



ELISENBRUNNEN
RESTAURANT




www.eb-aachen.de

  restaurant elisenbrunnen


BREAKFAST


WE BRING THE WORLD TO AACHEN ...

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


Or choose the „öcher version“ with Aachener plums ⁽¹⁾

EB BREAKFAST 13.20
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** 15.70
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)

 **COCONUT AND GRANOLA** 11.00
Coconut yoghurt with granola, passion fruit,
pineapple, bananas, dried sour cherries, chia seeds,
coconut flakes and roasted cashew nuts ^(3, 9, 23 ca)

STRAMMER MAX 9.80
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** 9.80
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 13.50
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 15.50
Roasted country bread with farm butter,
cream cheese, avocado, gravad salmon, tahini,
cilantro, two scrambled eggs, shiracha and
roasted sesame ^(1, 3, 12, 16 we + ro, 18, 19, 22, 26)
Vegetarian option available.

CRAB BREAKFAST 15.90
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)

 **NORTHAMERICA** 10.50
Three 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)
...optional with crumbled goat cheese +2.90

 **BELGIUM** 5.00
Warm Liège waffle with icing sugar ^(16 we, 18, 22)

 **SWITZERLAND** 9.50
Bircher muesli, soy yoghurt, grated apple,
sultanas, dried mulberries, blueberries
and banana slices, oat milk ^(3, 9, 21, 22)

FOR TWO

ETAGÈRE 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, gravad salmon,
honey and mustard dip, farmhouse butter,
strawberry jam and a bread basket
^(1, 3, 16 we + ro + ha, 18, 19, 22, 23)
29.80

OPTIONAL WITH...

two fried eggs ⁽¹⁸⁾ + 3.80
two boiled eggs ⁽¹⁸⁾ + 3.80
scrambled eggs for two ⁽¹⁸⁾ + 4.50

BREAKFAST IS AVAILABLE

MONDAY TO SATURDAY
FROM 9 AM TO 1 PM

ON SUNDAY
FROM 9 AM TO 3 PM

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.

MEALS

FOR SALAD LOVERS

CHOOSE A DRESSING TO YOUR TASTE!

Balsamic dressing or pomegranate dressing

	FINE LEAF SALADS WITH GREEN ASPARAGUS	15.80
	With confit vine tomatoes, radish slices, carrot salad, homemade tomato tapenade and fresh herbs ^(1, 3, 16 we, 18, 25)	
		+6.00
	... with fried prawns ⁽¹⁷⁾	+8.00
	... with grilled corn poulard breast	

	BABY LEAF SPINACH SALAD WITH VINAIGRETTE	17.20
	With gratinated rosemary goat cheese croutons, caramelized apple slices, roasted walnuts and sprouts ^(16 we, 22, 23, 25)	

	SMALL SIDE SALAD ⁽²⁵⁾	6.00
-----------------------------------------------------------------------------------	-----------------------------------------	------

ROMANA SALAD WITH CAESAR DRESSING	15.20
Parmesan, croutons, deep-fried capers and confit tomatoes ^(16 we, 18, 19, 22, 25)	


... with roasted corn poulard breast	8.00
--------------------------------------	------

FOR POTATO LOVERS

FRESHLY BAKED POTATO-HERB WAFFLE	
... with horseradish curd and graved salmon ^(16 we, 18, 19, 22, 25)	17.50

	... with Mediterranean courgette and peppers in tomato sauce, confit vine tomatoes, Béarnaise sauce and pine nuts ^(3, 16 we, 18, 22)	14.50
-------------------------------------------------------------------------------------	-------------------------------------------------------------------------------------------------------------------------------------------------	-------

BAKED OVEN POTATO

	... with homemade curd with herbs and leaf salad ^(22, 25)	11.00
-------------------------------------------------------------------------------------	----------------------------------------------------------------------	-------

... with homemade curd with herbs, graved salmon, horseradish and leaf salad ^(19, 22, 25)	17.80
------------------------------------------------------------------------------------------------------	-------

