

SALADS

- 1. Salat-e-Afghani** _k 8,- €
Tomatoes, onions, fresh coriander and fresh mint
- 2. Salat** _k 8,- €
Mix salad of the season with tomatoes, cucumber and fresh coriander, with house made vinaigrette
- 3. Salat-e-Chopan** _{g,k} 10,- €
Cheese of goat and dates with mixed salad of the season with tomatoes, cucumber with fresh coriander and dill, with house made vinaigrette

SOUPS

- 5. Mashawa** _{a,g} 7,- €
Traditional Afghan stew with minced beef, lentils, cheek peas, wheat, ginger and yogurt with fresh herbs
- 6. Shorba-e-Morgh** _{a,g} 7,- €
Chicken soup with vegetables, noodles and yogurt with fresh herbs
- 7. Shorba-e-Daal** _{a,g} 6,50 €
Afghan lentil soup, with ginger, dill and fresh coriander

APPETIZERS

- 8. Bolani** _{a,g,l} 6,50 €
*Fried turnover filled with potatoes, spring onions and fresh coriander
Served with yoghurt and herbs*
- 9. Borani Kadoo** _{a,g,l,k} 8,50 €
*Cooked, following a family recipe
Pumpkin in a sweet and spicy saffron sauce on a creamy yogurt sauce
Served with Afghan bread*
- 10. Borani Badenjan** _{a,g,l,k} 8,50 €
*Roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt
Served with Afghan bread*

***We recommend our national drink "dogh" to the appetizers
a yogurt drink with cucumber, fresh herbs and lemon juice
0.30 l | 4,50 €***

OUR SPECIALITIES

- 20. Zafran Chalau Morgh** - sweet/spicy **17,50 €**
Our specialty –following an old original recipe
Slowly cooked chicken in spicy lentil-saffron sauce with dried plums and rhubarb
Served with white basmati rice
- 21. Narenj Palau Morgh*** _h **17,50 €**
Chicken in a saffron seasoned rice with almonds and
sweet-bitter peel of orange & one of our traditional sides
- 22. Qorme Shirin** - sweet/spicy **17,50 €**
Gently braised boneless lamb in sweet and spicy tomato-saffron sauce,
with ginger and cardamom, served on white basmati rice
- 23. Do Piazza** _a **20,- €**
Chef's recommendation
Gently braised veal with onions in a delicate lentil-tamarind sauce with marinated
onions and fresh mint on a round flat bread
- 24. Qabeli Palau ba Morgh*** _{g,h} **17,- €**
Gently braised chicken in seasoned (cumin, laurel, cinnamon, cardamom, star anise and
cloves) brown basmati rice with carrots, raisins and almonds & one of our traditional sides
- 25. Ashak** _{a,g} (entree) **16,50 €**
Dumplings filled with leek and fresh coriander, covered with spicy minced beef
and yogurt sauce
- 26. Mantu** _{a,g} (entree) **16,50 €**
Dumplings filled with seasoned minced beef and onions, covered with spicy
lentils and yogurt sauce
- 27. Kofta Chalau** **15,50 €**
Following an old original recipe
Seasoned minced beef in a spicy lentil sauce with fresh coriander
Served with white basmati rice
- 29. Morgh Palau *** **16,- €**
Gently braised chicken in seasoned (cumin, laurel, cinnamon, cardamom,
star anise and cloves) brown basmati rice & one of our traditional sides

***Choice of one of our traditional side dishes**

*Seasoned **Spinat** Afghan style, **Potatoes** with peas in a spicy sauce
or **Eggplant** in a tomato-Onion Sauce*

