

Welcome to Fantissima!

We are delighted to welcome you as our guest here at Fantissima and hope you will enjoy an unforgettable evening.

Our sommelier Romana Echensperger has put together a very special selection of wines and aperitifs for you, ensuring that your evening at the Fantissima Theatre will be a unique pleasure. She is just one of ten Masters of Wine in Germany – the highest accolade awarded in the world of wine – which means she is a member of an exclusive circle of just 414 wine experts who have completed this challenging training programme to date.

We have hired Romana Echensperger especially to create an exceptional experience for you at Fantissima. With great sensitivity and unparalleled expertise, she has worked closely with the culinary team to put together a wine and beverage selection that perfectly captures the special ambience and extraordinary flavours of the Fantissima menu. Her wines delightfully complement the special culinary creations and captivating show moments of the evening - from the aperitif to the grand finale!

Enjoy her exquisite selection of special wine discoveries and popular classics, look forward to a perfectly coordinated gourmet experience and let yourself be enchanted by the fascinating show and the exceptional menu.

If you have any questions or requests, please do not hesitate to speak to us. We are here to help at any time.

We hope you enjoy an unforgettable evening at Fantissima!

Your Fantissima team

A few tips for your evening at Fantissima

To make sure you don't have to worry about anything during your Fantissima experience, we have put together a few tips about the evening.

DRINKS

We will be happy to serve drinks throughout the evening. We will only suspend our drinks service during some very special show moments so that you can pay full attention to the magic. A member of our service team will bring you your drinks bill at the end of the evening.

MENU

We will be serving our four-course menu between the show blocks; you will not be asked to choose from any of the components. If you are vegetarian or have any dietary restrictions (allergies, etc.), please speak to a member of our service team.

PHOTOS

Please feel free to capture the magic of the stage show and other moments throughout the evening on camera. Flash-free photography is permitted throughout the show but please do not record any videos.

Fantissima Menu

4-COURSE MENU

GREETINGS FROM THE KITCHEN

Dim Sum of Shi Take and courgettes with Japanese mayonnaise

Sphere of raspberry and pommegranat with Sriracha salsa from apple

(A, I, M)

STARTERS

Tataki from tuna

with salsa from avocado and tomatos, truffle

chive and Japanese mayonnaise with roasted garlic

In olive oil confired salmon with Annapurna salt

with a sauce of fennel and cocos, basil-dill oil, rice crisp

and roasted watermelon marinade in Mirin and Nori

(B, F, G, I, J, M)

INTERMISSION

Pumpkin-Apple cream soup

with mango cream

Cappuccino of red beets

with lemongrass and garam masala

Chorizo cream soup

(D, E, L)

MAIN COURSE

Fillet of beef in porcini mustard coating

with vegetables from young cabbage and black garlic jus

Souffléed guinea fowl breast with saffron

with asparagus-shallot vegetables and foam of

White wine risotto with parmesan foam and parmesan chip

(A, D, E, G, L)

DESSERT

A sweet secret...

(A, D, I, K)

All dishes may contain allergens. In case you might have any questions, our service team will be happy to help you out.

Fantissima Menu

VEGETARIAN 4-COURSE MENU

GREETINGS FROM THE KITCHEN

Dim Sum of shiitake and courgettes with Japanese mayonnaise
Sphere of raspberry and pommegranat, Sriracha salsa from apple

(A, I, M)

STARTERS

Truffle potato & egg
poche egg with mashed potato-truffle
truffle and chive oil

(A)

INTERMISSION

Pumpkin-apple cream soup
with mango cream
Cappuccino of red beets
with lemongrass and garam masala

(D, E, L)

MAIN COURSE

Fried oyster mushrooms with mole
and porcini mustard and vegetable from young cabbage
Mille Feuille plant egg with Chimichurri-Pesto
with asparagus-shallot vegetables and foam of alpine cheese
Risotto of white wine with chips from alpine cheese

(A, D, E, G, L)

DESSERT

A sweet secret...

(M)

Fantissima Signature Aperitifs

Nº 1 Hugo ^{G, *} Elderflower syrup, lime, mint, sparkling wine, Soda water	0,2 l	€ 9,00
Nº 2 Limoncello Spritz ^{G *} Limoncello, orange juice, Prosecco, Soda Water, lemon, mint	0,2 l	€ 9,00
Nº 3 Rosary Port ^{2, 16, G, *} White Port, rose syrup, lime, Soda water, Lime Juice, berries, Martini Florale, Rose lemonade	0,2 l	€ 10,50
Nº 4 Aperol Spritz ^{1, 2, 9, G *} Aperol, sparkling wine, Soda water, orange	0,2 l	€ 10,50

