





ELISENBRUNNEN
RESTAURANT

ASPARAGUS MENU

 **ASPARAGUS CREAM SOUP MADE WITH FRESH HEINSBERG ASPARAGUS** 8,00
enhanced with tender pieces of asparagus and wild garlic pesto ^{16 we, 22}

 **TO START, FOR A LIGHT SNACK - SPRING-FRESH ASPARAGUS SALAD WITH FRESH STRAWBERRIES** 14,50
assorted leafy greens, green and white asparagus, strawberries, roasted cashews, and arugula ^{23 ca}


OUR CLASSIC—ASPARAGUS TOAST WITH FRESH HEINSBERG ASPARAGUS 17,20
topped with juicy cooked ham, hollandaise sauce, and hearty Emmentaler cheese ^{3, 16 we, 18, 22}

 **TRADITIONAL ASPARAGUS – 1/2 POUND OF FRESH HEINSBERG ASPARAGUS** 21,50
served with new potatoes with parsley and melted butter or hollandaise sauce ^{18, 22, 27}

HAM & FRESH HEINSBERG ASPARAGUS (200 GRAMS) 27,90
with either raw or cooked ham, and new potatoes with parsley, and melted butter or hollandaise sauce ^{3, 8, 18, 22, 27}

VIENNESE SCHNITZEL & FRESH HEINSBERG ASPARAGUS (200 GRAMS) 33,90
served with a small Viennese schnitzel and a lemon wedge, new potatoes with parsley and melted butter or hollandaise sauce ^{16 we, 18, 22, 27}

GRAVLAX & FRESH HEINSBERG ASPARAGUS (200 GRAMS) 30,90
with gravlax, new potatoes with parsley and melted butter or hollandaise sauce ^{1, 18, 19, 25, 27}

 **FRESH STRAWBERRIES – A SWEET SPRING TREAT** 8,20
lightly marinated strawberries with melt-in-your-mouth vanilla ice cream ^{18, 22}



 = Vegetarian  = Vegan

1 with preservative | 3 with antioxidant | 8 with phosphate | 16 cereals containing gluten (wheat = 16 we, rye = 16 ro, barley = 16 ge, oats = 16 ha) | 18 eggs | 19 fish | 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) | 25 mustard | 27 sulfur dioxide and sulfites | **All prices are in euros and include VAT. Subject to change without notice**

eb-aachen.de | restaurant elisenbrunnen





ELISENBRUNNEN

RESTAURANT

LUNCH SPECIAL: MON-FRI 12 NOON-3 P.M.

- 🌿
FRESH EB SPRING SALAD 13,50
 Arugula salad with thin strips of apple and kohlrabi in a light orange dressing, served with toasted walnuts and cranberries ^{1, 23 wa}
- 🌿
A LOVE OF SALADS & THE ART OF DUMPLINGS 14,50
 Pan-fried cheese dumplings on a bed of field and romaine lettuce with house dressing, sliced radishes, watercress, grated mountain cheese, and cranberries ^{16 we, 22}
- 🌿
PASTA WITH WILD GARLIC 13,50
 Tagliatelle with homemade wild garlic pesto and sautéed king oyster mushrooms ^{16 we}
- CRISPY VEAL LIVER WITH BALSAMIC AND PEPPER** 17,60
 Crispy-fried strips of veal liver in a balsamic-pepper sauce, served with homemade mashed potatoes and a small salad ^{16 we, 22, 27}
- A HEARTY CLASSIC MEATLOAF** 13,50
 with a golden-yellow fried egg, crispy roasted potatoes and parsley ²²
- HOMEMADE STRAWBERRY COMPOTE** 5,90
 with creamy vanilla quark ²²

HIGHLIGHT

- „STRAMME LOUISE“** 16,50
 Toasted sourdough bread with farm-fresh butter, cream cheese, avocado, gravad lax, tahini, cilantro, two scrambled eggs, Sriracha, and toasted sesame seeds ^{1, 3, 12, 16 we + ro, 18, 19, 22, 26}

DESSERT HIGHLIGHT

- MINI TIRAMISU (AACHEN STYLE) & ESPRESSO** 6,50
^{16 we, 22, 23}

BEVERAGE HIGHLIGHTS

- HOMEMADE LIME-CRANBERRY ICE TEA** 0,4 l 5,50
- LEMON-ROSEMARY LEMONADE** 0,4 l 5,50
- ICED STRAWBERRY MATCHA LATTE** 5,50
 A refreshing summer drink made with fruity strawberry purée, creamy milk, and delicate matcha green tea, layered over ice – fruity, creamy, and with a subtle, slightly bitter hint of matcha ^{2, 22}

