



DEAR GUEST,

Welcome to our temple!

Enjoy a relaxed atmosphere, whether you're here as a couple or together with your Parea (friends and family), and savor the freshly prepared dishes we offer in our restaurant.

Sharing a meal with family and friends is an worldwide tradition and is just as important as the food itself.

Our dishes may not be overly fancy, but they impress with the use of fresh ingredients and authentic spices.

Since all dishes are prepared fresh, the cooking time may be a little longer during busy hours.

Our restaurant also offers plenty of space for family celebrations, company parties, birthdays, weddings, baptisms, and many other occasions.

We look forward to your visit and wish you a pleasant time with us!

INTERESTED IN CATERING?

Our team is happy to assist you with events of any kind. Whether it's a private celebration with friends and family or a large business event – we offer suitable culinary solutions, from finger food to a comprehensive buffet.

Feel free to contact us.

OPENING HOURS

Monday - Saturday:

5pm - 10pm

Sundays and Holidays:

11:30am - 2pm & 5pm - 10pm

Warm cuisine available for order until 9:30pm



YOUR EVENT

For celebrations and events of all kinds,
such as First Communions, Confirmations, birthdays, anniversaries,
and other large family gatherings, as well as presentations, corporate parties,
and Christmas celebrations,
we can offer our side room with space for up to 120 people.

If you need more room, our entire restaurant is also available,
accommodating approximately 250 guests.

To serve your guests,
we are happy to put together special menus and buffets from our menu.

Please share your wishes and requirements with us –
we look forward to your inquiry!

If you prefer to celebrate at home or at your company,
our party service is also available to you.

PARTY-SERVICE

Whether for business or private occasions –
enjoy the quality of our dishes at a location of your choice.

If you wish, we can prepare your order for pickup directly at our restaurant.

This way, your celebration will become an unforgettable experience
that your guests will be talking about for a long time.

We look forward to your inquiry!

Tel. 06227-891064

Email: info@mint-walldorf.de

Schwetzingen Str. 88 • 69190 Walldorf

www.mint-walldorf.de



APPETIZERS

mint
grill, sushi & more

1. GYOZA with chicken in ponzu-truffle-sauce

5 pieces per serving € 7.50

Ingredients: wheat flour, chicken, ponzu-truffle-sauce. Allergens: A

2. SAI GON SPRING ROLLS filled with Chicken

3 pieces per serving € 6.50 Vegetarian 6 pieces per serving

Ingredients: vegetables, glass noodles, taro, sweet and sour fish-sauce, rice paper. Allergens: B,F

3. SUMMER ROLLS

a. Chicken € 7.50

b. Prawns^B € 8.90

c. Tofu € 7.00

Ingredients: rice paper, lettuce, cucumber, pickled radish, mango, rice noodles, hoisin sauce, roasted peanuts. Allergens: B,E

4. EBI TEMPURA PRAWNS

4 pieces per serving € 7.90

Ingredients: prawns, tempura batter, panko, sweet-chilli-sauce. Allergens: A,B

5. EDAMAME

€ 5.90

Ingredients: Soy Beans

6. SATE SKEWERS € 6.00

Ingredients: 2 chicken skewers with peanut sauce. Allergens: None

SOUPS & SALADS

7. TOM KHA-SOUP

a. Prawns^B € 8.90

c. Chicken € 7.90

b. Tofu € 7.50

Ingredients: coconut milk, tomatoes, mushrooms, onions, lemongrass. Allergens: B,F

8. TOM-YUM-SOUP

a. Prawns^B € 8.90

c. Chicken € 7.90

b. Tofu € 7.50

Ingredients: tomatoes, mushrooms, onions, lemongrass. Allergens: B,F

9. PHÖ

GROSS

a. Beef € 17.90

b. Tofu € 16.90

Ingredients: Vietnamese rice ribbon noodles, coriander, spring onions, onions, bone broth. Allergens: None

10. LARGE MIXED SALAD with honey balsamic dressing

and baguette with it

a. Tuna € 16.90

b. Prawns^B € 16.90

c. Chicken € 14.90

Ingredients: Roasted sesame seeds, avocado, cherry tomatoes, lettuce. Allergens: A, sesame seeds