Non-alcoholic aperitifs

San Limello Spritz ^{16, G} San Limello, orange juice, non-alcoholic sparkling wine, lemon	0,2 l	€ 7,50
Virgin Hugo ^G Elderflower, lime, mint, non-alcoholic sparkling wine, Soda Water	0,2 l	€ 8,00
Orangen Spritz ^{2, 16, G} Orange Spritz syrup, non-alcoholic sparkling wine, Soda Water, orange	0,2 l	€ 8,50

Sherry & port

SHERRY

Sandeman Sherry Dry ^{G,*}	5 cl	€ 6,00
Sandeman Sherry Medium Dry ^{G,*}	5 cl	€ 6,00

PORT

Grahams Blend N ^o 5 White Port ^{G,*}	5 cl	8,00 €
Grahams Blend N ^o 12 Ruby Port ^{G,*}	5 cl	8,00 €

Sparkling Wine & Champagne

SPARKLING WINE

Griesel Sekt Brut ^{G,*}	0,1 l	€ 9,50
	0,75 l	€ 58,00
Griesel Sekt Rosé ^{G,*}	0,1 l	€ 9,50
	0,75 l	€ 62,00
Griesel Brombeerblatt & Apfel non-alcoholic ^G	0,1 l	€ 8,50
	0,75 l	€ 53,00

CHAMPAGNE

Ployez-Jacquemart Brut ^{G,*}	0,1 l	€ 12,50
	0,75 l	€ 88,00
Ployez-Jacquemart Rosé ^{G,*}	0,1 l	€ 13,50
	0,75 l	€ 105,00
Moët & Chandon Ice ^{G,*}	0,1 l	€ 15,00
	0,75 l	€ 110,00
Moët & Chandon Rosé Ice Impérial ^{G,*}	0,1 l	€ 15,50
	0,75 l	€ 115,00
Ruinart Rosé Brut ^{G,*}	0,75 l	€ 195,00
Ruinart Blanc de Blancs Brut ^{G,*}	0,75 l	€ 195,00
„R“ de Ruinart Brut Chardonnay & Pinot Noir ^{G,*}	0,375 l	€ 75,00
	0,75 l	€ 140,00
	1,5 l	€ 220,00
Dom Perignon Champagner Brut 2013 ^{G,*}	0,75 l	€ 440,00

Wine recommendation

WITH STARTERS

2023 Maximin Riesling ^{G,*} 0,1 l

Mosel | Germany

Aromatic accents of peach and lemon prevail over this Riesling's bouquet. On the tongue, this elegant and lightly fruity white wine from the Ruwer, leaves fiery notes of spice and acidity.

or

2023 Gironde IGP Rosato ^{G,*} 0,1 l

Apulien | Italy

This rosé from the eastern corner of Italy makes its mark with an aromatic nose of strawberries and woodruff. Its flavour is one of silky, fresh tannins.

WITH MAIN COURSE

2024 Lugana ^{G,*} 0,1 l

Pratello / Lombardie – Italy

A popular choice for anyone who has visited Lake Garda. A fresh white wine with an aromatic, distinctive bouquet in the finish and aromas of pear, apple and lime.

or

2020 Miquel Oliver Mont Ferrutx ^{G,*} 0,1 l

Segoria | Spain

Full-bodied with intense aromas of dark berries. Complex and multi-layered on the palate.

WITH DESSERT

2022 Köster-Wolf Heimersheimer 0,1 l

Rotenfels Huxelrebe Auslese ^{G,*}

Germany

This sweet wine leaves a lasting impression with its fruity flavour and zesty bouquet of spring blossom and white peach.

€ 31,50
per person

Dear guest, please note that vintage of our wines may change. All of our wines could contain sulphites, egg or milk.

Vegan wine recommendation

WITH STARTERS

2024 Lugana ^{G,*}

0,1 l

Pratello / Lombardei – Italy

A popular choice for anyone who has visited Lake Garda. A fresh white wine with an aromatic, distinctive bouquet in the finish and aromas of pear, apple and lime.

WITH MAIN COURSE

2020 Montecucco Rosso DOC Rigoletto ^{G,*}

0,1 l

Colle Massari | Toscana | Italien

A full-bodied, palatable wine that has been matured in a barrique for 10 months. Delicate fruit pairs with elegant spice to create a delightful experience.

WITH DESSERT

2022 Enrique Mendoza »Moscatel La Marina« ^{G,*}

0,1 l

Alicante | Spanien

Golden in colour with aromas of marmalade, ripe pears and jasmine.
With a subtle acidity and delicate sweetness.

€ 31,50
per person

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White wines

WHITE WINES FROM GERMANY

2023 Sauvignon Blanc „vom Stein“ ^{G, *} 0,75 l € 40,00

Weingut Gunderloch / Rheinhessen

A fruity, spicy sauvignon blanc with notes of gooseberry, blackcurrant and pear.