... with homemade curd with herbs, fried corn poulard breast and leaf salad ^(22, 25)	18.70
-------------------------------------------------------------------------------------------------	-------

EVERY FRIDAY

FRIED FISH IN BEER BATTER

With homemade remoulade and potato-cucumber salad ^(12, 16 we, 18, 19, 22, 25)

16.80

FOR SOUP LOVERS

CHICKEN SOUP	7.50
With chicken meat, butter-semolina-dumplings, root vegetables, grated nutmeg, lovage and chive rolls ^(16 we, 18, 22, 24)	

SOERSER POTATO SOUP	7.50
With bread croutons, bacon strips and chive rolls ^(1, 16 we)	

FOR THE BIG APPETITE WITH MEAT

ORIGINAL VIENNESE VEAL SCHNITZEL – LARGE	27.90
With raw carrot salad, cold pressed sunflower oil, lemon, anchovy-caper-rolls, potato cucumber salad and cranberries or french fries with mayonnaise ^(12, 16 we, 18, 19, 25)	

ORIGINAL VIENNESE VEAL SCHNITZEL – SMALL	22.00
With raw carrot salad, cold pressed sunflower oil, lemon, anchovy-caper-rolls, potato cucumber salad and cranberries or french fries with mayonnaise ^(12, 16 we, 18, 19, 25)	

PAN OF ZURICH VEAL STRIPES	23.50
With mushrooms in white wine cream sauce and buttered spaetzle ^(16 we, 18, 22, 27)	

BOEUF BOURGUIGNON	21.80
Beef cubes braised in red wine, bacon, carrots, mushrooms, pearl onions and pasta ^(3, 16 we, 21, 22, 24, 27)	

BRAISED BEEF ROULADE	23.80
With lots of sauce, parsley potatoes, bean cassoulette and fresh herbs ^(1, 3, 8, 16 we, 22, 24, 25)	

CHICKEN STRIPS IN CREAMY PEPPERSAUCE	18.20
With grilled colourful pepper strips and pea-herb rice ^(16 we, 21, 22, 24)	

AACHENER SAUERBRATEN (BRAISED BEEF)	22.70
With Printensauce, potato dumplings in butter crumbs, red cabbage with apples and roasted almond flakes ^(1, 2, 3, 9, 12, 16 we, 22, 23, 24, 27)	


CALF'S LIVER "BERLIN STYLE"	18.00
Roasted with marjoram, served with homemade mashed potatoes, melted onions and caramelised apple slices ^(3, 16 we, 22)	

SIX NUREMBERG SAUSAGES	15.40
Fried in marjoram, served on homemade mashed potatoes, grated horseradish and sauerkraut ^(16 we, 22, 27)	



STEAK FRITES BERNAISE – 250 GRAMS	36.00
Matured Argentinian rump steak with béarnaise sauce, crispy french fries braised cherry tomatoes and bean cassoulette ^(18, 22, 24, 25)	

MEALS

FOR THE BIG APPETITE WITHOUT MEAT

	ORIGINAL KÄSESPAETZLE (CHEESE NOODLES)	16.90
	With caramelized onions, chive rolls, parmesan chips and a mixed salad ^(16 we, 18, 22, 25)	
	<hr/>	
	PENNE WITH SHRIMPS	22.50
	Shrimps without shell, young sugar snap peas and cherry tomatoes, fruity tomato sauce with a dash of cream, sliced parmesan and fresh basil ^(3, 16 we, 17, 18, 22)	
	<hr/>	
	ROASTED SALMON IN A SPICE CRUST	28.50
	With grilled green asparagus and tomato tapenade, potato drillings, confit vine tomatoes and lemon butter ^(1, 3, 18, 19, 22, 25)	