11. SEAWEED SALAD € 6.90

Ingredients: Sweet and sour seaweed salad. Allergens: None

SMALL DISHES

12. SALMON TATAR with truffle-sauce and garlic bread € 16.90

Ingredients: salmon, avocado, onions, ponzu sauce. Allergens: A,B,D,F

13. GRILLED OCTOPUS

with aubergine in hot chili-sauce and garlic bread € 19.00

Ingredients: octopus, grilled eggplant, hot sauce. Allergens: A,N,F

DESSERT

Tiramisú^{G,6} € 7.50

Panna Cotta^G with mango sauce € 7.50

Crème Brûlée^{C,G} € 7.50

SUSHI SET

SALMON LOVE^{a,d,g} 26,90 €

6 Pcs Sake Maki

5 Pcs Sake Nigiri

4 Pcs Sake Sashimi

€ 5.50

FOREVER ALONE^{a,b,d,g,k,n} 31,90 €

6 Pcs Maki

5 Pcs Tempura Roll

1 Pcs Nigiri

8 Pcs Fusion Roll

TWO IN LOVE^{a,b,d,g,k,n} 59,90 €

2 Pcs Nigiri, 2 Sashimi

8 Pcs Fusion Roll

6 Pcs Uramaki

12 Pcs Maki

10 Pcs Tempura Roll

FOR KIDS

30. Chicken Nuggets^{A1,C}

(6 Pcs) with French Fries € 9.50

31. Fried Rice^C

mit Hähnchenfleisch, Ei und Gemüse € 9.50

32. Fried Noodles^{A1,C}

mit Hähnchenfleisch, Ei und Gemüse € 9.50

33. Sate Chicken skewers

(3 Pcs) with French Fries € 9.50

34. Chicken-Schnitzel^{A1,C}

with French Fries € 11.50

**Für take-away
packaging,
we charge € 1.00
per item.**

EXTRA SIDE ORDERS

(only with main dishes)

- French fries € 4.50

- Sweet potato fries € 5.90

- Mixed Salad € 5.90

- Coconut Turmeric Rice € 4.50

- Jasmin rice € 4.00

ICE CREAM & SORBET

Ice Ball

Vanilla^G € 2,00 €

Strawberry^G € 2,00 €

Chocolate^G € 2,00 €

Maple Walnut^G € 2,00 €

Sorbet Ball

Lemon / Passionfruit / Raspberry 2,00 €

MAIN DISHES

All main courses (except rice dishes and pasta dishes), are served with jasmine rice.

14. URUGUAY BLOCKHOUSE STEAK (250g) with lemon-grass

Ingredients: 30 days aged Uruguay Blockhouse Steak, seasonal vegetables, salad. Allergens: None

€ 32.50

15. URUGUAY STEAK & PRAWNS (2 Prawns)

Ingredients: 30 days aged Uruguay Blockhouse steak with 2 shrimps, seasonal vegetables, salad. Allergens: None

€ 38.90

16. WOK VEGETABLES with fine oyster-sauce

Ingredients: Seasonal vegetables, zucchini, broccoli, bell peppers, mushrooms, Princess beans, soy oyster sauce, jasmine rice. Allergens: B,F

Corn-Chicken	€ 21.90	Tofu	€ 16.90	Salmon	€ 24.90	Zander	€ 24.90
Prawns ^B	€ 24.90	Duck	€ 22.90	Beef	€ 21.90		

17. WOK VEGETABLES (seasonal) in green pepper-sauce

Ingredients: Seasonal vegetables in green pepper sauce, zucchini, broccoli, bell pepper, Mushrooms, princess beans, jasmine rice. Allergens: B,F

Corn-Chicken	€ 21.90	Tofu	€ 16.90	Salmon	€ 24.90	Zander	€ 24.90
Prawns ^B	€ 24.90	Duck	€ 22.90	Beef	€ 21.90		

18. WOK VEGETABLES (seasonal) in fine peanut-sauce

Ingredients: Seasonal vegetables in peanut sauce, zucchini, broccoli, bell pepper, Mushrooms, princess beans, jasmine rice. Allergens: B,F