2023 Weißburgunder trocken ^{G, *} 0,75 l € 44,00

Weingut Salwey / Baden

This white wine is served with/in a bright gold colour. The fragrance of the Pinot Blanc is reminiscent of ripe pears, lime zest and ground hazelnuts.

An enormously fresh mouthfeel within a medium stature. A very attractive fruity body fills the palate intensely. The finish has a spicy minerality extremely clear aftertaste.

WHITE WINES FROM TOP GERMAN VINEYARDS

2023 Weißburgunder Reserve ^{G, *} 0,75 l € 50,00

Weingut Pflüger / Pfalz

Aromas of blooming flowers, tomato panicle, apple and citrus, fine wood aromas. Grated coconut. On the palate, full-bodied and confident, with clear contour and fine acidity.

2023 Bergmandel Sauvignon Blanc ^{G, *} 0,75 l € 53,00

Weingut Schnaitmann / Württemberg

Fine wood, some cider and yellow gooseberry, apple peel and herbs. At the same time juicy and spicy on the palate and with seamless woven acidity.

2023 Oberbergener Bassgeige Grauburgunder ^{G, *} 0,75 l € 57,00

Weingut Franz Keller / Baden

Bright lemon yellow with green highlights in the glass. The aroma is immediately very intense and complex: ripe pears, honeydew melon, brioche, fresh walnuts and fine herbal notes on the nose. On the palate, this combination of fruit is balanced with a good structure.

2022 SCHLOSSBERG GG Achkarren 0,75 l € 74,00

Grauer Burgunder ^{G, *}

Weingut Michel / Baden

Spicy wood, coconut, roasted almond. Accompanied by a berry Burgundy scent with a tiny bit of honey. Bundled and taut.

2023 Abtsberg Riesling Großes Gewächs ^{G, *} 0,75 l € 76,00

Weingut Maximin Grünhäuser / Mosel

Its nose invokes memories of ripe fruits, including apricot, peach and golden apples. Notes of wet stone, wild herbs and white blossoms reveal themselves in this complex wine. Aromas of green tea and woodruff give the wine its distinctive character. A sleek and incredibly clear-cut flavour. Its wonderful fruitiness remains in perfect harmony with its salty minerality and delicate acidity.

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White wines

FRUITY WHITE WINES FROM GERMANY

2023 Vulkanfelsen Muscat ^{G,*} 0,75 l € 37,00

WG Königschaffhausen – Kiechlinsbergen / Baden

A fruity muscat, with moderate acidity and aromas of white fruits, citrus fruits, blossoms and fresh grapes.

2023 Riesling Kabinett fruchtig ^{G,*} 0,75 l € 46,00

Weingut John. Bapt. Schäfer / Nahe

Aromas of peach and fine red fruit components, raspberry, some hibiscus blossom. Taut and sturdy on the palate with stable acidity that complements the sweetness well. Delicate spice, mineral notes, lively and enjoyable Kabinett with a serious profile.

WHITE WINES FROM FRANCE

2023 Sancerre Domaine de la Garenne ^{G,*} 0,75 l € 56,00

Domaine de la Garenne / Loire

Luscious, soft and complex, this characterful Sauvignon Blanc glides over the tongue. Notes of citrus and sweet white fruit form a harmonious blend.

2021 Pouilly-Fumé l'Arrêt-Bufferatte ^{G,*} 0,75 l € 58,00

Domaine Tinel-Blondelet / Loire

An elegant, dry Sauvignon Blanc, closely blended with moderate, fresh acidic notes, a creamy texture, dense and subtly earthy tones.

2022 Chablis Domaine ^{G,*} 0,75 l € 61,00

Grossot / Burgund

Cool, sleek and precise – This beautifully aromatic Chardonnay's pleasant bouquet is shaped by fresh fruits and white blossoms. On the tongue, it is fresh, elegant and vivacious with a long, mineral finish.

FRUITY WHITE WINES FROM FRANCE

2022 Gewürztraminer ^{G,*} 0,75 l € 48,00

Ziegler & Mauler / Rhône

When poured, this low-acidity Gewürztraminer from Ziegler-Mauler exudes a golden colour. The intense bouquet makes its mark with aromas of rose, musk and lychee. The wine's sweetness blends playfully with its mild acidity. Its mellow aromas of honey remain with you right through to the finish.

