

## To Start & To Share

<i>Fresh green lettuce with homemade buttermilk dressing</i>	<b>10</b>
<i>Mixed house salad with a vegetable &amp; herb vinaigrette, fried dumpling croutons and radishes</i>	<b>13</b>
<i>Our burratina with sautéed green asparagus, rhubarb &amp; wild garlic oil</i>	<b>18</b>
<i>Styrian Vitello: braised veal silverside, horseradish sauce, garden cress</i>	<b>16</b>
<i>Beef aspic from boiled beef, jellied beef broth &amp; vegetables with egg salad &amp; pickled onions</i>	<b>16</b>
<i>Hummer Pedersen's smoked matjes herring with asparagus salad, chopped nuts &amp; chives</i>	<b>15</b>

## Main Courses

<i>Half a pound of white asparagus from Spargelhof Werner with Bozner sauce (or brown butter) and parsley potatoes with a portion of Vulcano ham, or with a portion of homemade cooked ham, or with a small Wiener Schnitzel</i>	<b>18</b> <b>+ 10</b> <b>+ 10</b> <b>+ 10</b>
<i>Half a Prignitz paprika roast chicken with coleslaw and rice</i>	<b>26</b>
<i>Pollock fillet in a crispy beer batter with homemade tartare sauce, herb salad and our mashed potatoes</i>	<b>26</b>
<i>Classic onion roast beef, pink-roasted, with braised onion jus, crispy fried onions and homemade Spätzle</i>	<b>26</b>
<i>Fleischplanzerl - Meatballs of mixed minced meat in a cream sauce with our mashed potatoes</i>	<b>16</b>
<i>Cheese &amp; spinach dumplings with brown butter &amp; sage</i>	<b>16</b>

## Desserts

<i>Rice pudding with a cinnamon-caramel Franzbrötchen cream &amp; rhubarb compote</i>	<b>9</b>
<i>Palatschinken - Thin Austrian-style pancakes with redcurrant jam and icing sugar</i>	<b>9</b>

# Daily Specials

from 12 till it's gone

## Deli Lunch Menu

3 courses for € 25

without dessert € 21

### Cream of Asparagus Soup

with cheese bread dumplings & sautéed asparagus

ALLERGENS: 1,3,7

### Smash Cheeseburger

Smashed beef patties approx. 180g, cheddar cheese slice, red onions, brioche bun, burger sauce, pickled gherkin, tomato, romaine lettuce & fresh crispy chips.

ALLERGENS: 1,3,7,11,13

### Affogato

Espresso with a scoop of vanilla ice cream

ALLERGENS: 1,3,7

## Cake

back again, finally....

### Colourful Crumble Cake

4,5

Various flavours

### Cream on the side

1

# Snacks

Perfect for our terrace, at the bar  
or simply any time of the day...

## Sharing Board 25

Egg & Mayo, Chive Bread,  
Vulcano Ham & Sausage Salad  
on a board – perfect!

Also fantastic individually:

### Egg & Mayo

8

Eggs and mayonnaise

### Chive Bread

8

Sourdough bread from Gaues  
with whipped butter & chives

### Vulcano Ham

10

with Pensato lemon olive oil

### Sausage Salad

10

with Lyoner  
sausage, Emmental, onion, gherkin,  
chives & sourdough bread

## Olives

5

Marinated green and black olives  
by Fernando Pensato

## José Gourmet

Premium tinned fish from Portugal  
served with our Sylt bread and  
whipped butter.

### Spicy Small Mackerel

12

Spicy pickled with Piri-Piri in olive oil.

### Smoked Small Mackerel

12

Small smoked mackerel in  
extra virgin olive oil.

### Petingas Spicy

12

Small sardines pickled in sunflower oil,  
spiced with Piri-Piri, red pepper,  
clove and bay leaf.

### Petingas Brava

12

Small sardines in a traditional Spanish  
brava sauce of tomato, garlic and  
olive oil with a pleasant kick of heat.

THIS IS OUR ONLINE MENU. WE RESERVE THE RIGHT TO MAKE CHANGES. – ALWAYS UP TO DATE ON SITE.