PLANT-BASED, GREEN, DELICIOUS

	CURRY COCONUT SOUP	7.50
	With coconut yoghurt and toasted coconut flakes	
	<hr/>	
	BUCKWHEAT RISOTTO	15.50
	With smoked celery, marinated beetroot cubes, vegan cheese and lemon herb oil ^(2, 24)	
	<hr/>	
	LINGUINI – MEDITERRANEAN STYLE	16.50
	Courgette, aubergine, fennel, fennel seeds and garlic fried in olive oil, tomato sauce with fresh basil and roasted pine nuts ^(16 we, 20, 23)	
	<hr/>	
	MASALA POTATOES	15.50
	Roasted potatoes spiced with chat masala, vegan johurt with tamarind dressing and coriander chutney, black cumin, coriander seeds and a small salad bouquet ⁽²⁷⁾	

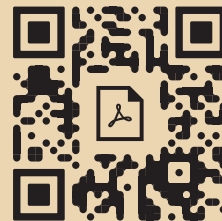
ALL BEVERAGES & DISHES ARE ALSO
AVAILABLE FOR **TAKE AWAY**

 = VEGETARIAN  = VEGAN

KIDS (UP TO 10 YEARS)

	PENNE	7.50
	With fruity tomato sauce ^(16 we, 18)	
	<hr/>	
	ORIGINAL VIENNESE SCHNITZEL	11.00
	With raw carrot salad and frenach fries ^(16 we, 18)	
	<hr/>	
	THREE FISH FINGERS	9.50
	With mashed potatoes and creamed spinach ^(16 we, 18, 22)	
	<hr/>	
	THREE SMALL SAUSAGES	8.00
	With mashed potatoes and gravy ^(22, 24)	
	<hr/>	
	APPLE JUICE SPRITZER SPARKLING	0.1 l 1.50
	<hr/>	
	APPLE JUICE SPRITZER STILL	0.1 l 1.50

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



SE
AS
ON
AL



DESSERTS

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


OECHER TIRAMISU 9.50
Better than the original ^(16 we, 22, 23)

APPLE-VANILLA-CRUMBLE 10.50
With hazelnut ice cream and whipped cream ^(16 we, 20, 22)

DARK BELGIAN CHOCOLATE MOUSSE 8.20
With sour cherry compote and hip pastries ^(20, 21, 22, 23)

MINI OECHER TIRAMISU & ESPRESSO ^(16 we, 22, 23) 5.50

TEA

 **MATCHA LATTE** 4.80
Made from green tea and oat milk

CHAI LATTE 4.40
The trendy 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 4.00

EARL GREY 4.00

WALDBEERTEE (FOREST-BERRY-TEA) 4.00
Fruit tea

MORGENSCHNITT 4.00
Flavoured green tea

CRÉME AIX-LA-CHAPELLE 4.00
Rooibos tea, cream-caramel

QUELLE DER GELASSENHEIT (SOURCE OF CALM) 4.00
Greek mountain tea

AACHENER PRINTENTEE 4.00
Black tea with printen spice

KAMILLO SUPREMO 4.00
Chamomile

FRESHLY BREWED

FRESH PEPPERMINT 4.70

FRESH GINGER, ROSEMARY AND PEPPERMINT 4.70

HOT LEMON 3.20

HONEY 1.00

Our cakes and pies are freshly baked
from the traditional bakery



Pick your favorite piece
at our cake counter!

COFFEE

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

COFFEE ⁽¹¹⁾ 3.20

CAFÉ AU LAIT ^(11, 22) 3.90

CAPPUCCINO ^(11, 22) 3.70

LATTE MACCHIATO ^(11, 22) 4.10


ESPRESSO ⁽¹¹⁾ 2.60

ESPRESSO DOPPIO ⁽¹¹⁾ 4.80

ESPRESSO MACCHIATO ^(11, 22) 3.20

ESPRESSO CORTADO ^(11, 22) 3.20
Espresso with hot milk

FLAT WHITE ^(11, 22) 4.20
Espresso doppio with milk foam

 **ICED VANILLA COFFEE** ^(11, 22) 5.30
With ice cubes, oat milk, cinnamon and vanilla

AACHEN COFFEE ^(11, 22) 6.90
With printen liqueur and cream

IRISH COFFEE ^(11, 22) 6.90
With Whiskey, cream and brown sugar

HOT CHOCOLATE COFFEE ^(11, 22) 5.30
Coffee, Belgian chocolate, cream,
marshmallows, chocolate sauce