SPECIALITY OF BRAISED VEAL

- 70. Sabzi Chalau ba Goshte Gosala** 16,- €
Gently braised veal with spinach Afghan style, refined with fenugreek, leek fresh coriander and cardamom served with white basmati rice
- 71. Kachaloo Chalau ba Goshte Gosala** 16,- €
Gently braised veal with potatoes and peas in a strong spiced sauce with fresh coriander and ginger, served with white basmati rice
- 72. Badenjan Chalau ba Goshte Gosala** 16,50 €
Gently braised veal with eggplant, refined with ginger in a spicy sauce with fresh coriander, served with white basmati rice
- 73. Zafran Chalau ba Goshte Gosala - sweet/spicy** 17,50 €
*Our specialty –following an old original recipe
Gently braised veal in spicy lentil-saffron sauce with dried plums and rhubarb
Served with white basmati rice*
- 75. Narenj Palau ba Goshte Gosala*_h** 17,50 €
*Gently braised veal in seasoned and sweet and spicy saffron rice with almonds and peel of orange
& one of our traditional sides*
- 77. Quabeli Palau ba Goshte Gosala*_h** 17,50 €
*Afghan national dish, following grandmother's recipe
Gently braised veal in seasoned brown basmati rice with carrots, raisins and almonds & one of our traditional sides*
- 78. Zamarod Palau ba Goshte Gosala*** 17,50 €
Gently braised veal served with spinach-basmati rice refined with an in-house spice mix & a choice of our traditional sides
- 79. Quabeli Palau ba Goshte Gosala wa Borani Badenjan_{g,h}** 18,- €
*Afghan national dish, following grandmother's recipe
Gently braised veal in seasoned (cumin, laurel, cinnamon, cardamom, star anise and cloves) brown basmati rice with carrots, raisins and almonds & roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt*

****Choice of one of our traditional side dishes***

*Seasoned **Spinat** Afghan style, **Potatoes** with peas in a spicy sauce
or **Eggplant** in a tomato-Onion Sauce*

SPECIALITIES OF GRILLED CHICKEN

- 30. Kababe Morgh** _{a,g,k} 17,- €
A skewer of grilled chicken breast, marinated spicily, served on a flat round bread with a mixed salad, with house made vinaigrette
- 31. Kababe Morgh ba Chalau*** _{a,g,k} 16,50 €
Grilled chicken breast, marinated spicily, served with white basmati rice & a choice of one of our traditional sides
- 32. Kababe Morgh ba Palau*** _g 18,- €
Grilled chicken breast, marinated spicily, served with brown seasoned basmati rice & a choice of one of our traditional sides
- 33. Kababe Morgh ba Qabeli Palau*** _{g,h} 18,50 €
*Afghan national dish, following grandmother's recipe
Grilled chicken breast, marinated spicily, served with brown seasoned basmati rice with almonds, raisins, stripes of carrots & one choice of our traditional sides*
- 34. Kababe Morgh ba Qabeli wa Badenjan Borani** _{g,h} 18,50 €
*Grilled chicken breast, marinated spicily, served with brown seasoned basmati rice with almonds, raisins, stripes of carrots
& roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt*
- 35. Kababe Morgh ba Zamarod Palau*** _g 18,- €
Grilled chicken breast, marinated spicily, served with spinach-basmati rice refined with an in-house spice mix & a choice of one of our traditional sides
- 36. Narenj Palau ba Kababe Morgh wa Badenjan Borani** _{g,h} 19,- €
*Grilled chicken breast, marinated spicily, served with a saffron seasoned rice with almonds and sweet-bitter peel of orange
& roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt*
- 37. Narenj Palau ba Kababe Morgh*** _{g,h} 18,50 €
Grilled chicken breast, marinated spicily, served with a saffron seasoned rice with almonds and sweet-bitter peel of orange & a choice of one of our traditional sides

****Choice of one of our traditional side dishes***

*Seasoned **Spinat** Afghan style, **Potatoes** with peas in a spicy sauce
or **Eggplant** in a tomato-Onion Sauce*

