

# rôtisserie weingrün

## appetizers

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bouillabaisse of domestic fishes with roasted bread and sauce rouille	10
tomato-bread-salad with chicken	9
bruschetta of octopus with olives and tomatoes	12
smoked ham from the region of tyrol with gherkins and fresh horseradish	11
baked terrine of oxtail with goose liver and warmed turnip salad	13
beef tartar served with different spices, farmer's bread and butter	15/21
goats cream cheese in a crispy dough with spicy pickled plums	9

## from our flame-grill

½ maybattered-chicken from paderborn, controlled upbringing	13
rump steak of irish prime beef (250g) with sauce bearnaise	21
cutlet of veal fresh sage	26
spare ribs from havelland pig with barbecue sauce	13
grilled liver of suckling veal with stewed onions	17
grilled mackerel on a stick with rémoulade	14

## the meatless dish:

saffron-risotto with king oyster mushrooms	16
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## you can not decide? try our triple from the grill

chicken from paderborn, belly of pork and ?  
with small potatoes, sea salt, our caesar salad and two sauces

to enjoy alone or for all on plates on the table

per person 22

## side dishes

mashed potatoes with brown butter and chives	3
our caesar salad with parmesan and crispy bread-croutons	3
mediterranean grill – vegetables with thyme	3
small fried potatoes with rosemary, olive oil & sea salt	3
slice of polenta with sun-dried tomatoes	3

## sweets & cheese

catalonian creme with blueberries in black currant sauce	8
cup cake (apple-nut-cake from a recipe of grandma Beltle with eggnog-ice cream and whipped cream)	8
our warm chocolate cake, melting inside, and ice-cream	8
warm apple-crumble with whipped cream and vanilla ice – cream	8
cottage cheese of the region Tyrol with fig-mustard and pear-chilli- chutney	8

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something very special in the end .....  
..... perfectly combined

catalonian creme with blueberries in black currant sauce with 2007 Horcher Ideal	8 0,1ltr 11
cup cake (apple-nut-cake from a recipe of grandma Beltle with eggnog-ice cream and whipped cream) with 2007 Horcher Gewürztraminer	8 0,1ltr 5
our warm chocolate cake, melting inside, and ice-cream with 2003 Graham´s, Vintage Port	8 5cl 13
warm apple-crumble with whipped cream and vanilla ice-cream with Rose brut, Vineyard Johanninger	8 0,1ltr 15
cottage cheese of the region Tyrol with fig-mustard and pear-chilli- chutney	8

Euro / 0.1 ltr

2008 Riesling Sekt, Reichsrat von Buhl, dry	6
2007 Horcher Ideal for ..... (residual sweetness)	5
2007 Riesling Auslese, Vineyard Horcher	6
2007 Gewürztraminer, Vineyard Horcher	5

Euro / 5 cl

<u>Portwein Grahams</u> from the outstanding Symington-family	
White Port	6
2003 LBV Late Bottled Vintage	6
1994 Vesuvio Vintage Port	10
2000 Vintage Port	12

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## it's coffee time

coffee by Wilhelm Andraschko Kaffee Manufaktur, Berlin Kreuzberg

coffee	2.50		espresso	2.50
Cappuccino	3.00		double espresso	4.50
Latte Macchiato	3.50		Ronnefeld Tea	4.50

## digestif

The utmost concern is conserving the flavour and character of fruits and at the end of the day finding out the fruit's pure nature.

### SIMPLY THE BEST of HORCHER Pfalz GRAPPA from Rhineland-Palatinate

manufactured by our own Euro / 3 cl 6.00

### brandies of VINEYARD GUTZLER Rhine-Hesse

chocolate	grapes	
quince	peach	
apple	cherry	Euro / 3 cl 6.00
mirabelle	currant	Euro / 2 cl 6.00

### VINEYARD KREUZBERG Ahr

Calva d'Ahr apple	
Prumme plum	Euro / 2 cl 6.00

### DISTILLERY BENDER & WENDEL Ellerstadt

Cherry	Williams	
Mirabelle	Raspberry	Euro / 3 cl 6.00