



MENU

GEISEL'S VINOTHEK

Our Classics

served from 12.00 – 23.00 h

Prosciutto San Daniele

Small portion € 6,00 Big portion € 9,50

Bacon San Daniele:

Small portion € 5,50 Big portion € 9,00

Prosciutto San Daniele with buffalo mozzarella € 9,50

Marinated black and green olives € 3,90

Crostini with puree of green and black olives € 5,00

Crostini with tomatoes, basil and olive oil € 5,00

Crostini with chicken liver € 6,00

Big portion assorted crostini € 7,00

Penne all'arrabiata € 9,80

Cold sliced roast beef with fried potatoes and sauce rémoulade € 15,00

Marinated salmon with dill - mustard sauce and potato pancakes € 11,50

Variation of cheese from our Munich Maître Fromager Günther Abt

Small portion, three kinds € 9,50

Big portion, five kinds € 13,50



GEISEL'S VINOTHEK

LUNCH – MENU

Small prosciutto San Daniele and marinated olives
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Confit shoulder of young pig in a stock with shallots,
white cabbage and marjoram
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incl. coffee or espresso and 0,5 l Pellegrino

€19,50

MENU

3 courses at your choice
from 18.30 – 22.30 h

€ 40,00

each added course **€9,00**

Our wine of the week

2009 St. Joseph Blanc
Etienne Guigal, Côtes du Rhône

0,1 l € 5,90

0,2 l € 11,80



GEISEL'S VINOTHEK

Our Chef de Cuisine Frank Tautenhahn recommends:

from 12.00 until 14.30 h and 18.30 until 23.00 h

Starters

Lukewarm Red King salmon with cauliflower, fried quail egg
and melted parsley € 14,50

Smoked duck breast with pumpernickel, red cabbage puree
and port wine apple € 14,00

Smoked carp with salsify and water cress € 14,00

Soups

Venison essence with semolina dumplings, gin and black nuts € 8,50

Foamed Champagne soup with cheek and tongue of veal € 8,50

Pasta und more

Penne all'arrabiata € 9,80

San Daniele-cream cheese ravioli with red onions and pear € 14,50

Pappardelle with lamb ragout and braised shallots € 15,50

Saffron risotto with fine fishes, confit squid, lime oil and oyster foam € 14,00

Main course

Catfish in beetroot stock with sauerkraut cushion of pastry and horseradish € 25,00

Trout with cucumber pearl barley, Puntarella and crab sauce € 22,50

Cold sliced roast beef with fried potatoes and sauce rémoulade € 15,00

Saltimbocca of lamb with artichokes, olives and macaroni chartreuse € 26,00

Young wild boar with sweet-sour roots and bacon dumplings € 27,00

Desserts

Selection of crème brûlée € 6,50

Warm ricotta flan with mandarin ragout and praline foam € 8,90

Chocolate brittle tartlet with cocoa bean hip, blood orange
and cardamom beetroot ice-cream € 8,90