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White wine

WHITE WINES FROM ITALY

2023 Pinot Grigio Classico DOC ^{G, *} Trentino / Italy Straw yellow colour with golden highlights. Delicate, pleasantly persistent fragrance reminiscent of Williams pears. Dry, full and harmonious flavour..	0,75 l	€ 38,00
2023 Chardonnay Kalk dry ^{G, *} Nals Margreid / South Tyrol - Italy The vines grow on the warm slopes around the village of Margreid. This medium-bodied white wine is aged in a steel tank and makes a lasting impression with its exotic flavours and gentle notes of fresh acidity.	0,75 l	€ 45,00
2024 Lugana ^{G, *} Pratello / Lombardy – Italy A favourite of everyone who has ever been to Lake Garda. A fresh white wine with an aromatic, distinctive bouquet in the finish and aromas of pear, apple and lime.	0,75 l	€ 50,00
2022 Hermes Diactoros II ^{G, *} Omina Romana Aromas of ripe exotic fruits, citrus peel, white pepper, magnolia and aromatic herbs are complemented by a fresh note of eucalyptus honey. An expressive wine that blends elegance with appeal and precision. On the palate, the aforementioned aromas play with the flavours of white pepper, which perfectly complement this fruity, full-bodied wine. Its fruity, mineral side comes to the fore during its medium to long finish.	0,75 l	€ 55,00

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White wines

WHITE WINES FROM ABROAD

2023 Vinas Argentinas Chardonnay ^{G, *} 0,75 l € 35,00

Mendoza / Argentina

This is a steely white with flavours of sliced lemon and cooking apple. Some oyster shell. Medium to full body, creamy acidity and a delicious finish.

2023 Mount Riley Sauvignon Blanc ^{G, *} 0,75 l € 40,00

Marlborough / New Zealand

Straw yellow colour. The bouquet features aromas of mown grass, ground herbs, melon and citrus fruits. A variety of aromas combine with clear acidity to offer a wine full of vibrancy and clean fruit notes.

2023 Sauvignon Blanc Cloudy Bay ^{G, *} 0,75 l € 52,00

Cloudy Bay / New Zealand

Notes of gooseberries, grapefruits, mandarins, melons and mango. The salty sea air can be felt on the palate, the wine is fresh, medium-bodied, moderately acidic and the full aromas make it linger on the palate for a long time.

2022 Le Riche Chardonnay ^{G, *} 0,75 l € 56,00

Stellenbosch | Südafrika

This Chardonnay dazzles with its brilliant colour of yellow straw with a sheen of silver. Its crisp, fresh nose is filled with candied lemon peel, kumquat, white blossom and ripe mango. This is complemented by fresh yeasty dough and incredibly delicate notes of spice. This wine features flavours of vivacious acids, juicy golden apple, white peach and gooseberry. Its salty minerality blends into the subtle spiciness of nutmeg with just a hint of woody vanilla, the delicate mellowness of which is integrated perfectly into the wine.

2024 Chi Riesling ^{G, *} 0,75 l € 56,00

Saurwein Wines | Elgin Südafrika

Refined and incredibly intense, the playful and lively fruitiness of this wine makes it a wonderful accompaniment to your meal. Aromas of peach, ginger, ripe apple, lemon, white blossoms, slate and peppery spice rise from the glass. Its charisma is a real joy for anyone who tastes it.

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Rosé wine - our choice

2023 Domaine Perrin Rose Luberon ^{G,*} 0,75 l € 35,00

Côtes de Provence | Frankreich

Seductively clean and brilliant rosé wine. Its nose slowly unwraps a beautiful bouquet of red fruits with notes of currants and fresh pomegranate. A wine that strikes the fine balance between palatable fruitiness and freshness, creating a beautiful tension on the tongue before a pleasant mineral finish.

2023 Bone Dry / Spätburgunder Rosé trocken ^{G,*} 0,75 l € 38,00

Weingut von Buhl / Palatinate – Germany

Scent of forest berries, red currants and wild roses. A bone-dry yet balanced rosé - crisp, fresh, brilliant.

2023 Pipoli Rose Basilicata ^{G,*} 0,75 l € 44,00

Venice / Italy

Delicious cherry aromas with floral notes open the bouquet of this delicately raspberry-coloured rosato. The single-variety Aglianico impresses with its elegance, its beautiful balance and its lingering, floral finish.

2023 Miraval Rosé ^{G,*} 0,75 l € 55,00

Brad Pitt – Château Miraval

Côte de Provence – France

A spicy, dry and delicately fruity rosé with some mineral notes and aromas of dark berries and Mediterranean herbs.

2022 Clos Mireille Rosé ^{G,*} 0,75 l € 68,00

Domaine Ott / Côte de Provence – France

The classic rosé from the south of France. Complex and multi-layered aromas of red fruits, spices and herbs. Dry, with mineral notes and a long finish.