Corn-Chicken	€ 21.90	Tofu	€ 16.90	Salmon	€ 24.90	Zander	€ 24.90
Prawns ^B	€ 24.90	Duck	€ 22.90	Beef	€ 21.90		

19. PRAWNS with tamarind fish-sauce

Ingredients: Seasonal vegetables, tamarind fish sauce, jasmine rice. Allergens: B,F

€ 32.50

20. RED THAI-CURRY with coconut milk and seasonal vegetables

Ingredients: Thai curry, coconut milk, seasonal vegetables, zucchini, broccoli, bell pepper, Mushrooms, princess beans, Thai basil, jasmine rice. Allergens: B

Corn-Chicken	€ 21.90	Tofu	€ 16.90	Salmon	€ 24.90	Zander	€ 24.90
Prawns ^B	€ 24.90	Duck	€ 22.90	Beef	€ 21.90	Tofu	€ 16.90

21. YAKI UDON NOODLES with seasonal vegetables

Ingredients: Udon noodles with seasonal vegetables, special dark sauce. Allergens: B,F

Chicken	€ 21.90	Tofu	€ 16.90	Beef	€ 21.90
Prawns ^B	€ 24.90	Duck	€ 22.90		

MAIN DISHES

All main courses (except rice dishes and pasta dishes), are served with jasmine rice.

22. PHAD THAI with seasonal vegetables (spicy)

Ingredients: Rice noodles with egg, bean sprouts, bell peppers, carrots, onions. Refined with peanuts and tamerind sauce. Allergens: E,F

Corn-Chicken	€ 18.90	Tofu	€ 16.90	Beef	€ 21.90
Prawns ^a	€ 24.90	Duck	€ 22.90		

23. FRIED PHOEA RICE-NOODLES or EGG-NOODLES

with seasonal vegetables

Ingredients: rice noodles or egg noodles with egg, bean sprouts, zucchini, Broccoli, peppers, carrots, leeks, Thai basil. Allergens: E,F

Chicken	€ 18.90	Tofu	€ 16.90	Beef	€ 21.90
Prawns ^a	€ 24.90	Duck	€ 22.90		

24. GREEN THAI-CURRY with coconut milk and seasonal vegetables

Ingredients: with coconut milk spicy spiciness, fried wok vegetables, zucchini, broccoli, bell pepper, Princess beans, mushrooms and fresh Thai basil. Allergens: D,G

Chicken	€ 21.90	Duck	€ 22.90	Zander	€ 24.90
Prawns ^a	€ 24.90	Salmon	€ 24.90	Beef	€ 21.90
Tofu	€ 16.90				

25. SWEET-SOUR TROPICANA

Ingredients: with coconut milk, red papaya, in red Thai curry, yellow papaya, guava, basil, pineapple and lychees (slightly spicy). Allergens: B,D,G

Corn-Chicken	€ 21.90	Duck	€ 22.90	Zander	€ 24.90
Prawns ^a	€ 24.90	Salmon	€ 24.90	Beef	€ 21.90
Tofu	€ 16.90				

26. FRIED RICE

Ingredients: with egg, bean sprouts, zucchini, broccoli, bell pepper, carrots, leeks, Thai basil. Allergens: B,C,D,F,N,5

Chicken	€ 18.90	Tofu	€ 16.90	Beef	€ 21.90
Prawns ^a	€ 24.90	Duck	€ 22.90		

27. SHIRITAKI KONJAK NOODLES

Ingredients: low-carb noodles (4g carbs per 100g noodles) with bean sprouts, zucchini, broccoli, peppers, carrots, leeks, Thai basil. Allergens: B,C,D,F,N,5

Chicken	€ 19.90	Tofu	€ 16.90	Beef	€ 22.90
Prawns ^a	€ 24.90	Duck	€ 23.90		

28. POTATOES WITH CASHEW NUTS

Ingredients: Red onion and carrots in red Thai curry. A1,B,D,F,N

Corn-Chicken	€ 22.90	Duck	€ 22.90	Zander	€ 24.90
Prawns ^a	€ 24.90	Salmon	€ 24.90	Beef	€ 21.90
Tofu	€ 16.90				