We recommend to the grilled dishes our Seasoned yoghurt Sauce

3,50 €

SPECIALITY OF BRAISED LAMB

- 40. Sabzi Chalau** 17,50 €
Gently braised lamb with spinach Afghan style, refined with fenugreek, leek fresh coriander and cardamom served with white basmati rice
- 41. Kachaloo Chalau** 17,50 €
Gently braised lamb with potatoes and peas in a strong spiced sauce with fresh coriander and ginger, served with white basmati rice
- 42. Badenjan Chalau** 18,- €
Gently braised lamb with eggplant, refined with ginger in a spicy sauce with fresh coriander, served with white basmati rice
- 43. Zafran Chalau ba Gosht - sweet/spicy** 19,- €
*Our specialty – following an old original recipe
Gently braised lamb in spicy lentil-saffron sauce with dried plums and rhubarb
Served with white basmati rice*
- 45. Narenj Palau ba Gosht*_h** 19,- €
*Gently braised lamb in seasoned and sweet and spicy saffron rice with almonds and peel of orange
& one of our traditional sides*
- 47. Quabeli Palau*_h** 19,- €
*Afghan national dish, following grandmother's recipe
Gently braised lamb in seasoned brown basmati rice with carrots, raisins and almonds & one of our traditional sides*
- 48. Zamarod Palau*** 19,- €
Gently braised lamb served with spinach-basmati rice refined with an in-house spice mix & a choice of our traditional sides
- 49. Quabeli Palau wa Borani Badenjan_{g,h}** 19,50 €
*Afghan national dish, following grandmother's recipe
Gently braised lamb in seasoned (cumin, laurel, cinnamon, cardamom, star anise and cloves) brown basmati rice with carrots, raisins and almonds & roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt*

***Choice of one of our traditional side dishes**

Seasoned **Spinat** Afghan style, **Potatoes** with peas in a spicy sauce
or **Eggplant** in a tomato-Onion Sauce

SPECIALITIES OF GRILLED LAMB

- 50. Kababe Tekka** ^{a,g} 22,- €
A skewer of grilled lamb, marinated over night, served on a flat round bread with a mixed salad, with house made vinaigrette
- 51. Mixed Grill Plate** ^{a,g} 21,- €
Skewer of grilled chicken breast and lamb shank, marinated spicily, served on a flat round bread with a mixed salad
- 52. Kababe Tekka ba Chalau*** ^g 20,50 €
Skewer of grilled lamb shank, marinated spicily, served with white basmati rice & one of our traditional sides
- 53. Kababe Tekka ba Palau*** ^g 21,- €
Skewer of grilled lamb shank, marinated spicily, served with seasoned brown basmati rice & one of our traditional sides
- 54. Qabeli Palau ba Kababe Tekka*** ^g 21,50 €
Skewer of grilled lamb shank, marinated spicily, served with brown seasoned basmati rice with almonds, raisins and stripes of carrots & one of our traditional sides
- 55. Qabeli Palau ba Kabab wa Badenjan Borani** ^{g,h} 22,- €
Skewer of grilled lamb shank, marinated spicily, served with brown seasoned basmati rice with almonds, raisins, stripes of carrots & roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt
- 56. Zamarod Palau ba Kababe Tekka*** ^g 21,50 €
Skewer of grilled lamb shank, marinated spicily, served with spinach-basmati rice refined with an in-house spice mix & one of our traditional sides & one of our traditional sides
- 57. Narenj Palau ba Kabab wa Badenjan Borani** ^{g,h} 22,- €
Skewer of grilled lamb shank, served with seasoned and sweet saffron rice with almonds and peel of orange & roasted eggplant in tomato-onion sauce with ginger on a creamy yogurt
- 58. Narenj Palau ba Kababe Tekka*** ^{g,h} 21,50 €
Skewer of grilled lamb shank, served with seasoned and sweet and spicy saffron rice with almonds and peel of orange & one of our traditional sides

***Choice of one of our traditional side dishes**

*Seasoned **Spinat** Afghan style, **Potatoes** with peas in a spicy sauce
or **Eggplant** in a tomato-Onion Sauce*

