



BEVERAGE SELECTION

COCKTAILS

	EUR
DRY MARTINI COCKTAIL	
Tanqueray Gin	
Noilly Prat Vermouth	17,00
NEGRONI	
Campari	
Tanqueray Gin	
Antika Formula Vermouth	17,00
Cosmopolitan	
Tanqueray Gin	
Cointreau	
Lime Juice	
Raspberry Syrup	17,00
MAI TAI	
Bacardi	
Appleton Estate	
Dry Curacao	
Lime Juice	
	17,00
WHISKEY SOUR	
Markers Mark Bourbon Whisky	
Lemon Juice	17,00
GIN FIZZ	
Tanqueray Gin	
Lemon Juice	17,00

SPARKLING WINE

		0,10l	EUR 0,75l
	Schloss Vaux Blanc de Noir Brut	12,00	52,00
	Ruinart Brut	22,00	140,00
	Ruinart Rosé	26,00	170,00

WHITE WINE

			EUR
2019	Seckinger, Palatinate vom Löss (Riesling)	0,1l	8,50
2019	Wittmann, Rhinehessen Weissburgunder	0,1l	9,00
2018	Huber, Baden Grauburgunder	0,1l	10,00

ROSÉ WINE

			EUR
2019	Thymiopoulos Vineyards, Macedonia Rosé de Xinomavro	0,1l	8,50
2019	Knipser, Palatinate Clarette Rosé (Cabernet Sauvignon, Cabernet Franc, Merlot)	0,1l	8,00

RED WINE

			EUR
	Preisinger, Burgendland		
2019	Puszta Libre gekühlt serviert (Zweigelt, St. Laurent)	0,1l	8,00
	4 Kilos Vinícola, Mallorca		
2018	12 Volts (Callet, Fogoneu, Syrah)	0,1l	12,00
	Bodegas Izadi, Rioja		
2015	Selección, Reserva (Tempranillo, Graciano)	0,1l	11,00

BEER

			EUR
	Gaffel Kölsch on tap	0,20l	3,80
	Bitburger Pils	0,33l	4,80
	Bitburger Drive alcohol-free	0,33l	4,30
	Benediktiner Wheat Beer bright	0,50l	7,40
	Benediktiner Wheat Beer dark	0,50l	7,40
	Benediktiner Wheat Beer alcohol-free	0,50l	7,40

ALCOHOL-FREE BEVERAGES

EUR

Sprite / Fanta	0,20l	5,20
Coca-Cola / Light / Zero	0,20l	5,20
Gerolsteiner Apfelschorle	0,20l	5,20
Juices	0,20l	5,20
Cold-pressed - Grapefruit Juice / Orange Juice	0,20l	9,50

MINERAL WATER

EUR

Gerolsteiner	0,25l	4,70
	0,50l	7,40
San Pellegrino / Evian / Aqua Panna	0,25l	5,20
	0,50l	7,60

HOT DRINKS

EUR

Espresso	4,80
Cappuccino	5,60
Double Espresso	6,40
Cup Coffee	4,80
Pot of Coffee	8,20
Latte Macchiato	6,40
Hot Chocolate	7,60
Tea Selection	9,50
Please contact our employee for recommendation	



FOOD SELECTION

STARTERS

EUR

French savory mini buns

Salted and seasonal butter from Bavarian free-range cows

6,00

Summer Salad

Balsamic dressing, sun-dried tomatoes, avocado and white bread

13,00

With the option of

Fried corn-fed chicken breast

14,00

Fried Glenn Douglas salmon

16,00

French vintage sardines

Garlic bread and red Cipollini onions

19,00

Half dozen Fines de Claire oysters

Shallots Vinaigrette, Chester bread und lemon slice

29,00

10g Prunier St. James Caviar

Toast, shallots, yolk, egg white and crème fraiche

46,00

SOUPS

Guinea fowl consommé

Root vegetable and guinea fowl ravioli

16,00

EXCELSIOR-ROLLS

EUR

Vegi Farm roll

Rye roll, local goat cheese, Excelsior honey
Pickled heritage carotte and backed amaranth

7,00

Txogitxu Roastbeef roll

Mustard grain roll, Txogitxu roast beef, Dijon mustard cream,
fried lettuce, pickled cucumber and roasted Vidalia onions

12,00

Spicy Tuna roll

Coriander roll, tuna, chili cream and avocado

12,00

MAIN DISHES

EUR

Homemade Tagliatelle

Sliced green asparagus and Italian summer truffle

24,00

Txogitxu Prime Beef Burger (180g)

Brioche bun, chili mayonnaise, lettuce, heirloom tomatoes,
pickled cucumber and caramelized onions

26,00

Fried turbot

Lemon Verbene, fried chanterelles,
French apricots and polenta

46,00

Fillet steak of free-range German cattle

Port wine rhubarb sauce, peas and creamy potato mash

58,00