29. ROASTED CHANTERELLES

Ingredients: Chanterelles in red Thai curry coconut milk (slightly spicy. Allergens: A1,B,D,F,N

Corn-Chicken	€ 24.90	Duck	€ 25.90	Zander	€ 26.90
Prawns ^a	€ 26.90	Salmon	€ 26.90	Beef	€ 24.90
Tofu	€ 19.90				

COFFEE-SPECIALS

Coffee ⁶	3,00 €
Espresso ⁶	3,00 €
Double Espresso ⁶	5,50 €
Cappuccino ^{c,6}	3,90 €
Milkcoffee ^{c,6}	4,50 €
Latte Macchiato ^{c,6}	4,50 €
Espresso Macchiato ^{c,6}	3,50 €



TEA-SPECIALS

Glass of Tea	3,50 €
<i>Black Tea⁶ / Green Tea / Chamomile Tea / Peppermint Tea / Fruit Tea / Turmeric Ginger / Moroccan Mint / Rooibos Vanilla</i>	



SOTDRINKS

Coca-Cola ^{4,6,7}	0,33 l. FI.	4,00 €
Coca-Cola Zero ^{3,4,5,6,7} / Mezzo Mix ^{4,7,8}	0,33 l. FI.	4,00 €
Fanta Orange ^{2,4,7,8} / Sprite ⁷	0,33 l. FI.	4,00 €
Mineral Water (sparkling or still)	0,4 l. FI.	4,00 €
Bitter-Lemon ^{4,11} / Ginger-Ale ^{4,11} / Tonic ¹¹	0,2 l. FI.	3,90 €
Red Bull Energy Drink ^{1,4,6}	0,25 l Dose	4,00 €



Teinacher Gourmet Water (medium or still)	0,25 l. FI.	3,00 €
Teinacher Gourmet Water (medium or still)	0,75 l. FI.	7,00 €
Teinacher Pleasure-Lemonade		
Currant-Elderberry ^{2,8}	0,33 l. FI.	4,00 €
Lime-Mint ^{2,8}	0,33 l. FI.	4,00 €



Fuze Tea - Iced Tea		
Lemon ⁴	0,33 l. FI	4,00 €
Peach ⁴	0,33 l. FI	4,00 €



FRUIT JUICES & NECTARS

BY NIEHOFFS VAIHINGER

Apple Juice clear

Orange Juice

Mango Juice

Pinapple Juice

Grapefruit Juice

Currant Nectar

Passionfruit Nectar

Cherry-Banana Nectar

Guava Nectar

All juices and nectars as spritzers



0,2 l.

0,4 l.

3,00 €

4,90 €

3,00 €

4,90 €

3,00 €

4,90 €

3,00 €

4,90 €

3,00 €

4,90 €

3,00 €

4,90 €

3,00 €

4,90 €

3,00 €

4,90 €

3,00 €

4,90 €

2,90 €

4,50 €

DRAFT-BEER

Wolf Pilsner Beer^{A,1}

Heidelberger Lager Beer

Wolf Wheat Beer^{A,1}

Radler (sweet or sour)^{A1,4}

Diesel (Cola-Beer)^{A1,4,6,7}

Russ Wheat Radler Beer^{A1,4}

Cola-Wheat Beer^{A1,4,6,7}

Banana-Wheat Beer^{A1}



0,3 l.

0,4 l.

3,50 €

4,50 €

3,50 €

4,50 €

0,3 l.

0,5 l.

