



BISTRO MENU

WHAT THE SHELL

1. GILLARDEAU OYSTERS 6 OR 12

Shallot confit · Cheddar bread · Lemon

29,00 € / 52,00 €

2. OYSTERS AU GRATIN

Tomato · Hollandaise Sauce

5,50 € / Stück

3. BAKED SCALLOPS

Herb baguette · Lettuce · Marinated onions

11,50 €



SOFISHTICATED

4. SALMON CARPACCIO

Veggie-vinaigrette · Olives

18,50 €

5. OCEAN PERCH CEVICHE

Corn · Red onions · Coriander · Lime

19,50 €

6. SPICY TUNA & SALMON TARTARE

Chives · Shallots

23,00 €



7. SEARED SCALLOPS & PRAWNS

Ratatouille, Parmesan

27,00 €

8. SEARED TUNA STEAK

Roast potatoes · Lettuce · Chilli-mayonnaise

29,00 €

9. OCEAN PERCH BAKED IN AN EGG

Mustard foam · Lettuce · Potatoes

26,00 €

10. ROASTED TUNA-SALMON TARTARE

Avocado · Garlic · Dill

22,00 €



HOUSE WHITE WINE

1. SAUVIGNON BLANC

Domaine La Hitaire, Gascony France

Typical Mediterranean wine for this type of grape with notes of white fruits and fresh gooseberries.

6,50 / 29,00

2. CHARDONNAY RESERVE

G rard Bertrand, South France

Powerful, traditional Chardonnay from south of France. Harmonious balance of stone fruit, citrus and exotic aromas.

7,00 / 32,00

3. RIESLING „NO. 1“

Winery Eser, Rheingau

Simple dry Riesling with a clear fruit flavour. A pleasant wine with clear fruity notes.

7,00 / 32,00

4. PINOT BLANC

Winery Hohlreiter, Palatinate

Fine and elegant wine with ripe pear and and melon aroma. The vineyard is certified as organic.

7,00 / 32,00

5. M LLER THURGAU

Winery Markgraf von Baden,
Lake Constance

Light, fresh wine with aromas of German pip fruit. Wonderful fruit flavour and minerality.

7,50 / 35,00

6. PINOT GRIS

Winery Dreissigacker, Rhenish Hesse

Powerful wine with aromas of apple, pip fruit and herbs. Has become a classic. A wine with that wow factor.

7,50 / 35,00

HOUSE ROS  WINE

7. ROS  PINOT ETC.

Winery Dreissigacker, Rhenish Hesse

A fruity ros  with red berries and fine herbal notes.

7,50 / 35,00

HOUSE RED WINE

8. C TES DU RH NE

Maison Plantevin, France

Cuv e from Grenache, Syrah, Carignan and Cincault. Aromas of red fruits, cassis and plum. Harmonious and smooth.

7,00 / 32,00

9. PRIMITIVO „TANK 32“

Cantina Camivini, Sicily, Apulia, IGT

Appassimento - powerful and luxurious. Aromas of dried fruit and ripe cherries. Wonderful residual sweetness.

7,50 / 35,00

10. RIOJA CRIANZA „MONTECILLO“

Bodegas Montecillo, Rioja Alta, Spain

Powerful and balanced wine with soft tannins and blackberry aromas. From the oldest winery in the region (established in 1874).

7,50 / 35,00

11. HENSEL UND GRETEL

Winery Hensel and Winery Schneider, Palatinate

Wonderful cuv e of cabernet sauvignon, merlot and Blaufr nkisch. Flavourful and delicate with aromas of dark berries.

8,50 / 39,00



If interested,
please ask for our
extensive wine list.

BEER

12. FÜCHSCHEN Alt 0,25l	3,00
13. STAUDER	
PILSNER 0,33l	3,50
PILSNER 0,5l	4,50
NON-ALCOHOLIC PILSNER 0,33l	3,50
14. KÖNIG LUDWIG 0,5l	
WHEAT BEER	4,50
LIGHT WHEAT BEER	4,50
NON-ALCOHOLIC WHEAT BEER	3,50
15. ROTHHAUS TANNENZÄPFLE	
PILSNER 0,33l	3,50

SOFT DRINKS

16. VÖSLAUER 0,25L	
STILL	3,00
SPARKLING	3,00
17. VÖSLAUER 0,75L	
STILL	7,00
SPARKLING	7,00
18. COCA COLA 0,2L	
ORIGINAL TASTE	3,50
ZERO SUGAR	3,50
19. SPRITE 0,2L	3,50
20. VAIHINGER 0,2L	
ORANGE JUICE	4,00
PASSIONFRUIT JUICE	4,00
CLOUDY APPLE JUICE	4,00
CRANBERRY JUICE	4,00
21. SCHWEPPE 0,2L	
GINGER ALE	3,50
DRY TONIC WATER	3,50
INDIAN TONIC WATER	3,50
BITTER LEMON	3,50
22. FEVER TREE MEDITERRANEAN 0,2L	4,00