FOR THE WINE CONNOISSEURS WHO PREFER SOMETHING A LITTLE FRUITIER

2023 Rosé Saignée ^{G,*} 0,75 l € 37,00

Weingut Pflüger / Palatinate - Germany

A delicate, fruity rosé. Delicate aromas of sweet cherry and red berries. On the palate, fruit and richness encourage the next sip.

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Red wines

RED WINES FROM GERMANY

2019 Zimmerlin Pinot Noir dry ^{G,*} 0,75 l € 40,00

Weingut Zimmerlin / Baden

Aromas of cassis with delicate vanilla and smoky notes with a delicate, elegant structure.

2019 Balthasar Neunahr Spätburgunder ^{G,*} 0,75 l € 49,00

Weingut Deutzerhof / Ahr

Raspberries, red currants, vanilla. In the mouth, the wine reveals itself with a gentle base of gritty, medium-dry tannins that give way to its full body and mature aromas, accompanied by a discreet acidity.

RED WINES FROM GERMANY TOP-LOCATED

2018 Oppenheimer Herrenberg Cabernet Sauvignon ^{G,*} 0,75 l € 59,00

Weingut Manz / Rheinhessen

An intense bouquet of black berries, cassis and cherry jam. A dense minerality and distinctive tannins on the tongue.

2020 GG Henkenberg Spätburgunder ^{G,*} 0,75 l € 74,00

Weingut Salwey / Baden

Presents itself with a scent of spicy wooden accents, smoke, red cherry, pepper and a whiff of menthol. Sets on the palate juicy with young fruit impressions, dry in a powerfully built construct with prominent tannin. The fragrance is not flattering, but serious and presents itself with a clear expression of the situation.

2018 Assmannshäuser Höllenberg Spätburgunder ^{G,*} 0,75 l € 79,00

Weingut Künstler/ Rheingau

A mineral, delicate Pinot Noir, carried by a cool elegance with aromas of cherry, blackberry, juniper and dried herbs. A powerful and supple mouthfeel, with ripe pronounced acidity and distinctive tannins.

Red wines

RED WINES FROM FRANCE

2020 Château Lalene Bordeaux Superieur ^{G,*} 0,75 l € 45,00

Château Lalene / Languedoc

The wine has a dark, ruby-red colour and a pleasant aroma with hints of ripe, black fruits and toasted bread. The wine has a fruity flavour, round and juicy with hints of blackcurrants. Its finish is of a pleasant length, with vanilla tones betraying the short maturation in oak barrels.

2020 LIRAC ROUGE CLOS DE SIXTE ^{G,*} 0,75 l € 55,00

Alain Jaume / Rhone

Served in a strong black red with purple edges and dominate smells of candied cherries and black currants. The rich body and spicy notes meet on the palate. These impressions are enriched by some liquorice and pepper along the finish.

2019 Château La Couronne ^{G,*} 0,75 l € 60,00

St. Emilion Grand Cru / Bordeaux

A complex, dense red wine with aromas of dark fruits, cedar, truffles and a strong undertone of tannins.

2022 Châteauneuf-du-Pape ^{G,*} 0,75 l € 79,00

Jerome Quiot / Rhône

A dense, powerful red wine with heavy hints of ripe, dark fruit, black pepper and violet with a long-lasting finish.

2011 Chateau La Tour Carnet Grand Cru ^{G,*} 0,75 l € 105,00

Medoc / Frankreich

This cuvée of Merlot and Cabernet Sauvignon impresses with a pure character of juicy coolness, balanced tannins and a spicy finish.

2018 Château Clerc-Milon Rothschild ^{G,*} 0,75 l € 215,00

Château Clerc-Milon Rothschild / Bordeaux

In the glass, the Clerc Milon is a dense, dark red with a delicate sheen of ruby red. An exhilarating, almost fiery aroma is just one of its many merits. With a little air, the bouquet of dark berries and liquorice, black olives and tobacco unfolds to reveal an incredible complexity. A full-bodied, present flavour with a long-lasting finish with notes of balsamic.

