle sweetness that reminds a little of honey.

REVIER ALT 4.9 % 0.33 l 7.00
Freshly tapped from the barrel. A tangy, fruity, unfiltered dark beer. The sweet malt body is characterised by caramel aromas.

BOTTLED BEERS

LEFFE BLONDE	0.33 l	4.90
LEFFE BRUIN	0.33 l	4.90
KROMBACHER 0.0	0.33 l	4.00
KROMBACHER RADLER 0.0 %	0.33 l	4.00
KROMBACHER WEIZEN 0.0 %	0.5 l	5.80
VITAMALZ non-alcoholic malt beer	0.33 l	3.80

BITTER & LIQUERS & SPIRITS

AACHENER DOMLIKÖR 32 % 0.04 l 5.40
A delicate herbal mixture of twelve different summer herbs give the Oecher Domlikör a fruity note. [2, 9, 27]

LAMBERTZ PRINTEN LIQUEUR	0.04 l	5.50
JÄGERMEISTER 35 % [9, 27]	0.02 l	4.40
RAMAZOTTI 30 %	0.02 l	4.40
AVERNA	0.02 l	4.40
AMARO MONTENEGRO [27]	0.02 l	4.40
MARTINI BIANCO [27]	0.05 l	5.50
FERNET BRANCA	0.02 l	4.40
SAMBUCA 38 % [27]	0.02 l	4.40
ASBACH URALT	0.02 l	4.40
OUZO	0.02 l	4.40
DOPPELKORN	0.02 l	4.40
VODKA GRASÓVKA	0.02 l	4.40
LINIE AQUAVIT	0.02 l	4.40
BAILEYS 17 % [2, 11, 22]	0.04 l	4.40
RÉMY MARTIN [2]	0.02 l	4.40
RUBY PORT [27]	0.04 l	5.50
EMILIO LUSTAU SHERRY [27]	0.04 l	5.50

GIN TONICS

ELISENBRUNNEN PRINTEN GIN 47 % 12.50
& THOMAS HENRY
With its aromas of star anise, cinnamon, cardamom, oranges and cloves our gin is reminiscent of the Aachener Printe.

CHARLES DRY 43 % & FEVER TREE INDIAN 11.00
Aachen gin, licorice root, cardamom, lime

DAISY GIN 44 % & THOMAS HENRY 11.00
Cologne gin, exotic fruity, honey, orange blossom, daisy, nutmeg blossom, goji berries

HIRSCHBERG 47 % & FEVER TREE INDIAN 11.00
German manufacture, strong juniper, lemon, pepper, fruity-floral note

BERLINER BRANDSTIFTER 43.3 % 11.00
& FEVER TREE MEDITERRANEAN
Hard name, but extraordinary soft character, flowery and fresh

HENDRICKS 44 % & FEVER TREE 11.00
MEDITERRANEAN
An infusion of rose and cucumber

HERMIT 43 % & FEVER TREE MEDITERRANEAN 13.00
Citrus peel, juniper & coriander seeds, salt water from the Oosterschelde National Park

MONKEY 47 – 47 % & THOMAS HENRY 13.00
German Gin from the Black Forest, tart notes combined with flavors of berries

GIN MARE 42.7 % & FEVER TREE MEDITERRANEAN 13.00
Rosemary, sweetish, little juniper, floral and mild taste

WINDSPIEL 47 % & FEVER TREE INDIAN 13.00
Winter fruit meets summer herbs, tangerine with basil as well as thyme

SIEGFRIED 41 % & FEVER TREE MEDITERRANEAN 11.00
The freshness of lavender meets spicy-earthy notes of ginger

TANQUERAY BLACKCURRANT ROYALE 41.3 % 11.00
& FEVER TREE MEDITERRANEAN
Fruity-floral aroma, exotic and mysterious with blackcurrant and vanilla

TANQUERAY 47.3 % & THOMAS HENRY 9.50
The perfect balance of juniper, coriander, angelica and licorice

TANQUERAY FLOR DE SEVILLA 41.3 % 11.00
& FEVER TREE INDIAN
Fruity and Mediterranean with strong bitter orange aroma (2)

BOMBAY SAPPHIRE 40 % & FEVER TREE INDIAN 9.50
The sapphire blue classic, peppery taste and citrus note