VEGAN option available with oat milk

= Vegetarian = Vegan

Additives and allergens: 1 with preservatives | 2 with colorant | 3 with antioxidants | 12 with flavour enhancer | 16 containing gluten (wheat = 16 we, rye = 16 ro) | 18 eggs | 19 Fish | 22 milk | 23 nuts (walnuts = 23wa) | 26 sesame | 27 sulfur dioxide and sulfites. **All prices are in euros and include VAT. Subject to change without notice.**



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www.eb-aachen.de

  restaurant elisenbrunnen

BREAKFAST IS AVAILABLE

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

BREAKFAST

SWEET BREAKFAST 5.90
Croissant, homemade strawberry jam,
farm butter ^(16 we, 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, 16 we + 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 ^(16 we + 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 ^(16 we + 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, 23 ca)

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, 16 ro, 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, 16 we + 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, 16 we + 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, 16 we + 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, 16 we + 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 ^(16 we + ro, 17, 18, 22)

WE BRING THE WORLD TO AACHEN ...

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

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

+ crumbled goat cheese 2.90

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

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

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

MEALS

FOR SALAD LOVERS

	CHOOSE A DRESSING TO YOUR TASTE! Balsamic dressing, pomegranate dressing or house dressing ⁽²⁵⁾	
	ELISENBRUNNEN SALAD Fine leaf salads with homemade carrot salad, arugula, colorful cherry tomatoes, cucumber, and fresh herbs ^(1, 3, 16 we, 25)	13.50
	+ with garlic chili shrimp	7.90
	+ with grilled chicken breast strips	6.50
	+ with vegan goat cheese, dates, and smoked almonds	4.90
	LAMB'S LETTUCE X GOAT CHEESE With caramelized goat cheese medallions, fig mustard, fresh berries, colorful melon slices and toasted walnuts ^(22, 23 wa)	18.50
	SMALL SIDE SALAD ⁽²⁵⁾	7.20

VITELLO X LEAF SALAD

Classic style with fried capers, confit tomatoes and fresh baguette ^(16 we, 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 ^(16 we, 18, 19, 22, 25)	

+ grilled chicken breast strips	6.50
+ sautéed prawns	7.90


FOR POTATO LOVERS

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

 = VEGETARIAN  = VEGAN


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

EVERY FRIDAY

FOR SOUP LOVERS

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

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

	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, 16 we, 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, 16 we, 18, 19, 25)	

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

CHEESE-SPINACH-DUMPLINGS	16.50
Two dumplings filled with mountain cheese in a bacon and onion sauce with fresh parsley, marinated lamb's lettuce, pumpkin seed oil, and roasted pumpkin seeds ^(16 we, 18, 22, 25)	

JUICY TURKEY STEAK – 200 GRAMS	22.00
With rosemary sweet potato wedges, buttered spinach leaves, and herb quark ^(16 we, 21, 22, 24)	

CHICKEN STRIPS IN CREAMY PAPRIKA SAUCE	20.50
With grilled colourful pepper strips and pea-herb rice ^(16 we, 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, 16 we, 22, 23, 24, 27)	

MORE

HIMMEL & ÄÄD	17.50
Baked black pudding slices with mashed potatoes, caramelized onions, and caramelized apple slices ^(3, 16 we, 22, 24, 27)	
SIX NUREMBERG SAUSAGES	16.40
Pan-fried with marjoram, fresh horseradish, on homemade mashed potatoes, with jus and sauerkraut ^(16 we, 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 KÄSEPAETZLE (CHEESE NOODLES)	17.80
With homemade fried onions, chopped chives, Parmesan crisps, and mixed salad ^(16 we, 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, 16 we, 17, 18, 22)	
ROASTED SALMON IN A SPICE CRUST	29.90
With buttered spinach leaves, sweet potato wedges, confit vine 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 ^(16 we, 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 ^(16 we, 18)	
ORIGINAL VIENNESE SCHNITZEL	12.50
with French fries and mayonnaise or ketchup and peas ^(16 we, 18)	
THREE FISH FINGERS	9.90
With mashed potatoes and creamed spinach ^(16 we, 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, 16 we, 18, 22, 23, 27)	
KAISERSCHMARRN – SMALL	11.50
With plum-cinnamon compote and roasted almonds ^(2, 16 we, 18, 22, 23, 27)	
OECHER TIRAMISU	9.80
Better than the original ^(16 we, 22, 23)	
CHERRY CRUMBLE	12.20
With vanilla ice cream and whipped cream ^(16 we, 20)	
DAME BLANCHE (SERVED IN A CUP)	9.00
Two scoops of vanilla ice cream with hot chocolate sauce, whipped cream and waffle crunch ⁽²²⁾	
MINI OECHER TIRAMISU & ESPRESSO	6.50
^(16 we, 22, 23)	

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



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**

 = 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 sulfured | 10 containing quinine | 11 containing caffeine | 12 with flavorenhancer | 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 cakes and pies are freshly baked
from the traditional bakery

 *Lammerskötter*

Pick your favorite piece
at our cake counter!

