

Aperitifs

<i>Glass of Prosecco Il Concerto frizzante</i>		4,20
<i>Glass of Dry "Kulm" Sekt (Sparkling Wine)</i>		4,50
<i>Non-alcoholic House Cocktail</i>		3,50
<i>Sanbitter</i>		3,50
<i>Wine with Black Currant</i>		3,50
<i>Sekt with Black Currant</i>		4,60
<i>Martini dry/ white/ red</i>		3,50
<i>Sandemann Sherry dry/ medium/ creamy</i>		3,80
<i>Campari</i>		4,00
<i>Campari-soda</i>		5,50

Beer

<i>Veltins Pilsener on tap</i>	0,3l	2,90
<i>Alsterwasser (beer mixed with Sprite)</i>	0,4l	3,40
<i>Maisel's Weizen light/ dark</i>	0,5l	3,80

Non-Alcoholic Beverages

<i>Non-Alcoholic Veltins</i>	0,33l	3,00
<i>Non-Alcoholic Schöfferhofer Weizen</i>	0,5l	3,90
<i>Flensburger Malt Beer</i>	0,33l	3,00
<i>Fürst Bismarck Water Classic (sparkling)</i>	0,25l	2,40
<i>Fürst Bismarck Water Classic (sparkling)</i>	0,75l	5,50
<i>Fürst Bismarck Water Natur (natural)</i>	0,25l	2,40
<i>Fürst Bismarck Water Natur (natural)</i>	0,75l	5,50
<i>Orange Fanta, Sprite</i>	0,2l	2,40
<i>BIONADE (various flavors) Elder, Lychee,</i>		
<i>Orange-Ginger, Herb (Organic Soft Drink)</i>	0,33l	2,90
<i>Orange Juice</i>	0,2l	2,50
<i>Peach Juice</i>	0,2l	2,50
<i>Apple Juice</i>	0,2l	2,80
<i>Sparkling Apple Juice</i>	0,2l	2,60
<i>Currant Juice</i>	0,2l	2,60
<i>Coca-Cola/ Coke Light</i>	0,2l	2,50
<i>Spezi (Orange Fanta mixed with Coke)</i>	0,2l	2,50
<i>Fritz Cola</i>	0,33l	2,90
<i>Schweppes Tonic Water</i>	0,2l	2,80
<i>Schweppes Bitter Lemon</i>	0,2l	2,80
<i>Schweppes Ginger Ale</i>	0,2l	2,80

Sekt and Champagne (bottle)

<i>Dry "Kulm" Sekt</i>		25,50
<i>Prosecco Spumante "Il Concerto frizzante"</i>		22,50
<i>House Champagne - Champagne Moutard brût</i>		44,00

Wine by the Glass or Carafe

WHITE WINE

2014	CHARDONNAY	0,2	4,60	0,5	11,50
Italy	Castellargo, Venetian				
2014	GRÜNER VELTLINER	0,2	4,90	0,5	12,00
Austria	Winzer Krems – Sandgrube	bottle		1,0	23,50
2014	GRAUBURGUNDER – dry -	0,2	5,50	0,5	13,50
Baden	Heitlinger, Burg Ravensberg	bottle		1,0	26,50

ROSÉ WINE

2014	DOMAINE DE MONTREDON	0,2	4,90	0,5	12,50
France	Côtes de Thau	bottle		1,0	24,50

RED WINE

2013	MERLOT	0,2	4,60	0,5	11,50
Italy	Castellargo, Venetian				
2013	ZWEIGELT	0,2	5,50	0,5	13,50
Austria	Weingut Stiegelmar, Gols Neusiedlersee	bottle		1,0	26,50
2013	SHIRAZ	0,2	7,20	0,5	17,90
Australia	Mc-Pherson Winery, South Eastern	bottle		0,75	26,50

Open wine also offered in 0,1 glasses!