VEGETARIAN DISHES

- 60. Kachaloo Chalau e bagari** 14,50 €
*Potatoes and green peas in a strong spiced sauce
with fresh coriander and ginger, served with white basmati rice*
- 61. Sabzi Chalau e bagari** 14,50 €
*Spinach Afghan style, refined with fenugreek, leek, fresh coriander
and cardamom, served with white basmati rice*
- 62. Badenjan Chalau e bagari** 15,- €
*Eggplant, refined with ginger in a spicy sauce
with fresh coriander, following a traditional Afghan recipe & white basmati rice*
- 63. Narenj Palau bagari*** 15,- €
*Seasoned and sweet saffron rice with almonds and
peel of orange & one of our traditional sides*
- 64. Qabeli Palau bagari*^h** 15,- €
*Brown seasoned basmati rice with almonds, raisins, stripes of carrots
& one of our traditional sides*
- 65. Qabeli Palau bagari wa Badenjan Borani^{g,h}** 15,50 €
*Brown seasoned basmati rice with almonds, raisins, stripes of carrots
& roasted eggplant in tomato-onion sauce with ginger on creamy yogurt*
- 66. Zamarod Palau bagari *** 15,- €
*Spinach-basmati rice refined with an in-house mix of spices
& one of our traditional sides*
- 67. Zafran Chalau bagari - sweet/spicy** 14,50 €
*Our specialty – following an old original recipe
A spicy lentil-saffron sauce with dried plums and rhubarb with fresh coriander
Served with white basmati rice*
- 68. Daal** 14,- €
*Yellow lentils with fresh coriander, garlic, ginger, turmeric
served with Afghan bread or white basmati rice*

***Choice of one of our traditional side dishes**

Seasoned **Spinat** Afghan style, **Potatoes** with peas in a spicy sauce
or **Eggplant** in a tomato-Onion Sauce

SIDE DISHES

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| Afghan Bread ^{a,k} <i>flat bread with sesame</i> | 2,50 € |
| Mast-o-Chaka ^g <i>Seasoned yoghurt Sauce, with fresh dill, mint and coriander</i> | 3,50 € |
| Chalau <i>White basmati rice</i> | 7,- € |
| Palau <i>Brown seasoned basmati rice</i> | 7,50 € |
| Qabeli Palau ^h <i>Brown seasoned basmati rice with carrots, raisins and almonds</i> | 8,- € |
| Zamarod Palau <i>Seasoned spinach-basmati rice</i> | 8,- € |
| Potatoes <i>Potatoes with green peas in a strong and spicy sauce</i> | 7,50 € |
| Spinach <i>Spinach with leek, fenugreek, cardamom and fresh coriander</i> | 7,50 € |
| Eggplant <i>Eggplant in a spicy tomato and onion sauce, with coriander seeds</i> | 8,50 € |

All side dishes can be only served in combination with a main course.

DESSERT

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| 80. Ferni ^{g,h} <i>Chef's special saffron-cardamom-cream with almonds Rose water and peel of orange</i> | 6,- € |
| 81. Gulab Jaman ^{a,g,h} <i>A rich doughnut-like pastry soaked in sugar syrup and cardamom, served warm</i> | 6,- € |
| 82. Baghlava ^{a,h} <i>layered pastry dessert made of filo pastry, filled with chopped pistachios</i> | 6,50 € |