CHAMPAGNE & SPARKLING WINE

24. GELDERMANN CARTE BLANCHE	
GLASS 0,1L	7,00
BOTTLE 0,75L	45,00
25. VEUVE CLICQUOT	
RESERVE CUVÉE	
GLASS 0,1L	13,00
BOTTLE 0,75L	90,00
26. RUINART ROSE 0,75L	140,00
27. DOM PERIGNON	
VINTAGE 2009 0,75L	290,00
28. DOM PERIGNON	
LUMINOUS LABEL 0,75L	340,00

COFFEE & TEA

29. CAFÈ AMERICANO	3,50
30. ESPRESSO	3,50
31. ESPRESSO DOPPIO	4,50
32. ESPRESSO MACCHIATO	3,50
33. CAPPUCCINO	4,00
34. LATTE MACCHIATO	4,50
35. WHITE COFFEE	4,50
36. CAFFÈ CORRETTO	6,50
37. POT OF TEA, ASSORTED FLAVOURS	6,50



HIGHBALLS & CLASSIC COCKTAILS

38. GIN AND TONIC ^{10,16}	9,50
39. MOSCOW MULE ^{1,17}	9,50
40. SCREWDRIVER ¹⁶	9,50
41. CUBA LIBRE ^{2,11}	9,50
42. CAMPARI ORANGE ^{2,10}	9,50
43. GIN FIZZ	12,00
44. BLOODY MARY ^{2,3,12}	11,00
45. WONDERLEAF GARDEN AND TONIC ^{1,2,4,10} (Virgin)	9,50

SANGAREES

46. CUCUMBER BATCH	9,50
47. MATCHA PUNCH ^{2,10,12}	9,50
48. APEROL SPRITZ ^{2,10}	9,50
49. HUGO ¹²	9,50
50. PEACH SPRITZ ²	9,50
51. LILLET WILD BERRY ^{2,3}	9,50

GIN

52. TANQUERAY	6,00
53. TANQUERAY TEN	7,00
54. HENDRICK'S	8,00

VODKA

55. ABSOLUT	6,00
56. GREY GOOSE	8,00

BRANDY

57. REMY 1748	10,00
58. HENNESSY VSOP	10,00
59. HENNESSY XO	35,00

DIGESTIF

60. AVERNA	7,00
61. SAMBUCA	6,00
62. BUBENSTOLZ	6,00
63. FERNET BRANCA	6,00
64. RAMAZOTTI	7,00
65. NONINO GRAPPA MERLOT	11,00
66. NONINO GRAPPA DI CHARDONNAY	11,00

RUM

67. BACARDI CARTA BLANCA	6,00
68. BACARDI 4	6,00
69. ZACAPA 23	10,00
70. ZACAPA XO	16,00



WHISKY

LOWLANDS

71. AUCHENTOSHAN THREE WOOD 12,00

72. GLENKINCHIE 12 10,00

HIGHLANDS

73. OBAN 10 10,00

74. DALWHINNIE 15 12,00

SPEYSIDE REGION

75. GLENFIDDICH 15 10,00

76. BALVENIE DOUBLE WOOD 12 8,00

77. BALVENIE DOUBLE WOOD 17 17,00

CAMPBELTOWN

78. SPRINGBANK 10 12,00

79. SPRINGBANK 15 17,00

ISLE OF ARRAN

80. THE ARRAN MALT 12,00

ISLANDS

81. LAPHROAIG 10 10,00

82. LAGAVULIN 16 17,00

IRISH

83. JAMESON 6,00

84. BUSHMILLS 7,00

SCOTTISH

85. JOHNNIE WALKER BLACK LABEL
BLENDED SCOTCH 12,00

BOURBON

86. MAKER'S MARK BOURBON 9,00

87. JACK DANIELS SINGLE BARREL 10,00

GERMAN

88. SLYRS BAVARIAN SINGLE MALT 12,00

JAPANESE

89. NIKKA FROM THE BARREL 12,00



ADDITIVES

1. WITH PRESERVATIVE
2. WITH COLOURING AGENT
3. WITH ANTIOXIDANT
4. WITH THE SWEETENER SACCHARINE
5. WITH THE SWEETENER CYCLAMATE
6. WITH THE SWEETENER ASPARTAME,
CONTAINS A SOURCE OF PHENYLALANINE
7. WITH THE SWEETENER ACESULFAME POTASSIUM
8. WITH PHOSPHATE
9. SULPHURED
10. CONTAINS QUININE
11. CAFFEINATED
12. WITH FLAVOUR ENHANCER
13. BLACKENED
14. WAXED
15. GENETICALLY MODIFIED
16. GLUTEN
17. POTASSIUM SORBATE
18. SULPHUR DIOXIDE