Red wines

RED WINES FROM ITALY

2022 LU'LI Appassite - Masca del Tacco ^{G,*} Masca del Tacco / Apulia Fully ripe blackberries, delicate wild raspberries and black currants combine with creamy blueberry liqueur, juicy baked plums and chocolate. Powerful and intense with well-balanced tannins.	0,75 l	€ 41,00
2021 Roma Rosso ^{G,*,#} Azienda Vinicola Federici / Latium The special terroir of volcanic soils gives the wine unique subtleties: Aromas of ripe red fruits paired with balsamic notes. Rounded off with coconut and vanilla notes from the maturation in wood.	0,75 l	€ 49,00
2019 Primitivo di Manduria ^{G,*} Riserva Conte di Campiano / Apulia Notes of ripe plum, cherries, vanilla and a little tobacco fill the nose. The 12 months of ageing in wooden barrels give the Primitivo wonderful notes of cocoa, vanilla and coffee. On the palate it is full-bodied, velvety smooth with delicate spice, pleasant sweetness and beautifully integrated, subtle tannins.	0,75 l	€ 54,00
2019 Chianti Rufina DOCG Riserva Bucerchiale ^{G,*} Fattoria Selvapiana Toscana A spicy, complex nose with meaty, earthy notes of orange peel, iron, sweet spices, leather and ripe plum. Strong and juicy on the palate with a medium to full body and rich, floury tannins. A long, mellow finish.	0,75 l	€ 60,00
2018 Barolo di Barolo DOCG Essenze ^{G,*} Vilte Colte / Piedmont Exudes an intense, ethereal bouquet with aromas of rose blossoms, plums and cinnamon. Full-bodied and balanced on the palate with well-integrated tannins. A complex, powerful companion.	0,75 l	€ 73,00
2019 Brunello di Montalcino DOCG Ugolforte ^{G,*} Tenuta San Giorgio Toscana This rounded red wine with aromas of cherry, strawberry, iron and tobacco is intense and elegant, with a dense matrix of tannins and lively acidity that stay with you for the duration of the long, intricate finish. A harmonious wine that develops well.	0,75 l	€ 79,00
2016 Amarone della Valpolicella Classico Riserva ^{G,*} Zenato / Venice A medley of intense notes of blackberry, blueberry, plum, fig and dried fruit. Underpinned by rum candies, vanilla, roasted notes, fine spices as well as honey and mocha. The polished tannins blend perfectly with the great structure.	0,75 l	€ 118,00

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Red wines

RED WINES FROM SPAIN

2020 Miquel Oliver Mont Ferrutx ^{G,*} 0,75 l € 51,00
Segoria / Spain
Strong body with intense aromas of dark berries.
Complex and multi-layered on the palate.

2018 Murriel Reserva Fincas de la Villa ^{G,*} 0,75 l € 54,00
Fincas Murriel / Rueda
Aromas of dark cherry, mocha and liquorice. Complex and rounded on the tongue with a long-lasting finish.

2020 Ribera del Duero Do Mesoneros de Castilla ^{G,*} 0,75 l € 56,00
Val Soltillo
A fiery, densely layered wine, notes of roasted coffee beans and cocoa, dark berries, full of finesse, good tannin structure.

2011 Mazuelo Garnacha old vines ^{G,*} 0,75 l € 78,00
Nunci Costero / Levante
Deep black red with mineral, fresh notes, blackberries, cassis, clove, fine vanilla and coffee aromas. The palate is rich, full-bodied with incredible aromas and a never-ending finish. A brilliant drop!

2015 Pago Negralada Tempranillo ^{G,*} 0,75 l € 119,00
Abadia Retuerta / Priorat
Full of ripe dark fruit flavours with hints of vanilla and violets.
The finish is complex yet perfectly balanced.

RED WINES FROM PORTUGAL

2019 Dao DOC ^{G,*} 0,75 l € 48,00
Alvaro Castro / Dao - Portugal
Wonderful blackberry fragrance. Also flavours of dark berries and endless fruit, dense grape juice and a smooth mouthfeel. Subtle milk chocolate aromas. Fruity, soft, velvety, intense and luscious.

Red wines

RED WINES FROM THE NEW WORLD

2020 Agostino Crux malbec Valle de Uco ^{G,*}	0,75 l	€ 52,00
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Valle de Uco / Argentina

Ripe cherries, black berries, forest floor and a slight hint of pepper dominate here. A complex, structured taste unfolds.

2022 Casa Silva Quinta Generacion Red ^{G,*}	0,75 l	€ 56,00
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Generacion Red / Chile

Wonderful scent of black cherries, cinnamon, blueberries, blackcurrants. The flavour absorbs these aromas. Rich fruit, well integrated tannin, intense flavour, lingering and smooth.

2019 MAX'S SHIRAZ - CABERNET ^{G,*}	0,75 l	€ 65,00
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Penfolds – Australien

A deep, brilliant burgundy colour. Fruit-infused bouquet with aromas of juicy sour cherry, blackberry and blackcurrant and an underlying hint of herbs and spices. Its flavour its dominated by dark fruits with ripe sour cherry, blackberry and blackcurrant mixed with delicate notes of herbs and spices.

2017 Clonal Selection Syrah ^{G,*}	0,75 l	€ 70,00
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Richard Kershaw / Elgin – South Africa

An amazing Syrah from the iconic vineyard of Richard Kershaw.

