BEVERAGES

ESSZIMMER
LIEBLINGSGERICHTE

SOFT DRINKS

JUICES AND FRUIT NECTARS

Pineapple	0.2l	2.50€
Apple	0.2l	2.50€
Banana	0.2l	2.50€
Cranberry	0.2l	2.50€
Strawberry	0.2l	2.50€
Grapefruit	0.2l	2.50€
Cherry	0.2l	2.50€
Mango	0.2l	2.50€
Passion fruit	0.2l	2.50€
Peach	0.2l	2.50€
Blackcurrant	0.2l	2.50€
Tomato	0.2l	2.50€

ALL FRUIT JUICE SPRITZERS

	0.2l	2.50€

THOMAS HENRY

Tonic water	0.2l	4.50€
Bitter lemon	0.2l	4.50€
Ginger ale	0.2l	4.50€

WATERKANT

Cola	0,33l	4,50€
Sugar-free cola	0,33l	4,50€
Orange	0,33l	4,50€
Lemon	0,33l	4,50€
Cloudy apple spritzer	0,33l	4,50€
Rhubarb	0,33l	4,50€
Elderflower	0,33l	4,50€

MINERAL WATER

Waterkant Flut	0.33l	2.10€
natural mineral water, *sparkling*	0.75 l	5.60€
Waterkant Ebbe	0.33l	2.10€
natural mineral water, *still*	0.75 l	5.60€
TAU Spring Water *still*	0.75 l	7.90€
TAU Spring Water *sparkling*	0.75 l	7.90€

BEER

BITBURGER

Bitburger Premium Pils on tap ..... 0.3 l ..... 3.70 €
Bitburger Radler ..... 0.33l ..... 3.70 €
Bitburger 0.0% Pils non-alcoholic ..... 0.33l ..... 3.00 €

PAULANER

Paulaner Wheat Beer naturally cloudy ..... 0.5 l ..... 4.60 €
Paulaner Wheat Beer non-alcoholic ..... 0.5 l ..... 4.10 €
Paulaner Wheat Beer Shandy, non-alcoholic ..... 0.33l ..... 3.00 €

WHITE WINE

RIESLING PINOT BLANC

Benedikt Bimmerle, Baden, Germany ..... 0.1 l ..... 5.50 €

CHARDONNAY LOS VASCOS

Baron de Rothschild, Colchagua Valley, Chile ..... 0.1 l ..... 5.10 €

TRITTENHEIMER APOTHEKE

Riesling “Alte Reben”
Franz Josef-Eifel, Mosel-Saar-Ruwer, Germany ..... 0.1 l ..... 6.20 €

PINOT GRIGIO 15

Castelfeder, South Tyrol, Italy ..... 0.1 l ..... 6.90 €

RED WINE

PINOT NOIR

Benedikt Bimmerle, Baden, Germany ..... 0.1 l ..... 5.50 €

PINOT NOIR

Trinity Oaks
Robert Mondavi, California, USA ..... 0.1 l ..... 6.70 €

CYGNUS

Nero d'Avola & Cabernet Sauvignon
Tasca d'Almerita, Sicily, Italy ..... 0.1 l ..... 6.70 €

ÀN/2

Manto Negro, Callet, Cabernet Sauvignon & Syrah
Ànima Negra, Mallorca, Spain ..... 0.1 l ..... 8.20 €

VAL SOTILLO CRIANZA

Tinta del Pais
Bodegas Ismael Arroyo, Ribera del Duero, Spain ..... 0.1 l ..... 6.30 €

ROSÉ WINE

PINOT NOIR ROSÉ

Benedikt Bimmerle, Baden, Germany ..... 0.1 l ..... 6.90 €

PINOT & CO

Dreissigacker, Rheinhessen, Germany ..... 0.1 l ..... 6.80 €

SPARKLING WINE

SEKT BRUT BLANC

Polz, Südsteiermark, Austria ..... 0.1 l ..... 6.50€
..... 0.75 l ..... 42.00€

CHAMPAGNE

Pommery Brut Royal ..... 0,1l .... 10.00€
..... 0.75 l ..... 70.00€

Pommery Brut Rosé ..... 0.1 l ..... 10.00€
..... 0.75 l ..... 70.00€

Moët & Chandon Impérial Brut ..... 0.75 l ..... 75.00€

OUR BARKEEPERS RECOMMEND

GIN

Gin Mare & Thomas Henry Tonic Water ..... 11.30€
Monkey 47 Sloe Gin & Thomas Henry Dry Tonic ..... 11.30€

