

APERITIFS

Champagne & Co.

2018 Riesling Brut -36-, Frank John, Pfalz	0,1	14,50
	0,75	70,00

Champagne Fleury Blanc de Noirs Brut	0,1	18,50
	0,75	99,00

You can find more sparkling wines in our wine list ...

Alcohol-free

Sparkling Tea Blå, White Tea, Darjeeling & Jasmin Copenhagen Sparkling Tea Company	0,1	12,50
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Classics

Manzanilla Apartada, Las Botas	0,05	9,50
Graham's White Port Blend N°5	0,05	9,50
Vermouth	0,05	8,50
Campari	0,05	7,80
Gin Tonic	0,2	14,50
Calvados Tonic	0,2	14,00
White Port Tonic	0,2	14,00
Vermouth Tonic	0,2	13,50

Beer

Grünerla Helles	0,33	5,50
Rothaus Tannenzäpfle Pils	0,33	5,50

Quijote Kaffee, Hamburg

Espresso		4,00
Espresso double		6,50
Cappuccino		5,00

WEINSINN-MENU

140,00

Small menu

(Without scallop & sea bass)

110,00

Filtered water through the evening: 8,00 € per person

On request, we can assist you with matching wines for each dish.

ALWAYS BEFORE

Potato doughnuts

Mustard cream, apple and black pudding

Smoked fish cream

Roasted cauliflower, red sauerkraut and croutons

Our Weinsinn sourdough bread

Bordier salted butter

AFTERWARDS

Citrus fruit tartelette

Pickled and flamed brook trout

Smoked char roe, buttermilk vinaigrette with dill and kohlrabi

Steamed king oyster mushroom

Comté, braised onions and mushroom vinaigrette

Hand-dipped scallop

Sauerkraut, potato and mussel beurre blanc

Roasted sea bass

Artichoke, black olive oil and crispy chicken skin

Galician veal with vadouvan

Pea, linseed and piquillo peppers

Original Beans Bio Cru Udzungwa Chocolate

Passion fruit, nougat crisp and coconut sorbet

MENU FOR SPRING 2023 Karte No. 05/2023 Subject to changes.

If you have any questions about allergens and ingredients that may cause an intolerance, please contact our service staff.

We accept the following methods of payment: debit card, Visa, Mastercard and cash.