AFGHAN DRINKS

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|---|--------|--------|
| Dogh _g | 0.30 l | 4,50 € |
| <i>A traditional afghan yogurt drink with cucumber, fresh herbs and lemon juice</i> | | |
| Dogh-e-Am _{g,1} | 0.30 l | 4,50 € |
| <i>A yogurt drink with mango flavor (sweet)</i> | | |
| Chai-e-Chopan | | 5,50 € |
| <i>Pot of sweetened black tea with cardamom, cinnamon and rose water</i> | | |
| Chai-e-Khorma <i>(Tea with dates)</i> | | 5,50 € |
| <i>Pot of sweetened green Tea with dates and cardamom</i> | | |
| Chai-e-Sia <i>(black Tea)</i> | | 5,- € |
| <i>Pot of black Afghan tea with cardamom</i> | | |
| Chai-e-Sabz <i>(green Tea)</i> | | 5,- € |
| <i>Pot of green Afghan tea with cardamom</i> | | |
| Chai-e-Nanaa | | 5,- € |
| <i>Pot of fresh peppermint tea with cardamom</i> | | |
| Chai-e-Nanaa ba Zanjabil | | 5,50 € |
| <i>Pot of fresh peppermint and ginger with cardamom</i> | | |
| Chai-e-Zanjabil | | 5,- € |
| <i>Pot of fresh ginger tea</i> | | |

COFFEES

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| Espresso | | 2,50 € |
| Espresso with Cardamom | | 3,- € |
| Coffee | | 3,- € |
| Coffee with Cardamom | | 3,50 € |
| Doppelter Espresso | | 3,50 € |
| Espresso Corretto , with Grappa | | 4,50 € |
| Capuccino _g | | 3,50 € |

BEER

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| Tegernseer beer, draft a2,a3 | 0.30 l | 3,- € |
| Tegernseer beer, draft a2,a3 | 0.50 l | 4,20 € |
| Radler, beer and Sprite mix a2,a3 | 0.50 l | 4,20 € |
| Pilsener Urquell a2 | 0.33 l | 4,20 € |
| Lammsbräu, (non-alcoholic beer) a2,a3 | 0.33 l | 4,20 € |
| Schneider Weisse, Original (dark wheat beer) a1,a2,a3 | 0.50 l | 4,50 € |
| Schneider Weisse, non-alcoholic, (wheat beer) a1,a2,a3 | 0.50 l | 4,50 € |
| Schneider Weisse a1,a2,a3 | 0.50 l | 4,50 € |

NON ALCOHOLIC DRINKS

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| Coke 1,9, Coke Light 1,9,11 | 0.33 l | 3,90 € |
| Spezi, Coke and lemonade mix 1 | 0.40 l | 3,90 € |
| Sprite | 0.40 l | 3,- € |
| Fever Tree Ginger Beer, Tonic Water | 0.20 l | 3,- € |
| Thomas Henry Bitter Lemon, Ginger Ale 10 | 0.20 l | 3,- € |
| Red Bull Organics Black Orange, Easy Lemon, Ginger Beer, Tonic Water | 0.20 l | 3,- € |
| Red Bull Red Bull, Red Bull Sugar Free, Red Bull Red Edition | 0.25 l | 4,- € |

JUICES / NECTAR

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| Apple Juice, Rhubarb Nectar, Orange Juice, Lychee Nectar, Currant Nectar, Passion Fruit Nectar, Mango Juice | 0.30 l | 3,80 € |
| as spritzer, with sparkling water | 0.40 l | 4,- € |

WATER

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| Chopan Water with elderberry syrup, fresh mint, cucumber, and citrus | 0.40 l | 4,- € |
| Adelholzener Water, carbonated or still | 0.25 l | 2,70 € |
| Adelholzener Water, carbonated or still | 0.75 l | 7,- € |
| Table Water | 0.40 l | 3,50 € |

APERITIF

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| Chopan Sprizz, Prosecco, Soda, rhubarb, Ginger Syrup | 7,- € |
| Veneto Sprizz, Weißwein, Soda, Aperol, Limette, Orange | 7,- € |
| Hugo, Prosecco, Soda, Holunder Sirup, Minze | 7,- € |
| Aperol Prosecco | 6,- € |
| Campari Orange | 5 cl 6,- € |
| Martini Bianco | 5 cl 6,- € |