WEINSCHORLE (wine mixed with sparkling water) **0,25**
3,90

white or red

Starters and Soups

<i>Seasonal salad</i>	4,20
<i>Cucumber salad in dill cream</i>	4,20
<i>Seasonal salad with fried goat-cheese and Basil-pesto</i>	9,00
<i>Salad with fried duck liver and orange-pepper sauce</i>	9,00
<i>Seasonal salad with crispy duck pieces and cranberry sauce</i>	9,50
<i>Beef carpaccio with rocket salad, parmesan and balsamico</i>	9,50
<i>Tagliatelle with fried shrimp and cherry-tomatoes and basil</i>	12,50
<i>Clear broth of prime boiled beef with slices of vegetables and beef</i>	5,00
<i>Pumpkin soup with ginger and croûtons</i>	5,50

Meat and Fish

<i>Pikeperch-filet fried in potatoe-coat on "Riesling-Kraut, with Riesling-grape-sauce</i>	17,00
<i>Prime boiled beef with creamy apple-horseradish sauce, chives sour cream, young vegetables and fried potatoes</i>	16,50
<i>Cold roastbeef with green rémoulade sauce and fried potatoes,</i>	15,00
<i>Fried duck liver with slices of apples, roasted onion rings and roasted potatoes</i>	16,00
<i>Wiener Schnitzel from a veal with cucumber salad and fried potatoes</i>	17,50
<i>Argentine Rumpsteak with peppersauce, green beans and roasted potatoes</i>	21,00

Dessert

<i>Baked-apple-strudel with vanilla-sauce and vanilla ice cream</i>	5,50
<i>Dumplings of curd cheese on roasted plums with cinnamon and vanilla ice cream</i>	6,50
<i>Kaiserschmarrn with cinnamon-apple-compote and vanilla-ice-cream</i>	6,50
<i>Hamburg red fruit pudding with vanilla sauce or whipped cream</i>	4,20
<i>Homemade mango sorbet with prosecco</i>	5,00
<i>Selected choice of cheese with grapes, bread and butter</i>	6,50
<i>Ice cream: vanilla, strawberry, chocolate, walnut, mango, or lemon sorbet</i>	per scoop 2,00

Dear Guest, our kitchen would appreciate if parties of 6 or more do not order more than 4 different types of courses. Thank Yo

Our menu of octobre on open fire:

*Lentil-salad with smoked char-filet and horseradish-apple foam or
Courgette in three variations: fried courgette flower, fried
mozzarella wrapped with courgette and tomatoe-courgette-salad*

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Clear broth of prime boiled beef with slices of vegetables and beef or

Carot-pumpkin-coconut-soup with lemongrass, chilli und peanuts

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*Crispy **Vierländer duck** with cep sauce, pointed cabbage and
bread dumplings or fried potatoes or **Pikeperch-filet** fried in
potatoe-coat on "Riesling-Kraut, with Riesling-grape-sauce or
Red curry (beetroot, chickpeas, red cabbage) with almond-
broccoli and parsley-tomatoe-chili-pesto and Basmatirice*

*

Kaiserschmarrn with apple-compote and vanilla-ice-cream or

Malheur au chocolat on mang-orange-salad or

Homemade sorbet from red berries with prosecco or

A selected choice of cheese and grapes, bread and butter

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Menu I = three course meal (with soup) = 27,50 €

Menu II = three 3 course meal (with salad) = 29,50 €

Menu III = four course meal = 32,50 €

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Our speciality : Vierländer ducks fresh from the farm :

Crispy duck with cranberry-sauce, red cabbage with apples,

and a choice of bread dumplings or fried potatoes 19,50 €

Crispy Vierländer with sauce from apple-calvados-sauce, savoy

cabbage and a choice of bread dumplings and roasted potatoes 19,50 €

Crispy duck with mango-ginger-sauce, wok-vegetables

with a choice of Basmatirice and roasted potatoes 19,50 €

Crispy duck with balsamico-sauce, lentil-vegetables with

a choice of bread dumplings and roasted potatoes 19,50 €

Our duck of Octobre:

Crispy Vierländer with cep-sauce, pointed cabbage

with a choice of bread dumplings and roasted potatoes 19,50 €