# Beer, Softs & Coffee

## BEER • ON DRAUGHT

	Fass	
<b>Bayreuther Hell</b> <i>Bayreuther Brauhaus</i>	0,4l	5,9
<b>Seasonal</b> <i>Brauerei Gebrüder Maisel</i>	0,4l	6,9
<b>Maisel's Weisse Original</b> <i>Brauerei Gebrüder Maisel</i>	0,3l	4,5
	0,5l	6,5
<b>Alsterwasser</b> <i>Bayreuther Hell on draught with Sprite</i>	0,4l	5,5

## White Wine Spritzer

*Juicy, delicate Pinot Gris from Zeter with clear sparkling water, served on ice in a glass jug.*

0,25l 6,5

## BEER • BOTTLED

	Flasche	
<b>Astra Urtyp</b> <i>The original from 1909: mild, subtly spiced and simply delicious, with 4.9% alcohol. Brewed with love in the heart of Hamburg.</i>	0,33l	3,5
<b>Maisel &amp; Friends Alkoholfrei</b> <i>Indian Pale Ale - Brauerei Gebrüder Maisel</i>	0,33l	4,5
<b>Maisel's Weisse Alkoholfrei</b> <i>Brauerei Gebrüder Maisel</i>	0,5l	5,5

## SOFTS

<b>Bad Pyrmont</b> <i>sparkling or still</i>	0,25l	3
	0,75l	8
<b>Lemon lemonade</b> <i>freshly squeezed lemon, a little sugar &amp; sparkling water</i>	0,3l	4,5
<b>Homemade Lemonade</b> <i>fresh every day, different every day</i>	0,3l	4,5
<b>Homemade Iced Tea</b> <i>black tea, mint, lime</i>	0,3l	4,5
<b>Coca-Cola</b> <i>Coca-Cola**, Cola Zero**, Fanta, Sprite</i>	0,2l	4
<b>Schweppes</b> <i>Ginger Ale*, Dry Tonic***, Ginger Beer, Bitter Lemon***</i>	0,2l	4
<b>Paulaner Spezi</b>	0,33l	4,5
<b>Almdudler</b>	0,35l	4,5
<b>Vita Malz</b>	0,33l	3,33
<b>Juices</b> <i>apple, passion fruit, rhubarb, orange</i>	0,3l	4,5
<b>also available as a spritzer</b>	0,3l	4



## COFFEE\*\* COFFEE ROASTERY BREWDA

<b>Caffè Freddo</b> <sup>7</sup> <i>Creamy iced coffee - black or white</i>		4,5
<b>Affogato</b> <i>Espresso with a scoop of vanilla ice cream</i>		5,5
<b>Espresso, Kaffee Crème, Espresso Macchiato</b> <sup>7</sup>		3,5
<b>Double Espresso, Double Espresso Macchiato</b> <sup>7</sup>		4,5
<b>Flat White, Cappuccino, Milchkaffee</b> <sup>7</sup> <i>also available with oat milk</i>		4,5

## TEA ORGANIC & FAIRTRADE TEA BAGS BY CHARITEA

0,25l 4,5

<b>Wild Fruit</b> • <i>Fruit tea blend</i>		
<b>Clean Green</b> • <i>Herbal tea blend</i>		
<b>Black Darjeeling</b> • <i>Black tea****</i>		
<b>African Earl Grey</b> • <i>Black tea with bergamot****</i>		

## Fresh Mint Tea

5

# Wine & Drinks



FEEL FREE TO ASK US FOR OUR FULL WINE MENU

## WINES BY THE GLAS

<b>2024 Grüner Veltliner Löss</b>	○	0,15l	8,5
Jurtschitsch, Kamptal, Austria		0,75l	43
<b>2024 Grauburgunder</b>	○	0,15l	6,5
Leonhard Zeter, Pfalz, Germany		0,75l	29
<b>2024 Riesling Gutswein</b>	○	0,15l	8,5
Weingut Landerer, Baden, Germany		0,75l	43
<b>2025 Blanc de Noir</b>	○	0,15l	7,5
Spätburgunder		0,75l	35
Seckinger, Pfalz, Germany			
<b>2025 Fleur de Rosé</b>	●	0,15l	7,5
Cabernet Sauvignon, Merlot,		0,75l	35
Cabernet Franc, Spätburgunder			
Rings, Pfalz, Germany			
<b>2024 Puszta Libre!</b>	●	0,15l	9
Pinot Noir, St. Laurent, Zweigelt		0,75l	44
Claus Preisinger, Burgenland, Austria			
<b>2023 Nero Rosso</b>	●	0,15l	8
Cabernet Franc, Cabernet Sauvignon,		0,75l	39
Frühburgunder, Merlot, Syrah			
Seckinger, Pfalz, Germany			
<b>Menger Krug Chardonnay</b>	○	0,1l	9,5
Menger Krug, Pfalz, Germany		0,75l	55
<b>2020 Pinot Rosé Brut</b>	●	0,1l	10,5
Pinot Noir		0,75l	62
Franz Keller, Baden, Germany			

