

MENU

VINOTHEK BY GEISEL

Served from 12.00 - 21.30

San Daniele

Prosciutto

small portion 13,50

big portion 16,50

with buffalo mozzarella ⑦ 17,50

Bacon

small portion 11,00

big portion 14,00

Crostini...

... with purée of green and
black olives ④-⑧ 8,50

... with tomatoes, basil and
olive oil ④-⑧ 8,50

... with chicken liver ①-④-⑦-⑧-⑨ 9,00

... assorted with 5 pieces ①-④-⑦-⑧-⑨ 9,50

Classics

Marinated green olives 5,00

Penne all'arrabiata ④-⑦-⑨ 13,50

Cold sliced roast beef with fried potatoes, salad
and sauce remoulade ①-③-⑦-⑧ 21,50

Marinated salmon with dill - mustard sauce
and hash browns ③-⑧-⑨ 18,50

Alsace tarte

Prosciutto San Daniele or beef carpaccio
with trufflecreeam, rocket salad and celery

①-③-⑦-⑧ 19,00

Variety of cheese from our Munich Maître
Fromager Günther Abt
small portion 13,50 / big portion 18,00 ①-④-⑦-⑧

sweet...

Selection of Crème Brûlée ①-④-⑦-⑧ 11,50

Our Special

3 courses at your choice

63,00

each added course **12,00**

last order 21.00

our allergenes list: ①eggs ②peanuts ③fish ④gluten ⑤shellfishes ⑥lupine
⑦milk ⑧nuts ⑨sulfites ⑩cellery ⑪①mustard ⑪②sesame ⑪③soy ⑪④mollusces

MENU

served from 12.00 - 14.00 and 17.30 - 21.30

Starters

- Fried Pulpo with pineapple chutney, fennel salad and thai- asparagus ⑦-⑨-①⑩-①④ 23,00
Bavarian filet of beef carpaccio with lemon- mayonnaise and parmesan ①-⑦-①① 22,50

Soups

- Cream soup of herbs with croûtons and quail egg ①-④-⑦-⑨-①⑩ 13,50
Essence of oxtail with sherry, root vegetables and semolina dumplings ①-④-⑦-⑨-①⑩ 13,50

Pasta

- Homemade san danielle - ravioli with sage butter,
young spinach and pickling onions ①-④-⑦-⑨-①⑩ 23,50
Homemade tagliatelle with ragout of „Poltinger“ venison and wild boar ①-④-⑦-⑨-①⑩ 28,50

Main courses

- Braised eggplant with mediterranean quinoa,
cottage cheese and tomatoes ⑦-⑨-①⑩ 23,50
Filet of Char from fishfarm Birnbaum with artichoke- barigoule,
mangetout and creamy peas- polenta ③-④-⑦-⑨-①⑩ 37,00
Breast from Kärntner corn chicken with roasted cauliflower puree
and bell pepper- sweetheart cabbage ⑦-⑨-①⑩ 29,50
Dry aged bavarian Entrecote with creamy chanterelles,
green beans, bacon and small potatoes ⑦-⑨-①⑩ 46,00

Desserts

- Selection of crème brûlée ①-⑦ 11,50
Tartlet and sorbet of wild berries with yoghurt cream ④-⑦-⑧ 13,50
Marinated watermelon with white chocolat – coconut mousse
and pineapple - basilsorbet ①-④-⑦-⑨ 13,50

allergenes list: ①eggs ②peanuts ③fish ④gluten ⑤shellfishes ⑥lupine
⑦milk ⑧nuts ⑨sulfites ⑩cellery ①①mustard ①②sesame ①③soy ①④molluscs

	<u>Sparkling - Prosecco - Sekt - Champagner</u>	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</i>	11,50	
	Andre Jacquart 1er Cru Blanc de Blanc Experience <i>Vertus</i>	21,50	
	<u>White wine by the glass</u>	0,1 l	0,2 l
2022	Saugeil trocken <i>Weingut Sauer, Franken</i>	6,50	13,00
2018	Grauburgunder <i>Weingut Christman, Pfalz</i>	6,50	13,00
2022	Müller Thurgau trocken "Hakuna Matata" <i>Gabriel Restel, Franken</i>	5,50	11,00
2021	Markelsheimer Probstberg Riesling trocken <i>Paul Fürst, Tauberfranken</i>	6,50	13,00
2019	Gemischter Satz - Riesling - Silvaner <i>Geisel Weinbau, Franken</i>	7,50	15,00
2021	Grüner Veltliner "Am Berg" <i>Weingut Ott, Wagram</i>	6,50	13,00
2021	Aubas <i>Domaine St. Lannes, Côte de Gasgogne</i>	6,50	13,00
2020	La Croix de Carbonnieux blanc <i>Bordeaux</i>	9,00	18,00
2021	Sancerre „Grande Réserve“ <i>Henri Bourgeois, Val de Loire</i>	9,50	19,00
2021	Gavi di Gavi DOCG <i>Romina Tacchino, Piemont</i>	5,50	11,00
2022	Chardonnay <i>Alois Lageder, Südtirol</i>	6,50	13,00
2021	<u>Rose wine by glas</u> Markelsheimer Merlot Rosé <i>Tauberfranken</i>	7,00	14,00
	<u>Red wine by the glass</u>	0,1 l	0,2l
2021	Cuvee Flint <i>Jürgen Hofmann, Franken</i>	6,00	12,00
2017	Markelsheimer Merlot <i>Geisel Weinbau, Tauberfranken</i>	7,00	14,00
2018	Zweigelt <i>Gernot Heinrich, Burgenland</i>	6,50	13,00
2018	Cabernet Sauvignon "Der Aristokrat" <i>Eichenwald Weine, Burgenland</i>	6,00	12,00

2019	Montepulciano d'Abbruzzo "Mon Tucci" <i>Tucci Tradizione, Abruzzien</i>	7,50	15,00
2016	Nero d'Avola "Ciello" <i>Cantina Normanno, Sizilien</i>	8,00	16,00
2008	La Maze <i>Comte Thun, Côte du Tarn</i>	9,50	19,00
2009	Cirinon Syrah, Merlot, Cinsaut <i>Kthma Nerantzi, Griechenland</i>	6,50	13,00
2020	Fabelhaft Tinta Roriz, Touriga Franca, Touriga Nacional <i>Niepoort, Duoro</i>	7,50	15,00
2020	Codice <i>Dominio de Eguren, Spanien</i>	8,50	17,00
	<u>Sweetwine by the glas</u>	0,1 l	
2019	Moscato d'Asti D.O.C.G "La Caliera" <i>Borgo Maragliano</i>	5,50	
2013	Belvedere – natural sweet <i>Ktima Mercouri</i>	12,50	

Plose Gourmet frizzante/spumante 0,25l	3,50	Plose Gourmet frizzante/spumante 1,0l	9,00
Plose Gourmet frizzante/spumante 0,5l	6,00	Eizbach Calypso Cola/Mix	5,50
Cola/Cola light/Cola zero/Fanta 0,2l	4,50	Balis – Basilikum Ingwer Drink 0,2l	5,00
Trumer Pils 0,33l	4,50	Tegernseer Hell 0,33l	4,50
Schneider Weisse 0,33l	4,50	Obertrumer Radler Bio Natutrüb 0,33l	4,50
Trumer Freispiel alkoholfrei 0,33l	4,50	Weinschorle 0,2l	8,50
Tasse Kaffee	4,50	Espresso	4,50
Doppelter Espresso	6,00	Cappucino	4,50