HOT CHOCOLATE ⁽²²⁾ 3.60

WHIPPED CREAM EXTRA ⁽²²⁾ 1.10

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	2.80 4.90
COCA COLA ZERO ^(1, 2, 3, 6, 8, 11)	0.2/0.4 l	2.80 4.90
FANTA ^(1, 2, 3)	0.2/0.4 l	2.80 4.90
SPRITE ^(1, 5, 6)	0.2/0.4 l	2.80 4.90
BITTER LEMON ^(1, 10) – Schweppes	0.2 l	3.10
GINGER ALE ⁽²⁾ – Schweppes	0.2 l	3.10
THOMAS HENRY TONIC WATER	0.2 l	3.30
FEVER TREE MEDITERRANEAN	0.2 l	3.30
FEVER TREE INDIAN TONIC WATER	0.2 l	3.30
ACQUA PANNA – NATURELL	0.25/0.75 l	3.30 7.50
S.PELLEGRINO – FINE-PEARLED	0.25/0.75 l	3.30 7.50
ARANCIATA – BIO LEMONADE Fruity orange flavour	0.275 l	4.00
LIMONATA – BIO LEMONADE Zesty lemon flavour	0.275 l	4.00
ICED TEA LIME-CRANBERRY By the Tea House Eulenspiegel in Aachen	0.4 l	5.30
ICED TEA MANGO-GRAPEFRUIT By the Tea House Eulenspiegel in Aachen	0.4 l	5.30
LEMONADE LEMON-ROSEMARY	0.4 l	5.20
LEMONADE MANGO-MARACUJA WITH LIME	0.4 l	5.20
FRESHLY SQUEEZED ORANGE JUICE	0.2 l	5.20
ORANGE JUICE – Granini	0.2 l	3.60
CURRENT JUICE – Granini	0.2 l	3.60
RHUBARB JUICE – Granini	0.2 l	3.60
APPLE JUICE – Granini	0.2 l	3.60
MARACUJA JUICE – Granini	0.2 l	3.60
PINEAPPLE JUICE ⁽³⁾ – Granini	0.2 l	3.60
CHERRY JUICE – Granini	0.2 l	3.60
All juices are also available as spritzers.	0.3 l	4.10

APERITIFS & SPRITZ

HUGO Prosecco, elderflower syrup, mint, soda ^(2, 27)	8.70
APEROL SPRITZ Aperol, prosecco, orange slice, soda ^(2, 10, 14, 27)	8.70
LILLET BERRY Lillet Blanc, fresh berries, Schweppes Russian Wild Berry ^(12, 27)	8.70
CAMPARI ORANGE JUICE Campari, orange juice, orange slices ^(2, 10)	8.50
CANONITA SPRITZ Canonita de Mallorca, Prosecco rose, soda, orange slices ⁽²⁷⁾	8.70
RAMAZOTTI ROSATO MIO Ramazotti Rosato, prosecco, basil ^(2, 10, 27)	8.70
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
COSMOPOLITAN Vodka Grasóvka, orange liqueur, cranberry juice, lime juice	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

SPARKLING WINES

CHAMPAGNER TAITTINGER, BRUT RESERVE	0.1l	12.00
France, Champagne, Chardonnay,	0.75 l	80.00
Pinot Noir, Pinot Meunier	1.5 l	150.00

CHAMPAGNER TAITTINGER PRESTIGE ROSÉ BRUT	0.75 l	90.00
France, Champagne, Chardonnay,		
Pinot Noir, Pinot Meunier		