VODKA

Danzka Vodka Red & Thomas Henry Bitter Lemon..... 9.10€
Vodka Belvedere & Thomas Henry Cherry Blossom Tonic ..... 11.30€

RUM

Havana Club 7 Años & fritz-kola ..... 9.10€
Matusalem Gran Reserva & Thomas Henry Spicy Ginger Beer..... 11.30€

WHISKEY

Jack Daniel's Single Barrel & fritz-kola..... 9.10€
Woodford Reserve & Thomas Henry Spicy Ginger Beer..... 9.10€

LIQUEUR

Lillet & Thomas Henry Cherry Blossom Tonic ..... 8.70€

AQUAVIT

Malteserkreuz Aquavit ..... 4cl ..... 4.80€
Aalborg Jubiläums-Akvavit ..... 4cl ..... 4.80€
Lysholm Linie Aquavit ..... 4cl ..... 4.80€
Helbing Kümmel ..... 4cl ..... 5.00€

BRANDY

Carlos Primero ..... 4cl ..... 4.80€
Cardenal Mendoza Gran Reserva ..... 4cl ..... 5.60€
Lepanto Brandy de Jerez ..... 4cl ..... 8.30€

COGNAC

Bache-Gabrielsen Thomas XO Prestige, Réserve Edition ..... 4cl ..... 10.00€
Frapin VIP XO Grande Champagne ..... 4cl ..... 12.00€

FRUIT BRANDIES

Kostenzer:

Aged Apple(40%) ..... 4cl ..... 6.40€
Aged Mirabelle Plum (40%) ..... 4cl ..... 8.50€
Dr. Guyot Pear (40%) ..... 4cl ..... 8.50€
Cigar Bock Beer (45%) ..... 4cl ..... 5.60€
Aged Damson (40%) ..... 4cl ..... 8.50€

BITTER

Averna Amaro ..... 4cl ..... 4.70€
Fernet-Branca ..... 4cl ..... 4.30€
Jägermeister ..... 4cl ..... 4.70€
Ramazzotti ..... 4cl ..... 4.70€

LIQUEUR

Amaretto Disaronno ..... 4cl ..... 4.30€
Baileys Irish Cream ..... 4cl ..... 4.30€
Schmankerl Zirbe ..... 4cl ..... 5.60€
Walnut Liqueur ..... 4cl ..... 6.00€

SHERRY & PORT WINE

Sherry Emilio Lustau – Amontillado Los Arcos ..... 5cl ..... 5.00€
Sherry Emilio Lustau – East India Solera ..... 5cl ..... 5.00€
Graham's Tawny Port 10 Years ..... 5cl ..... 5.70€
Graham's Tawny Port 30 Years ..... 5cl ..... 12.00€

COFFEE SPECIALITIES

We can serve you all hot drinks, including a choice of lactose-free milk, oat and soya drinks.

Caffè Crema ..... 2.10 €
Espresso ..... 2.10 €
Double espresso ..... 3.50 €
Cappuccino ..... 3.60 €
Caffè Latte ..... 3.60 €

TEA VARIETIES FROM FERWEH HEIMWEH

ORGANIC BLACK TEA EARL GREY [1, 2]

Mild floral black tea, infused with natural bergamot oil. ..... 2.90 €

ORGANIC BLACK TEA ASSAM BREAKFAST [1, 2]

Powerful in flavour and lovely chestnut red in the cup..... 2.90 €

ORGANIC WHITE TEA PEACH & APRICOT [1, 2]

Delicate apricots and fresh peaches provide
a lovely flavourPleasure experience. ..... 2.90 €

ORGANIC GREEN TEA CHINA ORIGINAL [1, 2]

Tart and fresh notes of classic green
tea revitalise and convince. ..... 2.90 €

ORGANIC GREEN TEA TROPICAL FRUITS [1, 2]

Tangy-sweet notes of South Sea fruits meet fine green tea. ..... 2.90 €

1 Organic Certified 2 Rainforest Alliance Certified

ORGANIC HERBAL TEA CAMOMILE & VERBENA [1, 2]

Camomile buds meet fresh verbena
and create a light citrus flavour. ..... 2.90 €

ORGANIC HERBAL TEA MINT [1, 2]

Pleasantly mild and fresh peppermint flavour. ..... 2.90 €

ORGANIC HERBAL TEA VERBENA & MELISSA [1, 2]

Verbena and Melissa provide a sense of
calm and security. ..... 2.90 €

ORGANIC SPICED TUMERIC & GINGER [1, 2]

Ginger and turmeric combine to create
a spicy flavour experience..... 2.90 €

ORGANIC ROOIBOS TEA BOURBON VANILLA [1, 2]

