

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	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:

Seaweed tartelette with tartar of yellowfin mackerel and borage
Chilled soup of beetroot with smoked sour cream, dill and horseradish
Chawanmushi with shiitake vinaigrette, broccoli & chive oil

always after:

Caramelized „Arme Ritter“ with apple, poppy seed and tonka bean

Raw marinated hamachi

Soy marinade, roasted cauliflower, radish and finger limes

Grilled leek

Sour whey, burnt cream and crispy cabbage

Cod pickled and gently cooked in kombu

Mussel beurre blanc and potato

Steamed black salsify glazed in mushroom juice

Winter Spinach, Hazelnut and Parmesan

Roasted and softwood-smoked saddle of deer

Apple balsam, horseradish, onion plants and Jerusalem artichoke

Cironé cheese

Marinated bitter salads, Camelina and truffles

or

Iced pumpkin and dark chocolate ganache

Pumpkin seed oil, sweet clover and yoghurt

MENÜ FOR WINTER 2021 Karte No. 031/2021 Subject to changes.

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