

APERITIFS

Sparkling wine & Co.

2018 Rosé Tradition Brut, Griesel & Compagnie	0,1	12,50
Blanc de Noirs Brut, Champagne Fleury	0,1	18,00
Sparkling Tea „Blâ“ with jasmine, non-alcoholic	0,1	9,80
2016 Rieslingsekt Brut -32- Frank John, Pfalz	0,75	70,00
2018 Rosé Tradition Brut, Griesel & Compagnie	0,75	60,00
Champagne Fleury Blanc de Noirs Brut	0,75	98,00
Suenen Oiry Blanc de Blancs Grand Cru Extra Brut	0,75	98,00
Jacquesson Cuvée »742« Extra Brut	0,75	95,00
Pierre Peters Cuvée de Reserve Blanc de Blancs Brut	0,75	115,00
Bruno Paillard Blanc de Blancs Grand Cru Extra Brut	0,75	165,00
Champagne Fleury Rosé Brut	0,375	55,00
R. Pouillon Rosé 1 ^{er} Cru Brut	0,75	125,00
2015 Mont Martin 1 ^{er} Cru, Nicolas Maillart	0,75	145,00
2009 Sapience 1 ^{er} Cru Brut Nature, Marguet	0,75	290,00
2002 Bruno Paillard »Nec Plus Ultra« Brut	0,75	295,00

Classics

Manzanilla Apartada, Las Botas	0,05	9,50
Grahams White Port Blend N°5	0,05	9,50
Vermouth, Rovero	0,05	8,50
Pastis de Marseille	0,05	7,80
Campari	0,05	7,80
Gin Tonic, Taunus Dry Gin	0,2	14,00

Mineral water

Peterstaler Mineral water	0,75	8,50
Peterstaler Black Forest still	0,75	8,50

Beer

Grünerla Helles	0,33	4,80
Rothaus Tannenzäpfle Pils	0,33	5,00

Quijote Kaffee, Hamburg

Espresso		3,60
Espresso double		5,80
Cappuccino		4,50

MENU

Small Weinsinn menu

95.00

Large Weinsinn menu

125.00

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

always before:

Algae tartlet with mussels & borage

Potato lángos with sour cream & Ahle Blutwurst

Chawanmushi with shiitake vinaigrette, broccoli & smoked dill oil

always after:

Caramelised brioche with rum, tonka bean, coffee and blackcurrant

Flamed Black Cod

Roasted cauliflower, soy and lime

Grilled leek

Sour whey, burnt cream and crispy cabbage

Roasted rockfish and raw marinated blue shrimp

Shellfish broth, citrus kosho, finger limes and fennel

Steamed king oyster mushroom

Pecorino foam, parsley, verjus and Szechuan pepper

Roasted and softwood-smoked saddle of deer

Apple balsam, horseradish, onion plants and Jerusalem artichoke

Cironé cheese

Marinated bitter salads, Camelina and truffles

or

Pumpkin ice cream

Cranberry, sweet clover and yoghurt

MENÜ FOR AUTUMN 2021 Karte No. 030/2021 Subject to changes.

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