Intense aromas of plums, sweet cherries, pepper and spices.

A full bodied red wine with rich tannin notes.

2019 East Bench Zinfandel ^{G,*}	0,75 l	€ 79,00
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Dry Creek Valley / USA

Dense cherry red. Smells of ripe raspberries and cherries, along with some white pepper and tobacco. A nice balance between ripe acidity, almost ethereal fruit and rich, but very fine-grained tannin, with fine a toasty wood sense as finish. A wonderfully straightforward and animating Zinfandel.

2019 Lytton Springs Zinfandel 75%, Carignan, Mourvedre ^{G,*}	0,75 l	€ 115,00
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Petite Syrah / California / USA

The scent entices with dark berry fruit, mulberries, plum jam and mild spices as well as delicate smoky notes of tobacco, toast and black cardamom in the top note. Notes of liquorice and black pepper are also a feature on the palate.

Wines sold by the glass

WHITE WINES SOLD BY THE GLASS

2023 Maximin Riesling ^{G, *} Mosel Deutschland	0,1 l	10,50 €
2023 Weißburgunder trocken ^{G, *, vegan} Weingut Salwey Baden	0,1 l	10,50 €
2024 Lugana ^{G, *} Pratello Lombardei, Italien	0,1 l	10,50 €
2023 Vinas Argentinas Chardonnay ^{G, *} Mendoza Argentinien	0,1 l	10,50 €

ROSÉ WINES SOLD BY THE GLASS

2023 Rosé Saignée ^{G, *} Weingut Pflüger Pfalz, Deutschland	0,1 l	10,50 €
2023 Girofle IGP Rosato ^{G, *} Apulien Italien	0,1 l	10,50 €

RED WINES SOLD BY THE GLASS

2019 Zimmerlin Spätburgunder halbtrocken ^{G, *} Weingut Zimmerlin Baden	0,1 l	10,50 €
2020 Montecucco Rosso DOC Rigoletto ^{G, *, vegan} Colle Massari Toskana, Italien	0,1 l	10,50 €
2020 Miquel Oliver Mont Ferrutx ^{G, *} Segoria Spanien	0,1 l	10,50 €

DESSERT WINES SOLD BY THE GLASS

2022 Köster-Wolf Heimersheimer ^{G, *} Rotenfels Huxelrebe Auslese	0,1 l	10,50 €
2022 Enrique Mendoza »Moscatel La Marina« ^{G, *, vegan} Alicante Spanien	0,1 l	10,50 €

Dear guest, please note that vintage of our wines may change. All of our wines could contain sulphites, egg or milk.

Gin & Tonic

Gin & Tonic ^{2, 9, 16, *} Gordon´s Gin & Schweppes Tonic, Schmetterlingsblüte	0,2l	€ 10,50
Hendricks & Tonic ^{2, 9, 16, *} Hendricks Gin & Thomas Henry Tonic	0,2l	€ 11,50
Monkey 47 & Tonic ^{2, 9, 16, *} Monkey 47 Gin & Thomas Henry Tonic	0,2l	€ 11,50
Gin Sul & Tonic ^{2, 9, 16, *} Gin Sul & Thomas Henry Tonic	0,2l	€ 13,00
Gin & Tonic Non-alcoholic ^{2, 9, 16} Wonderleaf & Schweppes Tonic, Schmetterlingsblüte	0,2l	€ 10,00

Spirits

BRANDY OF GEPPS

Grappa Stravecchia *	2 cl	€ 7,50
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BRANDY OF FASSBIND

Alte Birne *	2 cl	€ 8,00
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BITTER

Ramazotti *	2 cl	€ 4,00
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Jägermeister *	2 cl	€ 4,00
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AQUAVIT

Linie Aquavit ^{2,*}	2 cl	€ 4,00
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Spirits

VODKA

Absolut Vodka *	2 cl	€ 4,00
Grey Goose *	2 cl	€ 7,00

RUM

Havana Club Especial, 5 Años *	2 cl	€ 6,00
Botucal Reserva Rum *	2 cl	€ 7,00

COGNAC

Remy Martin X.O. *	2 cl	€ 16,00
Remy Martin VSOP *	2 cl	€ 8,00

LIQUEUR

Baileys ^{2, 16, D, *}	2 cl	€ 4,00
Sambuca *	2 cl	€ 4,00
Ouzo *	2 cl	€ 4,00
Limoncello *	2 cl	€ 4,00
Walcher Noisette *	2 cl	€ 4,00

TEQUILA

Corralejo Tequila Silver *	2 cl	€ 7,00
Corraquejo Tequila Anejo *	2 cl	€ 7,00

WHISKEY

Jim Beam ^{2, *}	2 cl	€ 7,00
Johnnie Walker Red Label ^{2, *}	2 cl	€ 7,50
Johnnie Walker Black Label ^{2, *}	2 cl	€ 9,50
Chivas Regal 12 Years ^{2, *}	2 cl	€ 10,00