COMTES DE CHAMPAGNE TAITTINGER, 2008	0.75 l	225.00
France, Champagne, Chardonnay		

SEKT CARTE BLANCHE, GELDERMANN	0.75 l	24.00
Germany, Baden, Breisach at the Rhine,		
Pinot Loire, Pinot Noir, Chardonnay		

ARGE 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	0.7l	28.00

WHITE WINES

WILTINGER, VAN VOLXEM	44.00
Germany, Mosel, Riesling	

WILTINGER ALTE REBEN, NIK WEIS ST. URBAN	46.00
Germany, Mosel, Riesling	

SPIES, KURT ANGERER	57.00
Austria, Kamptal, Grüner Veltliner (Barrique)	

LUGANA SIRMIOLO, CA MAIOL	34.00
Italy, Lombardy	

OKTAV, HEGER	39.00
Germany, Baden, Pinot Gris	

ST. URBAN, NIK WEIS	35.00
Germany, Mosel, Pinot Blanc	

WOLKE, MARKUS BÜCHIN	30.00
Germany, Baden, Pinot Noir (Blanc de Noir)	

TORMARESCA	34.00
Italy, Apulia, Chardonnay	

RÉSERVE MOUTON CADET GRAVES BLANC, BARON PHILIPPE DE ROTHSCHILD	56.00
France, Bordeaux, Sémillon	

SAUVIGNON BLANC ORGANIC, MARQUÉS DE RISCAL	36.00
Spain, Rueda, Sauvignon Blanc	

ESPORÃO, HERDADE DO ESPORÃO RESERVA BRANCO	45.00
Portugal, Alentejo, Antão Vaz, Arinto, Roupeiro (Barrique)	

LIMBURGSE-LANDWIJN, DOMEIN STEENBERG	44.00
Netherlands, Gulpen, Gewürztraminer	

RÉSERVE MOUTON CADET SAUTERNES, BARON PHILIPPE DE ROTHSCHILD	0.375 l	39.00
France, Bordeaux, Muscadelle, Noble Sweet		

EINS-ZWEI-ZERO, JOSEF LEITZ, NON-ALCOHOLIC	29.00
Germany, Rheingau, Riesling	

All wines contain sulphites ⁽²⁷⁾

WHITE WINES / OPEN

SAUVIGNON BLANC	5.60
Lorenz & Söhne, Germany, Nahe	

SAUVIGNON BLANC	6.30
Moroki Wine Company, New Zealand, Marlborough	

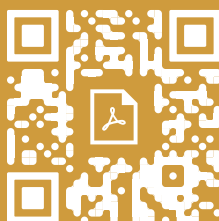
GRAUBURGUNDER	6.10
St. Antony, Germany, Rheinhessen	

RIESLING	6.50
St. Antony, Rotschiefer, Germany, Rheinhessen	

CHARDONNAY	6.20
Vinas del Vero, Spain, Somontano	

GRAUBURGUNDER	6.30
Emil Bauer, Germany, Pfalz	

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



SE
AS
ON
AL



ROSÉ WINES / OPEN

GRENACHE, GRIS BLANC 6.50
Gerard Bertrand, France Languedoc-Roussillon

PINOT NOIR 6.00
Staatsweinkellerei Eberbach, Germany, Rheingau

ROSÉ WINES

CALAFURIA ROSÉ 100% 0.7 l 29.00
Salento IGT, Italy, Tormaresca, Apulien

RED WINES / OPEN

PRIMITIVO 5.90
Neprica, Marshese Antinori, Italy, Puglia

EMIL BAUER CABERNET SAUVIGNON 6.10
Germany, Pfalz

SHIRAZ 5.60
MAN Family Wines, Southafrica, Skaapveld

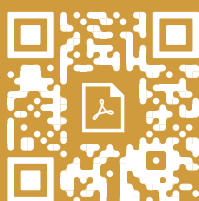
MERLOT 6.30
Gerard Bertrand, France, Pays d'OC

TEMPRANILLO, VEREMA JOVEN 5.90
Spain, Rioja

GRENACHE NOIR EDELSÜSS 0.04 l 5.20
Bila Haut Banyuls, M, Chapoutier, France, Languedoc