DIGISTIV

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|-----------------|------|-------|
| Chopan Nightcap | 4 cl | 5,- € |
| William's Birne | 4 cl | 5,- € |
| Ramazotti | 4 cl | 5,- € |
| Grappa | 4 cl | 5,- € |
| Averna | 4 cl | 5,- € |

WHISK(E)Y

BOURBON

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|--------------|------|-------|
| Wild Turkey | 4 cl | 5,- € |
| J. Daniels | 4 cl | 5,- € |
| Four Roses | 4 cl | 5,- € |
| Maker's Mark | 4 cl | 5,- € |
| Dickel No.8 | 4 cl | 7,- € |
| Jim Beam Rye | 4 cl | 5,- € |

SCOTCH

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|-----------------|------|-------|
| Chivas 12 J. | 4 cl | 7,- € |
| Chivas 18 J. | 4 cl | 9,- € |
| J. Walker black | 4 cl | 7,- € |

IRISH

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|---------------|------|-------|
| Tullamore Dew | 4 cl | 5,- € |
| Jameson | 4 cl | 5,- € |

VODKA

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|------------------|------|-------|
| Bavarka Bavarian | 4 cl | 7,- € |
| Ciroc | 4 cl | 7,- € |
| Beluga | 4 cl | 7,- € |
| Belvedere | 4 cl | 7,- € |
| Grey Goose | 4 cl | 7,- € |
| Absolut | 4 cl | 5,- € |
| Stolichnaya | 4 cl | 5,- € |

RUM

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|---------------------------|------|-------|
| Botucal Reserva Exclusiva | 4 cl | 7,- € |
| Ron Zacapa 23 | 4 cl | 9,- € |
| Bacardi 8 | 4 cl | 5,- € |
| Havanna Selecion | 4 cl | 7,- € |
| Havanna 7 | 4 cl | 7,- € |
| Havanna 3 | 4 cl | 5,- € |

MALT

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| Ardbeg 10 | 4 cl | 9,- € |
| Lagavulin 16 | 4 cl | 10,- € |
| Laphroaig 10 | 4 cl | 6,- € |
| Oban 14 | 4 cl | 9,- € |
| Glenmorangie Original | 4 cl | 7,- € |
| Dalwhinnie 15 | 4 cl | 8,- € |
| Talisker | 4 cl | 7,- € |
| Glenlivet | 4 cl | 7,- € |
| Nikka 21 Taketsuru | 4 cl | 21,- € |
| Nikka Super | 4 cl | 11,- € |
| Nikka f.t. Barrel | 4 cl | 12,- € |
| Hibiki12 | 4 cl | 16,- € |

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| The Duke | 4 cl | 6,- € |
| Hendrick's | 4 cl | 7,- € |
| Monkey47 | 4 cl | 10,- € |
| Tanqueray | 4 cl | 5,- € |
| Tanqueray Ten | 4 cl | 6,- € |
| Saffron | 4 cl | 6,- € |
| Black Gin | 4 cl | 7,- € |
| Mare | 4 cl | 8,- € |
| Ferdinand's | 4 cl | 9,- € |
| Bavarka Bavarian | 4 cl | 7,- € |

PATRON TEQUILA

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| Patron Silver15 | 4 cl | 9,- € |
| Patron Anejo | 4 cl | 7,- € |
| Patron Café | 4 cl | 8,- € |

COCKTAILS

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| Chopan Mule | Gin, Lime Juice, Sugar Syrup, Ginger Beer, Mint | 8,50 € |
| Moscow Mule | Vodka, Lime Juice, Ginger Beer | 8,50 € |
| Arno | Elderberry Syrup, Vodka, Bitter Lemon, Soda | 8,50 € |
| London Fever | Gin, White Rum, Lime Syrup, Grenadine, Soda | 8,50 € |
| Big Ben | Gin, Lemon Juice, Orange Juice, Grenadine, Bitter Lemon | 8,50 € |
| Gin Maracuja | Gin, Passion Fruit Juice, Bitter Lemon | 8,50 € |
| Seventy Seven | Vodka, Gin, Lime Juice, Sprite | 8,50 € |
| Mojito | Rum, Brown Sugar, Lime, Mint, Soda | 8,50 € |
| Himbeer Mojito | Rum, Raspberry Syrup, Brown Sugar, Lime, Mint, Soda | 8,50 € |
| Negroni | Gin, Campari ¹ , Vermouth | 8,50 € |