Full-bodied rooibos tea, crowned with
fine notes real bourbon vanilla..... 2.90 €

ORGANIC HERBAL TEA MINT [1, 2]

Pleasantly mild and fresh peppermint flavour ..... 2.90 €

ORGANIC FRUIT TEA BLUEBERRY & ELDERFLOWER [1 ,2]

Wonderfully fruity flavour from the combination
of blueberry and elderflower..... 2.90 €

ORGANIC GREEN TEA SEA BUCKTHORN & ROSE [1,2] *Recommendation*

This is where the original rosehip meets powerful sea
buckthorn on delicate rose petals and a hint of orange..... 2.90 €

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DISHES

ESSZIMMER

LIEBLINGSGERICHTE

COMPILE YOUR OWN MENU

3-course menu ..... 39.00 €

4-course menu ..... 49.00 €

STARTERS

AVOCADO TATAR
with mango salsa and malt bread chip ..... 6.90 €

HOMEMADE “KAISERSÜLZE” (MEAT JELLY)
with marinated radish salad and celery-apple rémoulade..... 8.50 €

NORTH SEA PRAWNS
with cocktail sauce, avocado foam and lime jelly..... 13.90 €

HOMEMADE GOOSE LIVER PATÉ
with pumpkin brittle, apricot chutney and butter brioche sponge..... 12.90 €

LUKEWARM LOBSTER SALAD
with tarragon sauce, fennel and green salad with orange
and brown bread croutons ..... 19.90 €

All dishes with this symbol are **vegetarian**.

All dishes with this symbol are **vegan**.

* These foods can be cooked to order. Public Health Advisory: Consuming raw or undercooked meats, poultry, sea-food, shellfish or eggs may increase your risk for foodborne illness, especially if you have certain medical conditions.

SOUPS

CREAM OF POTATO SOUP

with oregano dumplings ..... 5.90€

GOULASH SOUP

Hungarian beef soup with bell peppers and tomatoes..... 5.90€

THREE SMALL SOUPS

iced white tomato soup with mint, beef consommé with porcini mushroom ravioli, thickened onion soup with pretzel crostini ..... 8.90€

MIDDLE COURSE

GRANDMA'S GOLDEN MUSTARD EGG

waxy egg* in mustard sauce with fried wild mushrooms, mashed potatoes, freshly sliced truffle and gold flakes ..... 8.50€

BAKED YOUNG SOUSED HERRING

with apple sour cream, green beans and roast potatoes..... 8.70€

HEAVEN & EARTH

fried black pudding on mashed potatoes with apple compote and roasted hazelnuts ..... 9.90€

MAIN COURSE

HOMEMADE BEEF ROULADE

dry aged roast beef with vegetable stuffing and red wine reduction,
with creamed savoy cabbage and nut dumplings..... 18.90€

OUR BEST RAGOUT

veal fillet* in cognac cream sauce with morels, porcini mushrooms
and mushrooms, served with potato rösti ..... 18.90€

COD AND PRAWNS

from the pan with linguine and spinach leaves ..... 22.90€

PIKEPERCH FILLET

fried on the skin, with shallot and balsamic sauce, braised cucumber
and dill vegetables and jasmine rice .....21.90€

CLASSIC WIENER SCHNITZEL

from milk-fed veal with potato-cornichon salad
and cranberry compote .....17.90€

WHOLE POUSSIN

with a pretzel-dumpling filling, accompanied by creamed kohlrabi
and thyme gravy (waiting time approx. 25 minutes) .....16.50 €

CRISPY-JUICY ROAST PORK

with caraway gravy, caramelised sauerkraut and potato dumplings .....15.60€

VEGETABLE GARDEN “DE LUXE”

fine vegetables, roasted in virgin olive oil, flavoured with black
truffle and vegan parmesan foam .....15.90€

SWEET FINALE

1, 2, 3 CHOCOLATE

Ivory chocolate ice cream mousse, milk chocolate cream and crunch, plus a brownie and dark chocolate flames ..... 8.90€

KAISERSCHMARRN

caramelised fluffy, shredded pancake with raisins and stewed plums or apple sauce ..... 12.00€

A REALLY GRAND CAKE

Cheese cake as mousse, foam and ice cream ..... 7.90€

YEAST DUMPLING FILLED WITH PLUMS

served with poppy seed powdered sugar and vanilla sauce ..... 7.50€

SELECTION OF CHEESES

Choice of six different cheeses ..... 15.00€
Choice of nine different cheeses ..... 20.00€