

Aperitifs

Homemade Winter Punch	0,2l	6
Homemade Lemonade - Pitcher	1,0l	9
...black tea · mint · lime · cane sugar · freshly brewed and quenched with ice!		
French Hugo	0,15l	7
4cl St. Germain elderflower liquor · Prosecco · soda · mint		
Sprizzer	0,15l	7
4cl Aperol ³ · Prosecco · soda · ice		
German Secco	0,12l	6
„VINELLO“ vineyard Haas, Nahe · optional with Grenadine ³		
Key West Lime	0,15l	7
fruity Riesling · limejuice · ice		
Martini Bianco	5cl	6
citron · ice		
Elder Fizz (non-alcoholic)	0,15l	6
elderflower syrup · lime · soda · ice		



Starters

Sherry plums wrapped in ham	7
Goat´s cheese wrapped in ham on balsamico essence	8
Sliced chorizo in cognac flambé with butter	9
Warm Feta cheese marinated with fig mustard	9
Buffalo mozzarella · tomato · herbs infusion	10

1 Choose your Main Course!

Ars Vini - 250g -	22,9
Botswana beef · filet of pork · chicken breast · 2 Black Tiger prawns for frying in rapeseed oil	
Surf & Turf - 250g -	25,9
Botswana beef in Mississippi marinade (sweet n´spicy) together with 4 Black Tiger prawns for frying in rapeseed oil	
French Duck - 250g	24,9
Barbarie duck breast in herb marinade for frying in rapeseed oil	
Sea Breeze	25,9
wild salmon · 4 Black Tiger prawns for cooking in a vegetable broth	
Thai - 250g-	23,9
Chicken breast · salmon · 3 Black Tiger prawns for cooking in an Asian curry broth with coconut milk	
Caribbean - 250g -	16,9
chicken breast with curry coconut marinade for frying in rapeseed oil	
Field and Meadow	19,9
mushrooms · zucchini · potato · corn on the cob, optional with:	
· vegetable broth for cooking	
· batter for frying in rapeseed oil	

2 your Sides 3,9 €

wrinkle potatoes with sea salt (warm)
hand cut sweet potato fries
corn on the cob (warm)
grilled vegetables (cold)
wild herbs salad
two ways of beans vegetable (warm)
mixed pickles
garlic baguette

3 your Dips 1,9 €

BBQ ^{5,8}
aioli ^{5,8}
cumberland ¹
teriyaki majonnaise
red wine and onion confit
mango chutney
curry
peanut

Not enough? Order some more!

chicken (6€) · pork (7€) · Botswana beef (9€) · duck (10€) - 100g each
prawn (2€) · scallop (4,5€)



★★★★ Fondueworld Deluxe ★★★★★
for couples and groups

...presented on a large platter for frying in rapseed oil with
Botswana beef · fillet of pork · chicken breast · duck breast
black tiger prawns · scallops

+ 1 cheese fondue of your choice (1 for each 4 persons)

...served with
wrinkle potatoes with sea salt · antipasti and our freshly-baked Pane Contadino

Dips: BBQ^{5,8} · aioli^{5,8} · cumberland¹

Price per person: 39,5 €

Fondue Menu

Menu 1 29€	Menu 2 34€	Menu 3 39€
Goats cheese wrapped in ham on balsamico essence or sliced chorizo in cognac flambé with butter or warm Feta cheese marinated with fig mustard		
Cheese fondue	Field and Meadow 1 side · 2 dips included	Meat / Fish Fondue 1 side · 2 dips included
Crème Brûlée	Crème Brûlée	Crème Brûlée

Our Chesse fondues*

...serviert mit unserem hausgebackenen Pane Contadino 15,9 €

The Swiss	Gruyère · Appenzeller · rosé wine · kirsch
The Spanish	diced chorizo · rosé wine · red onions · paprika · tomato purée
The Portuguese	Manchego · rosé wine · crystal sugar · tomato purée
The French	Brie · cream · white wine · Calvados · pieces of apple
The Italien	Parmesan · white wine · antipasti · green pesto
The Onion	red onions · rosé wine · honey
The Blue	blue-veined cheese · white wine · pear brandy · chives
The Gorgonzola	Gorgonzola · white wine · spinach · Béchamel
The Israelian	Edamer · white wine · citron · avocado · Worcester sauce ³
The Norwegian	Butter cheese · white wine · salmon creme · crabs
The Devil	Tilsit cheese · white wine · horseradish · mustard · Worcester sauce ³

*Our chesse fondues are prepared on a standard base of Emmentaler with additional ingredients as detailed above.



★★★★ The Glacier ★★★★★
...not cheap but fucking good!

XXL Fondue pot with
a standard base of Appenzeller-Gruyère-Emmentaler
garlic · ruffed black truffle
and Champagner infusion

...served with our
freshly-baked Pane Contadino

Price per person: 25€
for 6 up to 12 cheese lovers#



★★★ Changing wine selection ★★★

We are of the opinion that the wine should not be chosen only by reading a wine menu but by tasting as well.

Therefore we will offer you a short **wine tasting** according to your personal flavours

wine	L	€
	0,1	4,5
	0,2	8
	0,75	24
	1,00	29
wine spritzer	0,2	6



Our exclusive german wine cellar:
*** Weingut Johannes Haas, Nahetal ***

Non-alcoholic Drinks^{3, 5, 6}



L	€
0,5	3,5
0,75	6,5

still · medium · sparkling



0,2	2,5
0,4	4,5

Almdudler

0,35	3,5
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Schweppes^{3, 6, 7}

0,2	3,5
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Ginger Ale · Tonic Water · Bitter Lemon

Kraftmalz (malt)

0,33	3,5
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Juicy spritzer

0,2	2
0,4	4

Juices & Nectars



apple · banana · blackcurrant
grapefruit · cherry · mango · orange
red grape · rhubarb · tomato

0,2	2,5
0,4	4,5

Hot Drinks & Coffee⁴

Espresso	2
Double Espresso	3,7
Macchiato	3,5
Cappuccino	2,5
Pot of coffe	2,2
Coffee with milk	3,5
Hot Chocolate	2,5
Pot of Tea	3,5

Beer

draft	L	€
	0,3	3,5
	0,5	5



0,3	3,5
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0,5	5
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Bottled Beer

Schöffelhofer (dark, crystal, non-alcoholic)	0,5	4,5
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0,33	3,5
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Our specials

	cl	€
Peter	2	3
	4	6
Vineyard zur Schwane	2	4
Haselnussgeist · Mirabelle · Obstler	4	8
Tresterbrand von der Riesling-Spätlese		
Volkacher Zwetschg		
Williams-Christbirne		
Waldhimbeere aus der Schwanengasse		

Spirits & Liquors³

	cl	€
Amaretto Disaronno · Averna	2	3
Grappa (changing)	4	6
Papidoux Calvados VSOP		
Pineau des Charents		
Ramazotti · Three Sixty Vodka		



Whisky³ / Rum³ / Gin³

	cl	€
To be served and shown at the bar!	4	11

Whisky³ / Rum³ / Gin³

	L	€
Mixed on demand!	0,3	8,9

★ Chocolate fondue ★

Deluxe plain chocolate
Half dark chocolate
Strawberry yogurt
Nougat
Espresso
White chrisp

... served with:
bananas · ananas · red grapes · marshmallows

... and with a shot of:
rum³ · egg liqueur³ · cocos
almonds · Smarties · Haribo

7 €



★ Crème Brûlée ★

7 €

★ Toblerone Duo ★

Dark chocolate brownie · white parfait · raspberry sauce

9 €