3,50 €

4,90 €

3,50 €

4,90 €

3,50 €

4,90 €

3,50 €

4,90 €

3,50 €

4,90 €

4,90 €



BOTTLE-BEER

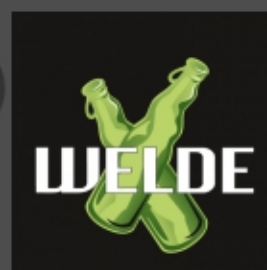
Heidelberger Cristall Wheat Beer^{A,1}

Heidelberger dark Yeast Wheat Beer^{A,1}

Radler alcohol free^{A,1}

Welde alcohol free Yeast Wheat Beer

Welde No 1 alcohol free Pilsner^{A,1}



0,5 l. FI

4,90 €

0,5 l. FI

4,90 €

0,5 l. FI

4,90 €

0,5 l. FI

4,90 €

0,33 l. FI

3,90 €

OPEN GERMAN WHITE WINES

	0,1 l.	0,20 l.
Pinot Gris ^{z16} dry, QbA, Baden <i>elegant, fruity and spicy</i>	3,00 €	5,90 €
Riesling ^{z16} dry, Cabinet, Baden <i>refreshing, with a fine scent of peaches</i>	3,00 €	5,90 €
All these wines as spritzer, sweet or sour	0,30 l.	4,90 €

OPEN GERMAN ROSÉ / WHITE AUTUMN-WINES

	0,1 l.	0,20 l.
Pinot Noir Rosé ^{z16} Quality Wine, Baden <i>dry, light with fruity bouquet</i>	3,00 €	5,90 €
Portuguese White Autumn ^{z16} Quality Wine, Baden <i>Sweet, delicate, drinkable and fruity</i>	3,00 €	5,90 €
All these wines as spritzer, sweet or sour	0,30 l.	4,90 €

OPEN GERMAN RED WINES

	0,1 l.	0,20 l.
Dürkheimer Dornfelder ^{z16} dry, Quality Wine, Pfalz <i>like ripe blackberries and plums</i>	3,00 €	5,90 €
Pinot Noir ^{z16} dry, Quality Wine, Baden	3,00 €	5,90 €
All these wines as spritzer, sweet or sour	0,30 l.	4,90 €

OPEN ITALIAN RED WINES

Lambrusco, DOC ^{z16} <i>fruity, tangy and sweet</i>	0,20 l.	0,20 l. 5,90 €
Chianti, DOCG ^{z16} <i>deep red Color, fruity</i>	0,20 l.	6,50 €
Montepulciano DOC ^{z16}	0,20 l.	6,50 €
Primitivo IGT ^{z16} <i>ruby red, fruity, delicate bouquets, dry</i>	0,20 l.	6,50 €
Merlot <i>of the Provance, deep red, beery taste, dry</i>	0,20 l.	6,50 €

OPEN ITALIAN WHITE WINES

Pinot Grigio ^{z16} dry, veneto <i>light green, scented with fresh apples</i>	0,20 l.	6,50 €
Chardonnay ^{z16} dry, veneto <i>harmoniously subtle fruit</i>		6,50 €

All these wines as spritzer, sweet or sour 0,30 l. 4,90 €

CHAMPAGNER / CREMANT / PROSECCO

Moet Chandon Brut Imperial	0,75 l. FI	120,00 €
Moet Chandon Ice Imperial	0,75 l. FI	150,00 €
Moet Chandon Brut Rosé	0,75 l. FI	150,00 €
Dom Pérignon Vintage	Price on Request	
Ruinart Brut Rosé	0,75 l. FI	180,00 €
Crémant	0,75 l. FI	45,00 €
Prosecco	0,75 l. FI	35,00 €

APERITIFS

Martini Bianco	10 cl.	6,50 €
Campari Soda ⁴	0,3 l.	7,90 €
Campari Orange ⁴ oder Maracuja	0,3 l.	7,90 €

DIGESTIFS / BITTERS

	0,2 cl.	0,4 cl.
Sambuca	3,00 €	5,50 €
Jägermeister ⁴	3,00 €	5,50 €
Ouzo 12	3,00 €	5,50 €
Tequila Weiß.	3,00 €	5,50 €
Tequila Gold	3,00 €	5,50 €
Fernet Branca ⁴	3,00 €	5,50 €
Kirschwasser (Cherry Water)	3,90 €	7,00 €
Williams-Birne	3,90 €	7,00 €
Mirabell	3,90 €	7,00 €
Ramazotti ⁴		5,50 €
Amaro di Averna ⁴		5,50 €
Baileys ^{4,G}		6,00 €