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

HOT CHOCOLATE ⁽²²⁾ 3.90

WHIPPED CREAM EXTRA ⁽²²⁾ 1.20

LAVAZZA
TORINO, ITALIA, 1895

Our Lavazza-Coffee:
Sustainability and coffee quality
in every cup.

Careful selection. Masterful blending. Fairtrade.



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 Prosecco, elderflower syrup, mint, soda ^(2, 27)	8.90
APEROL SPRITZ Aperol, prosecco, orange slice, soda ^(2, 10, 14, 27)	8.90
LILLET BERRY Lillet Blanc, fresh berries, Schweppes Russian Wild Berry ^(12, 27)	8.90
CANONITA SPRITZ Canonita de Mallorca, Prosecco rosé, soda, orange slices ⁽²⁷⁾	8.90
CAMPARI SPRITZ Campari, prosecco, soda ^(2, 10, 27)	8.70

COCKTAILS

MOJITO Bacardi White Rum, fresh limes, fresh mint, cane sugar, limejuice, soda ^(4, 14)	9.50
CAIPIRINHA Cachaca, fresh limes, cane sugar, limejuice ^(4, 14)	9.50
MOSCOW MULE Vodka Grasóvka, ginger, cucumber, limejuice, ginger lemonade ^(3, 12)	9.50
SOLERO Vodka Grasóvka, passion fruit juice, orange juice, vanilla syrup, cream ^(3, 12, 22)	9.50

NON-ALCOHOLIC COCKTAILS

IPANEMA Passion fruit, fresh limes, cane sugar, lime juice, ginger ale ^(2, 4, 14)	8.40
OCTOPUSSY Pineapple, cherry, grenadine, lemon, fresh limes ⁽¹⁴⁾	8.40

FOLLOW US!

  RESTAURANT ELISENBRUNNEN

SPARKLING WINES

CHAMPAGNER TAITTINGER, BRUT RESERVE 0.1l 13.00
France, Champagne, Chardonnay, 0.75 l 85.00
Pinot Noir, Pinot Meunier 1.5 l 160.00

CHAMPAGNER TAITTINGER PRESTIGE ROSÉ BRUT 0.75 l 95.00
France, Champagne, Chardonnay,
Pinot Noir, Pinot Meunier

COMTES DE CHAMPAGNE TAITTINGER, 2008 0.75 l 230.00
France, Champagne, Chardonnay

SEKT CARTE BLANCHE, GELDERMANN 0.75 l 26.00
Germany, Baden, Breisach at the Rhine,
Pinot Loire, Pinot Noir, Chardonnay

ARGEO PROSECCO SPUMANTE TREVISO BRUT, RUGGERI 0.1l 6.00
Italy, Treviso, Glera

VAUX TRÄUBLEIN, NON-ALCOHOLIC 0.1l 6.00
Germany, Rheingau, Sparkling, Biological wine 0.7 l 28.00

WHITE WINES / OPEN

SAUVIGNON BLANC 6.00
Germany, Nahe, Lorenz & Söhne

SAUVIGNON BLANC 6.70
New Zealand, Marlborough, Moroki Wine Company,

GRAUBURGUNDER 6.50
Germany, Rheinhessen, St. Antony,

RIESLING 6.90
Germany, Rheinhessen, St. Antony, Rotschiefer

CHARDONNAY 6.60
Spain, Somontano, Vinas del Vero

GRAUBURGUNDER 6.70
Germany, Pfalz, Emil Bauer

EINS-ZWEI-ZERO, JOSEF LEITZ, NON-ALCOHOLIC 6.20
Germany, Rheingau, Riesling

WHITE WINES

WILTINGER, VAN VOLXEM 46.00
Germany, Mosel, Riesling

SPIES, KURT ANGERER 59.00
Austria, Kamptal, Grüner Veltliner (Barrique)