All wines contain sulphites (27)

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



SE
AS
ON
AL



RED WINES

CHÂTEAU ANTHONIC, MOULIS EN MÉDOC CRU BOURGEOIS 59.00
France, Bordeaux, Cabernet Sauvignon, Merlot

VENTA LA VACAS CRIANZA D.O., BODEGAS VIZCARRA 44.00
Spain, Ribera del Duero, Tempranillo

ANURA, VINEYARDS RESERVE 45.00
South Africa, Western Cape, Pinotage

URSPRUNG, MARKUS SCHNEIDER 36.00
Germany, Palatinate, Cuvée

CANTINE SAN MARZANO, LUNA PIENA PUGLIA 32.00
Italy, Puglia, Primitivo

VILLA ANTINORI ROSSO, MARCHESI ANTINORI 49.00
Italy, Tuscany, Sangiovese (Barrique)

TORMARESCA 49.00
Italy, Apulien, Negroamaro

ALTOS IBÉRICOS, MIGUEL TORRES 38.00
Spain, Rioja, Tempranillo

TORRES PURGATORI, MIGUEL TORRES 82.00
Spain, Costers del Segre, Garnacha, Syrah, Carinena

CIGALUS ROUGE BIO, GERARD BERTRAND 73.00
France, Languedoc, Cabernet-Sauvignon, Cabernet Franc, Merlot

LÉGENDE R BORDEAUX ROUGE, BARON PHILIPPE DE ROTHSCHILD 56.00
France, Bordeaux, Cabernet Franc, Cabernet Sauvignon, Merlot

CRIANZA RIOJA, BODEGAS MONTECILLO 30.00
Spain, Rioja, Tempranillo

MEISTERSTÜCK, EMIL BAUER 54.00
Germany, Pfalz, Cabernet Sauvignon, Merlot, Malbec

RUPENERA, CANTINE SETTESOLI MANDRAROSSA 29.00
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	2.60 5.00
KROMBACHER KELLERBIER natural cloudy ⁽¹⁶⁾	0.33 l	3.80
STARNBERGER WEIZEN ⁽¹⁶⁾	0.3/0.5 l	3.60 5.50
STARNBERGER HELLES ⁽¹⁶⁾	0.3/0.5 l	3.60 5.50
MÜHLEN KÖLSCH ⁽¹⁶⁾	0.2/0.3 l	2.60 3.80

AACHENER LANDBIER 5.2 % 0.3 l 4.10
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 6.00
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 6.00
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 6.00
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 6.00
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	4.70
LEFFE BRUIN	0.33 l	4.70
KROMBACHER 0.0	0.33 l	3.80
KROMBACHER RADLER 0.0	0.33 l	3.80
KROMBACHER WEIZEN 0.0	0.5 l	5.50
VITAMALZ non-alcoholic malt beer	0.33 l	3.50

BITTER & LIQUERS & SPIRITS

AACHENER DOMLIKÖR 32 % 0.04 l 5.20
A delicate herbal mixture of twelve different summer herbs give the Oecher Domlikör a fruity note. ^(2,9,27)

JÄGERMEISTER 35 % ^(9,27) 0.02 l 4.10

RAMAZOTTI 30 % 0.02 l 4.10

AVERNA 0.02 l 4.10

AMARO MONTENEGRO ⁽²⁷⁾ 0.02 l 4.10

MARTINI BIANCO ⁽²⁷⁾ 0.05 l 5.20

FERNET BRANCA 0.02 l 4.10

SAMBUCA 38 % ⁽²⁷⁾ 0.02 l 4.10

ASBACH URALT 0.02 l 4.10

OUZO 0.02 l 4.10

DOPPELKORN 0.02 l 4.10

VODKA GRASÓVKA 0.02 l 4.10

LINIE AQUAVIT 0.02 l 4.10

BAILEYS 17 % ^(2,11,22) 0.04 l 4.10

RÉMY MARTIN ⁽²⁾ 0.02 l 4.10

RUBY PORT ⁽²⁷⁾ 0.04 l 5.20

EMILIO LUSTAU SHERRY ⁽²⁷⁾ 0.04 l 5.20

FOLLOW US!