BROCKMANS 40 % 13.00
& FEVER TREE MEDITERRANEAN
Extremely fruity and sweet, the flavors of blueberries and blackberries spread immediately in the mouth

NON-ALCOHOLIC GIN TONICS

SEEDLIP GROVE 42 10.50
& FEVER TREE MEDITERRANEAN
Tangerines, lemons, ginger, lemongrass, blood oranges

SEEDLIP SPICE 94 10.50
& FEVER TREE MEDITERRANEAN
Allspice, cardamom, cloves, gingerbread, peppernuts, citrus notes

SEEDLIP GARDEN 108 10.50
& FEVER TREE MEDITERRANEAN
Mint, thyme, rosemary

Our tonic water to the gin:
Fever Tree Mediterranean (2), Fever Tree Indian (2), Thomas Henry Tonic Water (2,10)

All tonics contain quinine (10).

We are looking forward to your feedback!

Google

OBSTBRÄNDE PRINZ

Highly aromatic fruits thrive in the best locations between Lake Constance and the Vorarlberg mountainsides, which the Prinz distillery processes into regional schnapps specialities and fine brandies.

ALTE ZWETSCHGE 41% Old Plum schnapps	0.02 l	4.60
ALTE KIRSCHE 41% Old Cherry schnapps	0.02 l	4.60
ALTE MARILLE 41% Old Marille schnapps	0.02 l	4.60
ALTE HASELNUSS 41% Old Hazelnut schnapps	0.02 l	4.60

OBSTBRÄNDE ZIEGLER

Passion at the world of noble distillates since 1865. The distillates embody German craftsmanship at the highest level. Perfect as a digestif.

ZWETSCHGENBRAND 43% Plum brandy	0.02 l	6.00
SAUERKIRSCHBRAND 43% Morello cherry brandy	0.02 l	7.00
WALDHIMBEERGEIST 43% Wild raspberry brandy	0.02 l	7.00
WILLIAMS BIRNE 43 % Williams pear brandy	0.02 l	6.00

RUM

DON PAPA 40% A rum from Asia, more precisely from the Philippines, which has a strong sweetish recognition value. It reveals a distinct vanilla aroma. (2)	0.04 l	6.50
PLANTATION RUM BARBADOS XO 20TH ANNIVERSARY RUM 40% The copper to mahogany-colored shimmering rum tastes fruity and soft. In the aroma with vanilla, bananas and a hint of coconut. (2)	0.04 l	8.00
RON ZACAPA 23 AÑOS 40% This premium rum from Guatemala has already been awarded several times due to its richness of facets. In the aroma, it optimally combines wood, sweetness and fruit. (2)	0.04 l	9.50

GRAPPA NONINO

The Nonino family is synonymous with the exceptional art of distilling and highest quality as well as innovation and tradition. The Nonino distillery was the first distillery to distill separately marcs from different vineyards. It offers a varied selection of grappa riserva and clear grappa.

NONINO CHARDONNAY 41% (27)	0.02 l	5.20
GRAPPA NONINO IL PROSECCO BARRIQUE 41% (27)	0.02 l	5.20
AMARO NONINO QUINTESSENTIA DI ERBE 35% (27)	0.02 l	5.20
GRAPPA NONINO IL MERLOT 41% (27)	0.02 l	5.20
GRAPPA NONINO RISERVA ANTICA CUVÉE 43% (27)	0.02 l	7.20

WHISKY

LAPHROAIG 10 YEARS OLD 40% In the production of the golden-colored Laphroaig, malted barley is dried over a peat fire. The smoke from this peat, which is only found on Islay, gives Laphroaig its particularly distinctive aroma. Initially a smoky flavor, followed by a subtle note of seaweed. (2, 16 ge)	0.04 l	8.50
AUCHENTOSHAN 12 JAHRE 40% This triple distilled whiskey brings an aroma of almonds, cereal notes and lime. It tastes sweetly of caramel and toffee as well as a touch of dried orange and grapefruit. (2, 16 ge)	0.04 l	7.50
BALVENIE CARRIBEAN CASK 14 JAHRE 43% Scotch whisky meets Caribbean joie de vivre. Distinctive rum aroma due to its storage in rum casks. The fruity character is rounded off with vanilla and sweet oak. (16 ge)	0.04 l	14.50

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RESTAURANT ELISENBRUNNEN