COGNAC / BRANDY

Hennessy V.S	2 cl.	6,50 €
Hennessy Fine de Cognac VSOP	2 cl.	8,50 €
Hennessy X.O.	2 cl.	23,00 €
Hennessy Paradise Imperial	2 cl.	90,00 €
Otard VSOP	2 cl.	5,50 €
Merlet	2 cl.	7,50 €
Merlet XO	2 cl.	12,50 €
Remy Martin VSOP	2 cl.	5,50 €
Remy Martin Grand Cru	2 cl.	7,50 €
Maison Gantier VS	2 cl.	5,50 €
Maison Gantier XO	2 cl.	12,50 €
Frapin Cognac	2 cl.	14,50 €
Asbach Ancient Brandy	2 cl.	5,50 €

RUM

Havana Club Anejo 3 Anos	4 cl.	6,00 €
Havana Club Anejo 7 Anos	4 cl.	8,50 €
Don Papa	4 cl.	7,50 €
All Rum as Longdrinks	0,2 l.	+2,00 €

WHISKY / WHISKEY

Johnnie Walker Red Label	4 cl.	6,50 €
Johnnie Walker Black Label	4 cl.	8,50 €
Jack Daniel's Old No. 7	4 cl.	6,50 €
Maker's Mark	4 cl.	6,50 €
Ardmore Single Malt Scotch	4 cl.	8,50 €
Four Roses	4 cl.	7,50 €
Mekong	4 cl.	7,50 €
Southern Comfort	4 cl.	7,50 €
Ardberg 10 years old	4 cl.	8,50 €
All Whiskeys as Longdrinks	0,2 l.	+2,00 €

VODKA

Absolut Vodka	4 cl.	6,50 €
Belvedere	4 cl.	9,50 €
Beluga Vodka	4 cl.	9,50 €
Grey Goose	4 cl.	9,50 €
All Vodka as Longdrinks	0,2 l.	+ 2,00 €

GIN 4 cl. with 0,2 l. Tonicwater

Bombay Sapphire London Dry Gin	11,50 €
Tanqueray	11,50 €
Brokers Gin	11,50 €
Hendrick's Gin	12,90 €
Brockmans	12,90 €
Monkey 47	12,90 €
Tanqueray No. 10	12,90 €

CLASSIC COCKTAILS with 4cl Alcohol

- 0,3L**
8,90 €
- 1 Caipirinhas**
Cachaca, brown cane sugar, lime
- 3 Mojito** **8,90 €**
Havana rum, lime, fresh mint, brown cane sugar, soda
- 4 Cuba Libre** **8,90 €**
Havana rum, lime, cola^{4,6,7}
- 6 Gin Gimlet** **8,90 €**
Gin, Martini, Lime, Lime Juice

STRONG & BEASTY COCKTAILS with 4cl Alcohol

- 0,4L**
9,50 €
- 9 Loc's special Mai Tai**
Brown Rum 73%, lime juice, lemon, almond syrup
- 11 Long Island Ice Tea^{4,6,7}** **9,50 €**
White rum, vodka, gin, triple sec, lime, lime juice, Coca-Cola
- 12 Zombie^{2,16,17}** **9,50 €**
Appleton Dark, white rum, Old Pascas 73, Cointreau, grenadine, passion fruit, lemon juice, pineapple juice, orange juice

SOUR COCKTAILS with 4cl Alcohol

- 0,2L**
8,50 €
- 14 Gin Sour** **8,50 €**
Gin, lemon, sugar syrup
- 15 Vodka Sour** **8,50 €**
Vodka, lemon juice, sugar syrup
- 16 Campari Sour^{4,11}** **8,50 €**
Campari, lemon juice, sugar syrup^{2,13}
- 17 Aperol Sour^{4,11}** **8,50 €**
Aperol, lemon, sugar syrup, orange juice^{2,13}
- 18 Amaretto Sour** **8,50 €**
Amaretto, lemon, sugar syrup
- 19 Whiskey Sour** **8,50 €**
Four Roses, lemon juice, sugar syrup

CREAMY DREAM COCKTAILS with 4cl Alcohol

- 0,4L**
9,50 €
- 20 Bailey's Colada^{4,8,G,z17}** **9,50 €**
Bailey's, Malibu, coconut syrup, pineapple, cream
- 23 Pina Colada^{8,G,z17}** **9,50 €**
White rum, coconut syrup, pineapple juice, cream