## DRINKS

<b>Gin &amp; Tonic   Vodka &amp; Lemon</b>	11
<b>Rum &amp; Cola</b> other long drinks from €11	
<b>Amalfi</b> Campari*, Schweppes Bitter Lemon	11
<b>Aperol Spritz</b> Aperol*, sparkling wine & soda	11
<b>Fluffy Garibaldi</b>	13
Campari*, orange juice, Free Foam	
<b>Appletini</b> Żółdkowa Czysta de Luxe Vodka,	13
Berentzen Sour Apple, Verjus, Bitters, Milk <sup>7</sup>	
<b>Negroni Fiorato</b> Campari, St. Germain	14
Lillet Rosé, Żółdkowa Czysta de Luxe Vodka, Verjus	
<b>Reisetbauer „Brandstatt“</b>	2cl 6
<b>Pear Cuvée</b>	
<b>BULLEREI HOUSE SPIRIT</b>	

## BOTTLED WINES

<b>2024 Grüner Veltliner</b>	○	0,75l	45
„Am Berg“			
Bernhard Ott, Wagram, Austria			
<b>2023 Breisgau</b>	○	0,75l	59
Pinot Gris, Pinot Blanc			
Bernhard Huber, Baden, Germany			
<b>2022 Riesling Deidesheim</b>	○	0,75l	69
am Kirchenberg - Erste Lage			
Seckinger, Pfalz, Germany			
<b>2019 Pinot Noir</b>	●	0,75l	59
Stigler, Baden, Germany			
<b>2022 Syrah GE</b>	●	0,75l	64
Ziereisen, Baden, Germany			
<b>2023 Kapitel I</b>	●	0,75l	69
Cabernet Franc			
Christian Tschida, Burgenland, Austria			
<b>Blanc de Blancs Brut</b>	○	0,75l	69
Grüner Veltliner, Pinot Blanc, Chardonnay			
Jurtschitsch, Kamptal, Austria			
<b>2022 Pinot Brut Rosé</b>	●	0,75l	59
Pinot Meunier, Pinot Noir			
Krack Sekthaus, Pfalz, Germany			

## DRINKS • OHNE ALC.

<b>Sanbittèr Soda</b> Sanbittèr, soda water	8,5
<b>Sanbittèr Orange</b> Sanbittèr, orange juice	8,5
<b>Verjus Spritz</b> Schweppes Tonic Water,	10
Verjus, sparkling water, elderflower	

## ALLERGENS

BIGGER PRINT AVAILABLE

- 1• GLUTEN-CONTAINING CEREALS
- 2• CRUSTACEANS
- 3• EGGS
- 4• FISH
- 5• PEANUTS
- 6• SOY
- 7• MILK / LACTOSE
- 8• TREE NUTS
- 9• CELERY
- 10• MUSTARD
- 11• SESAME
- 12• LUPIN
- 13• SULPHUR DIOXIDE / SULPHITES
- 14• MOLLUSCS
- 15!• DAILY SPECIAL WITH A CHANGING RECIPE. ALLERGENS MAY VARY ON A DAY-TO-DAY BASIS. PLEASE ASK A MEMBER OF OUR TEAM FOR CURRENT ALLERGEN INFORMATION!
- 16• NO ALLERGENS

**Snacks**  
Sharing Board 15!  
Egg & Mayo 3,13  
Chive Bread 1,7  
Vulcano Ham 16  
Sausage Salad 1,7,13

Olives 16  
Mackerel spicy 1,4,7,13  
Mackerel smoked 1,4,7,13  
Petingas spicy 1,4,7,13  
Petingas Brava 1,4,7,13

**Main Menu**  
Green Lettuce 7,13  
House Salad 1,3,7,13  
Burratina 7  
Styrian Vitello 1,7  
Beef Aspic 3,13  
Smoked Matjes Herring 4,8  
White Asparagus 3,7  
Vulcano Ham 16  
Cooked Ham 13  
Wiener Schnitzel 1,3  
Paprika Roast Chicken 1,3,6,7,9,10  
Pollock Fillet 1,3,4,7,13  
Onion Roast Beef 1,3,13  
Fleischpflanzerl 3,7,13  
Cheese & spinach dumplings 1,3,7  
Rice Pudding 7  
Palatschinken 1,3,7

**Daily Specials**  
Lunch Menu see dishes, otherwise 15!  
Crumble Cake 1,3,7  
Cream on the side 7

\* CONTAINS COLOURING | \*\* CONTAINS CAFFEINE | \*\*\* CONTAINS QUININE | \*\*\*\* CONTAINS THEINE