

MENU

VINOTHEK BY GEISEL

served from 4.30pm – 10.00pm

San Daniele

Prosciutto

small portion € 11,00

big portion € 14,00

with buffalo mozzarella € 15,00

Bacon

small portion € 10,00

big portion € 13,00

Crostini...

...with purée of green and
black olives € 7,50

...with tomatoes, basil and
olive oil € 7,50

...with chicken liver € 8,00

...assorted with 5 pieces € 9,00

Classics

Marinated green olives € 5,00

Penne all'arrabiata € 13,50

Cold sliced roast beef with fried potatoes, salad
and sauce remoulade € 19,50

Marinated salmon with dill-mustard sauce
and hash browns € 18,50

Alsace tarte

Prosciutto San Daniele or beef carpaccio
with trufflecream, rocket salad and celery
€ 18,00

Variety of cheese from our Munich Maître
Fromager Günther Abt
small portion € 13,50 / big portion € 18,00

sweet...

Selection of Crème Brûlée € 8,50

Our Special

3 courses at your choice

€ 57,00

each added course **€ 12,00**

MENU

served from 4.00pm until 9.30pm

Starters

Carpaccio of norwegian salmon with soy-lime vinaigrette,
orange-chicorée and topiko-crème € 17,50

Marinated cornsalad with hokaido pumpkin and goat cheese balls € 16,50

Soups

Essence of venison with madeira, root vegetables and semolina dumplings € 11,50

Pumpkin-coconut soup with pumpkin seed oil € 11,50

Pasta

Glazed goose ravioli with celery cream, red cabbage and apple slices € 18,50

Tagliatelle with young spinach and ragout of venison € 27,50

Main courses

Filet of arctic char with black salsify,
Creamy spinach-pine nut polenta and beurre blanc € 29,50

Filet of cod in bouillabaisse stock with fennel,
artichokes and rouille tortellini € 30,50

Roasted breast of guinea fowl with twice of jerusalem artichoke,
pak choi and potato gnocchi € 29,50

Beef cheeks à la bourguignon with braised vegetables and spätzle € 32,50

Desserts

Selection of crème brûlée € 8,50

Apple tarte with cherry sorbet and vanilla foam € 12,50

Chocolate-poppy seed parfait with redwine-pear € 12,50

Sparkling - Prosecco - Sekt - Champagner **0,1 l**

Prosecco Spumante di Valdobbiadene DOC <i>A.A. Francesco Drusian, Venetien</i>	€ 7,50	
Cremant de Loire "Tresor" Rosé <i>Bouvet-Ladubay Saumur</i>	€ 10,50	
Champagne Henriot Brut, <i>Reims</i>	€ 19,50	

White wine by the glass **0,1 l** **0,2 l**

2020 Riesling QbA <i>Fritz Haag, Mosel</i>	€ 5,50	€ 11,00
2020 Saugeil trocken <i>Weingut Sauer - Familie Geisel, Franken</i>	€ 5,50	€ 11,00
2016 Riesling Ruppertsberger Spiess <i>Weingut Andres, Pfalz</i>	€ 6,50	€ 13,00
2015 Markelsheimer Probstberg Riesling Spätlese <i>Paul Fürst – Geisel Weinanbau, Tauberfranken</i>	€ 6,00	€ 12,00
2019 Bacchus „G“ <i>Weingut Jürgen Hofmann, Franken</i>	€ 6,00	€ 12,00
2020 Grüner Veltliner "Am Berg" <i>Bernhard Ott, Wagram</i>	€ 5,50	€ 11,00
2020 Lugana DOC "Capotesta" <i>Az. Agricola Cascina Maddalena, Lombardei</i>	€ 7,00	€ 14,00
2014 Chenin Blanc "Saskia" <i>Miles Mossop Wines, Stellenbosch</i>	€ 9,00	€ 18,00
2012 Pentapolis - Assyrtiko, Malagousia, Asprouda <i>Kthma Nerantzi, Makedonien</i>	€ 6,50	€ 13,00

Rosé wine by the glass

2020 Rosa dei Frati <i>Ca dei Frati, Lombardei</i>	€ 6,50	€ 13,00
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<u>Red wine by the glass</u>		0,1 l	0,2l
2017	Markelsheimer Merlot <i>Jürgen Hofmann - Familie Geisel, Tauberfranken</i>	€ 6,50	€ 13,00
2016	Spätburgunder "Tradition" <i>Paul Fürst, Franken</i>	€ 7,00	€ 14,00
2012	Domina Stein Stetten <i>Weingut Höfling, Franken</i>	€ 6,50	€ 13,00
2017	Blaufränkisch <i>J. Heinrich, Burgenland</i>	€ 6,00	€ 12,00
2018	Barbera d' Asti San Nicolao <i>Vite Colte, Piemont</i>	€ 7,00	€ 14,00
2014	Cabernet Sauvignon „Ciello" IGP <i>Cantina Normanno, Sizilien</i>	€ 6,00	€ 12,00
2014	Château Haut Carles, <i>Medoc</i>	€ 9,50	€ 19,00
2013	Bourgogne rouge <i>Domaine J. Javillier, Côte de Beaune</i>	€ 7,50	€ 15,00
2018	Fabelhaft <i>Niepoort, Portugal</i>	€ 6,50	€ 13,00
2015	Shiraz <i>Douglass Hill Winery, Kalifornien</i>	€ 6,50	€ 13,00

<u>Sweet wine by the glas</u>		0,1 l
2010	"Kika" - Chenin Blanc <i>Miles Mossop Wines - Stellenbosch</i>	€ 15,00

Plose Gourmet frizzante/spumante 0,25l	€ 3,50	Plose Gourmet frizzante/spumante 1,0l	€ 8,00
Plose Gourmet frizzante/spumante 0,5l	€ 6,00	Eizbach Calypso Cola/Mix	€ 5,50
Cola/Cola light/Cola zero/Fanta 0,2l	€ 4,00	Balis – Basilikum Ingwer Drink 0,2l	€ 4,00
Trumer Pils 0,33l	€ 4,00	Tegernseer Hell 0,33l	€ 4,00
Schneider Weisse 0,33l	€ 4,00	Obertrumer Radler Bio Natutrüb 0,33l	€ 4,00
Trumer Freispiel alkoholfrei 0,33l	€ 4,00	Weinschorle 0,2l	€ 6,50
Tasse Kaffee	€ 3,00	Espresso	€ 3,00
Doppelter Espresso	€ 5,00	Cappucino	€ 4,00