  RESTAURANT ELISENBRUNNEN

GIN TONICS

ELISENBRUNNEN PRINTEN GIN 47 % & THOMAS HENRY With its aromas of star anise, cinnamon, cardamom, oranges and cloves our gin is reminiscent of the Aachener Printe.	12.00	TANQUERAY 47.3 % & THOMAS HENRY The perfect balance of juniper, coriander, angelica and licorice	9.00
CHARLES DRY 43 % & FEVER TREE INDIAN Aachen gin, licorice root, cardamom, lime	10.50	TANQUERAY FLOR DE SEVILLA 41.3 % & FEVER TREE INDIAN Fruity and Mediterranean with strong bitter orange aroma ⁽²⁾	10.50
DAISY GIN 44 % & THOMAS HENRY Cologne gin, exotic fruity, honey, orange blossom, daisy, nutmeg blossom, goji berries	10.50	BOMBAY SAPPHIRE 40 % & FEVER TREE INDIAN The sapphire blue classic, peppery taste and citrus note	9.00
HIRSCHBERG 47 % & FEVER TREE INDIAN German manufacture, strong juniper, lemon, pepper, fruity-floral note	10.50	BROCKMANS 40 % & FEVER TREE MEDITERRANEAN Extremely fruity and sweet, the flavors of blueberries and blackberries spread immediately in the mouth	12.50
BERLINER BRANDSTIFTER 43.3 % & FEVER TREE MEDITERRANEAN Hard name, but extraordinary soft character, flowery and fresh	10.50		
HENDRICKS 44 % & FEVER TREE MEDITERRANEAN An infusion of rose and cucumber	10.50		
HERMIT 43 % & FEVER TREE MEDITERRANEAN Citrus peel, juniper & coriander seeds, salt water from the Oosterschelde National Park	12.50		
MONKEY 47 – 47 % & THOMAS HENRY German Gin from the Black Forest, tart notes combined with flavors of berries	12.50		
GIN MARE 42.7 % & FEVER TREE MEDITERRANEAN Rosemary, sweetish, little juniper, floral and mild taste	12.50		
WINDSPIEL 47 % & FEVER TREE INDIAN Winter fruit meets summer herbs, tangerine with basil as well as thyme	12.50		
SIEGFRIED 41 % & FEVER TREE MEDITERRANEAN The freshness of lavender meets spicy-earthly notes of ginger	10.50		
TANQUERAY BLACKCURRANT ROYALE 41.3 % & FEVER TREE MEDITERRANEAN Fruity-floral aroma, exotic and mysterious with blackcurrant and vanilla	11.00		

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).

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 specialties and fine brandies.

ALTE ZWETSCHGE 41% Old Plum schnapps	0.02 l	4.50
ALTE KIRSCH 41% Old Cherry schnapps	0.02 l	4.50
ALTE MARILLE 41% Old Marille schnapps	0.02 l	4.50
ALTE HASELNUSS 41% Old Hazelnut schnapps	0.02 l	4.50

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	5.00
GRAPPA NONINO IL PROSECCO BARRIQUE 41% ⁽²⁷⁾	0.02 l	5.00
AMARO NONINO QUINTESSENTIA DI ERBE 35% ⁽²⁷⁾	0.02 l	5.00
GRAPPA NONINO IL MERLOT 41% ⁽²⁷⁾	0.02 l	5.00
GRAPPA NONINO RISERVA ANTICA CUVÉE 43% ⁽²⁷⁾	0.02 l	7.00

FOLLOW US!

  RESTAURANT ELISENBRUNNEN

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	8.00
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	7.00
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	14.00



qrco.de/bdplkh

**SIGN UP FOR OUR
NEWSLETTER!**