Longdrinks, Fizz oder Sour

with Whiskey, Gin oder Vodka

starting from 8,- €

PROSECCO

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| I Prosecco Spumante DOC „Bertoldi“ , Veneto | 0.10 l | 4,50 € |
| | 0.75 l | 29,- € |

CHAMPAGNE _m

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| F Beaumont des Crayères Brut Grande Réserve | 0.75 l | 69,- € |
| F Bollinger Brut Special Cuvée | 0.75 l | 119,- € |
| F Ruinart Brut Rosé | 0.75 l | 139,- € |

ROSÉ WINE _m

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| D Rosé trocken, Weingut Thörle, Rheinhessen | 0.20 l | 7,50 € |
| | 0.75 l | 25,- € |

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| Wineschorle _m | 0.30 l | 5,50 € |
| Wine with sparkling water | | |

RED WINE_m

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| I Malvasia Nera „Luce del Sole“ Apulien | 0.20 l | 7,50 € |
| <i>Perfume of dark ripe fruits like cherries and plums, juicy mouthfeeling with a fruity finish</i> | 0.75 l | 25,- € |
| I Primitivo di Manduria „Luce del Sole“ Apulien | 0.20 l | 7,50 € |
| <i>Distinctive bouquet of dark berries, full bodied, with a mellow and long finish</i> | 0.75 l | 25,- € |
| F Merlot Classique Domaine Marrenon Luberon | 0.20 l | 7,50 € |
| <i>Subtle notes of cherry and wild berries, soft mouthfeeling with a nice finish</i> | 0.75 l | 25,- € |
| A Zweigelt „Selection“, Weingut Münzenrieder, Burgenland | 0.20 l | 7,50 € |
| <i>Fruity nose with luscious sour cherry and plum and white pepper, on the palate fine silky tannins with an elegant aftertaste</i> | 0.75 l | 25,- € |
| F Cabernet Sauvignon „Original“, Anne de Joyeuse, Pays d’Oc | 0.20 l | 7,50 € |
| <i>Perfume of dark berries, a little bit of green peppers with a touch of vanilla and great balance</i> | 0.75 l | 25,- € |
| F Grand Marrenon Domaine Marrenon Luberon | 0.75 l | 36,- € |
| <i>A powerful and complex wine with fruity hints of red berries, mellow and elegant with a long finish</i> | | |
| E Manga del Brujo, San Gregorio, Calatayud | 0.75 l | 34,- € |
| <i>Subtle and fine aroma of spices, a little bit of vanilla, powerful on the palate with notes of cherries and a long finish</i> | | |
| D Spätburgunder „Aufwind“, Weingut Hensel, Pfalz | 0.75 l | 34,- € |
| <i>In the nose dark berries with chocolate and a fine roast aroma; on the palate round and juicy with a long finish</i> | | |
| D Ursprung, Weingut Markus Schneider, Pfalz | 0.75 l | 34,- € |
| <i>Sweet distinct cherry and plum aroma underlined by spicy notes of coffee, chocolate and green pepper with great length.</i> | | |
| I Barolo DOCG, Casali Del Barone, Piemont | 0.75 l | 69,- € |
| <i>Delicate aromas of red-skinned berry, tilled soil and sage form the subtle nose. The firm palate offers sour cherry, blood orange and white pepper alongside close-grained tannins</i> | | |
| D Spätburgunder „Kirschgarten“ Großes Gewächs, Weingut Philipp Kuhn, Pfalz | 0.75 l | 95,- € |
| <i>Elegant Pinot fruit, mineral notes, on the palate cherry, currant, a little chocolate. Fine roasted aromas and great length</i> | | |