LUGANA SIRMIOLO, CA MAIOL 38.00
Italy, Lombardy

OKTAV, HEGER 41.00
Germany, Baden, Pinot Gris

DREISSIGACKER 37.00
Germany, Rheinhessen, Riesling

WOLKE, MARKUS BÜCHIN 32.00
Germany, Baden, Pinot Noir (Blanc de Noir)

TORMARESCA 36.00
Italy, Apulia, Chardonnay

RÉSERVE MOUTON CADET GRAVES BLANC, BARON PHILIPPE DE ROTHSCHILD 58.00
France, Bordeaux, Sémillon

SAUVIGNON BLANC ORGANIC, MARQUÉS DE RISCAL 38.00
Spain, Rueda, Sauvignon Blanc

ESPORÃO, HERDADE DO ESPORÃO RESERVA BRANCO 47.00
Portugal, Alentejo, Antão Vaz, Arinto, Roupeiro (Barrique)

LIMBURGSE-LANDWIJN, DOMEIN STEENBERG 46.00
Netherlands, Gulpen, Gewürztraminer

RÉSERVE MOUTON CADET SAUTERNES, BARON PHILIPPE DE ROTHSCHILD 0.375 l 41.00
France, Bordeaux, Muscadelle, Noble Sweet

EINS-ZWEI-ZERO, JOSEF LEITZ, NON-ALCOHOLIC 31.00
Germany, Rheingau, Riesling

All wines contain sulphites ⁽²⁷⁾

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



SE
AS
ON
AL



ROSÉ WINES / OPEN

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

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 Bertrand

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)

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by scanning the following QR code:



RED WINES

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

BARISAT BLACK PINOTAGE 47.00
South Africa, Western Cape, Pinotage

URSPRUNG, MARKUS SCHNEIDER 38.00
Germany, Palatinate, Cuvée

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 4.30
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 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.

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

CHARLES DRY 43% & FEVER TREE INDIAN Aachen gin, licorice root, cardamom, lime	11.00	TANQUERAY FLOR DE SEVILLA 41.3% & FEVER TREE INDIAN Fruity and Mediterranean with strong bitter orange aroma ⁽²⁾	11.00
DAISY GIN 44% & THOMAS HENRY Cologne gin, exotic fruity, honey, orange blossom, daisy, nutmeg blossom, goji berries	11.00	BOMBAY SAPPHIRE 40% & FEVER TREE INDIAN The sapphire blue classic, peppery taste and citrus note	9.50
HIRSCHBERG 47% & FEVER TREE INDIAN German manufacture, strong juniper, lemon, pepper, fruity-floral note	11.00	BROCKMANS 40% & FEVER TREE MEDITERRANEAN Extremely fruity and sweet, the flavors of blueberries and blackberries spread immediately in the mouth	13.00
BERLINER BRANDSTIFTER 43.3% & FEVER TREE MEDITERRANEAN Hard name, but extraordinary soft character, flowery and fresh	11.00		
HENDRICKS 44% & FEVER TREE MEDITERRANEAN An infusion of rose and cucumber	11.00		
HERMIT 43% & FEVER TREE MEDITERRANEAN Citrus peel, juniper & coriander seeds, salt water from the Oosterschelde National Park	13.00		
MONKEY 47 – 47% & THOMAS HENRY German Gin from the Black Forest, tart notes combined with flavors of berries	13.00		
GIN MARE 42.7% & FEVER TREE MEDITERRANEAN Rosemary, sweetish, little juniper, floral and mild taste	13.00		
WINDSPIEL 47% & FEVER TREE INDIAN Winter fruit meets summer herbs, tangerine with basil as well as thyme	13.00		
SIEGFRIED 41% & FEVER TREE MEDITERRANEAN The freshness of lavender meets spicy-earthy notes of ginger	11.00		
TANQUERAY BLACKCURRANT ROYALE 41.3% & FEVER TREE MEDITERRANEAN Fruity-floral aroma, exotic and mysterious with blackcurrant and vanilla	11.00		
TANQUERAY 47.3% & THOMAS HENRY The perfect balance of juniper, coriander, angelica and licorice	9.50		

NON-ALCOHOLIC GIN TONICS

SEEDLIP GROVE 42 & FEVER TREE MEDITERRANEAN Tangerines, lemons, ginger, lemongrass, blood oranges	10.50
SEEDLIP SPICE 94 & FEVER TREE MEDITERRANEAN Allspice, cardamom, cloves, gingerbread, peppernuts, citrus notes	10.50
SEEDLIP GARDEN 108 & FEVER TREE MEDITERRANEAN Mint, thyme, rosemary	10.50

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⁾.

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 KIRSCH 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

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

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

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 ELISENBUNNEN