Non alcoholic drinks

SOFT DRINKS

Coca-Cola ^{2, 10, 16}	0,2 l	€ 3,30
Coca-Cola Zero ^{2, 5, 6, 7, 10, 16}	0,2 l	€ 3,30
Fanta ^{2, 3, 16}	0,2 l	€ 3,30
Sprite ¹⁶	0,2 l	€ 3,30
Mezzo Mix ^{2, 10, 16}	0,2 l	€ 3,30
Vio Johannisbeerschorle	0,3 l	€ 3,90
Vaihinger Apfelschorle	0,33 l	€ 3,90
Schweppes Bitter Lemon ^{3, 9, 16}	0,2 l	€ 3,70
Schweppes Ginger Ale ^{2, 16}	0,2 l	€ 3,70
Schweppes Wild Berry ¹⁶	0,2 l	€ 3,70

FRUIT JUICES AND JUICE DRINKS

Orange ^{3, 16}	0,2 l	€ 3,30
Apple ^{3, 16}	0,2 l	€ 3,30
Cherry-Banana ^{3, 16}	0,2 l	€ 3,30

MINERAL WATER

Apollinaris Selection	0,25 l	€ 3,10
	0,75 l	€ 8,20
Apollinaris Vio Still	0,25 l	€ 3,10
	0,75 l	€ 8,20
S. Pellegrino italian mineral water	0,25 l	€ 3,30
	0,75 l	€ 9,10
Acqua Panna still fine dining water	0,25 l	€ 3,30
	0,75 l	€ 9,10

Beers

DRAFT BEER

Gaffel-Kölsch ^{l, *}	0,2 l	€ 3,00
Radler ^{l, 16, *}	0,2 l	€ 3,00
Alster ^{l, 2, 3, 16, *}	0,2 l	€ 3,00
Kölsch-Cola ^{l, 2, 10, 16, *}	0,2 l	€ 3,00
Radeberger ^{l, *}	0,3 l	€ 3,90

BOTTLED BEER

Erdinger Hefeweizen ^{l, *}	0,5 l	€ 5,90
Erdinger Kristallweizen ^{l, *}	0,5 l	€ 5,90
Erdinger Hefeweizen Dunkel ^{l, *}	0,5 l	€ 5,90
Erdinger Weizen non-alcoholic ^{l, *}	0,5 l	€ 4,90
Gaffel Kölsch, non-alcoholic ^l	0,33 l	€ 3,70
Gösser Radler 0,0 %, non-alcoholic ^l	0,33 l	€ 3,70

Hot drinks

COFFEE SPECIALITIES

Coffee Crème ¹⁰	€ 3,10
Cappuccino ^{10, D}	€ 3,60
Latte Macchiato ^{10, D}	€ 3,90
Espresso ¹⁰	€ 2,80
Double Espresso ¹⁰	€ 4,90
Espresso Macchiato ¹⁰	€ 3,50
Double Espresso Macchiato ^{10, D}	€ 5,40
Decaffeinated coffee ¹⁰	€ 2,90

HOT CHOCOLATE

Hot chocolate without cream ^D	Cup	€ 3,50
Hot chocolate with cream ^D	Cup	€ 3,90

TEA

English Breakfast	Cup	€ 2,80
Fancy Chamomile	Cup	€ 2,80
Red Fruit Flash	Cup	€ 2,80
Ginger Breeze	Cup	€ 2,80
Jasmine Ting Yuan	Cup	€ 2,80
Roiboos Vanilla Toffee	Cup	€ 2,80
Royal Earl Grey	Cup	€ 2,80
Sencha Senpai	Cup	€ 2,80
Smooth Mint	Cup	€ 2,80

Additives

- 1 With Preservatives
- 2 With Colouring
- 3 With Antioxidants
- 4 Contains sweetener Saccharin
- 5 Contains sweetener Cyclament
- 6 Contains a source of phenylalanine
- 7 Contains sweetener Acesulfame
- 8 With Phosphates
- 9 Quinine
- 10 Caffeine
- 11 With Flavour enhancers
- 12 Blackened
- 13 Waxed
- 14 Genetically modified
- 15 Contains taurine
- 16 Acidifiers
- * Contains alcohol

ALLERGENES

- A Egg
- B Fish
- C Crustaceans
- D Lactose
- E Celery
- F Sesame
- G Sulph dioxides and sulphites
- H Nuts
- I Glutamate
- J Lupines
- K Edible nuts
- L Mustard
- M Soya
- N Molluscs