PROSECCO INTERMIXTURES

38 Prosecco ^{8,z16}	0,3L
	5,50 €
39 Sarti Spritz ^{with 4cl Alcohol} <i>Prosecco, Sarti, Soda</i>	8,50 €
40 Campari Spritz ^{4,11} ^{with 4cl Alcohol} <i>Prosecco, Campari, Soda</i>	8,50 €
41 Aperol Spritz ^{4,11} ^{with 4cl Alcohol}	8,50 €
42 Hugo, Prosecco ^{z16} <i>Fresh mint, lime, elderflower syrup</i>	8,50 €
43 Lillet Wild Berry ^{4,6} ^{with 4cl Alcohol} <i>Lillet, Prosecco, Russian Berry</i>	8,50 €

NON-ALCOHOLIC COCKTAILS

46 Ipanema ^{4,z17}	0,4L
<i>Lime, white cane sugar, mint, passion fruit nectar, ginger ale</i> ^{2,17}	8,50 €
49 Virgin Colada ^{8,G,z17} <i>Pineapple juice, coconut syrup, cream</i>	8,50 €
50 Fruitpunch <i>Pineapple juice, orange juice, grenadine, soda</i> ^{4,8,z17}	8,50 €

BOTTLED WHITE WINES

Dr. von Bassermann Pfalz	0,7L
Pinot Gris ^{z16} dry 13 Vol%	35,00 €
<i>This family dynasty has been influencing quality winemaking since 1718. This Pinot Gris impresses with ripe apple fruit and mild acidity.</i>	
Sauvignon Blanc ^{z16} , dry 12 Vol%	35,00 €
<i>The Sauvignon Blanc presents itself with fruity nuances of cassis, elderflower, grassy notes and pepper.</i>	
Knipser, Pfalz	
Chardonnay & Pinot Blanc ^{z16} dry 13 Vol%	35,00 €
<i>Harmonious, thanks to the fullness of the Pinot Blanc and the typical spice of the Chardonnay. Aromas of preserved fruit.</i>	
Italy	
Lugana Cadei Frati ^{z16} 13 Vol%	35,00 €
<i>Aromas of herbs, meadow flowers, and a hint of almond cream. Highly aromatic, full-bodied, with delicate acidity. The finish is soft, balanced, and elegant.</i>	

BOTTLED RED WINES

Spain - Marques de Riscal,

0,7L

Rioja ^{z,16} Spain 14 %Vol

45,00 €

An approachable Rioja, with aromas of red berries, sweet cherry, and spices. A soft fruity core and harmonious interplay.

Italy

Chianti Riserva ^{z,16}

33,00 €

A refreshing Chianti Riserva. It displays fruit and has a dry, appetizing finish.

Primitivo ^{z,16} 13,5 %Vol

29,00 €

Powerful with aromas of red berries and plums, round spice, and subtle wood tones. Full-bodied, fruity, and restrained tannins.

BOTTLED ROSÉ WINES

Knipser, Pfalz

0,7L

Johannishof Rosé ^{z16}, dry 12 Vol%

35,00 €

With a delicate salmon-pink hue and refreshing notes of ripe fruit, it's dry and fresh on the palate, ideal for balmy summer evenings.

Für take-away packaging, we charge € 1.00 per item.

All prices incl. Tax and service charges

Additives:

1 = Preservatives 2 = With antioxidants

3 = contains a source of phenylalanine

4 = with color 5 = with sweetener 6 = contains caffeine

7 = Acidulant

8 = Stabilizers

11 = contains quinine

z16 = sulfite

z17 = pectin

Allergens:

A1= Cereals containing gluten
(WHEAT and products thereof)

B = Crustaceans
and products derived therefrom

C = Eggs
and products derived therefrom

D = fish
and products derived therefrom

E = Peanuts
and products derived therefrom

F = Soybeans
and products derived therefrom

G = Milk
and products derived therefrom

M = Lupins
and products derived therefrom

N = Molluscs
and products derived therefrom