WHITE WINE m

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| D Weißburgunder trocken „Faß 31“ | 0.20 l | 7,50 € |
| Weingut Seehof Rheinhessen | 0.75 l | 25,- € |
| <i>Bouquet with lot of flowers and exotic fruits, juicy on the palate with a remarkable minerality</i> | | |
| D Grauburgunder trocken „Faß 17“ | 0.20 l | 7,50 € |
| Weingut Thörle Rheinhessen | 0.75 l | 25,- € |
| <i>Elegant perfume with notes of apple and pear, on the palate fresh and powerful with a nice and fruity finish</i> | | |
| I Lugana Sartori Venetien | 0.20 l | 8,- € |
| <i>Distinct aromas of lime, apricot and peach, well balanced mouth feeling with fresh fruits and a long finish</i> | | |
| F Sauvignon Blanc Domaine Tariquet | 0.20 l | 8,- € |
| <i>A lot of notes of citrus and peach in the nose, well-structured taste with a great finish</i> | | |
| A Grüner Veltliner „Göttweiger Berg“ Weingut Müller, Kremstal | 0.20 l | 8,- € |
| <i>Fresh perfume of citrus, stone fruit underlined by typical spicy aromas with a nice mineral touch and a long finish</i> | | |
| F Chardonnay „Original“, Anne de Joyeuse, Pays d’Oc | 0.75 l | 32,- € |
| <i>Exotic notes of mango and honey melon with hints of roasted nuts, Creamy texture with a long finish</i> | | |
| F Chablis „Per Aspera“ Domaine Charly Nicolle Burgund | 0.75 l | 46,- € |
| <i>Classic Chardonnay with notes of white peach and citrus, fine minerality with a long finish</i> | | |
| I Gavi di Gavi Villa Broglia Piemont | 0.75 l | 36,- € |
| <i>Gentle notes of apple, pear and a hint of apricot, lightly floral, with a complex and well-structured finish</i> | | |
| A Grüner Veltliner „Rotes Tor“ Federspiel | 0.75 l | 69,- € |
| Weingut Hirtzberger, Wachau | | |
| <i>Aromas of spicy apple and meadow herbs. Peppery spice on the palate, delicate aroma of „Marille“, long and mineral finish</i> | | |
| D Riesling „Jesuitengarten“ Großes Gewächs | 0.75 l | 95,- € |
| Weingut Bassermann-Jordan, Pfalz | | |
| <i>Peach and ripe grapefruit scent. On the palate again peach, dense and exotic. Wonderful length</i> | | |

ALLERGEN LABELING

Allergen

- a 1: Wheat a 2: Garley a 3: Hop*
- b: Crustaceans of products thereof*
- c: Eggs and products thereof*
- f: Soybeans and products thereof*
- g: Milk and products thereof (including lactose)*
- h: Almonds*
- k: Mustard and products thereof*
- l: Sesame seeds und Sesame products*
- m: Sulphur dioxide and sulphites*
- n: Lupin and products thereof*
- o: Molluscs and products thereof*

Additives

- 1 = with color*
- 2 = with preservatives*
- 3 = Antioxidant*
- 4 = with flavor enhancers*
- 5 = sulphuretted*
- 6 = blackened*
- 7 = with phosphate*
- 8 = with milk protein*
- 9 = with caffeine*
- 10 = quinine*
- 11 = with sweeteners*
- 12 = contains phenylalanine*
- 13 = waxed*
- 14 = with nitrite*
- 15 = Taurine*
- 16 = Tartrazine (can affect on the activity and attention of children)*

Despite careful preparation, our dishes may contain traces of other substances that are used in the production process in the kitchen in addition to the marked ingredients.

€ - Price incl. the regular tax