

MENU

APPETIZER

Beef broth with julienne	5,90
“Soljanka” ^{2,3} soup with sour cream and lemon	5,90
Tasty potato soup with croutons	5,90
Small mixed salad	5,90
Breadbasket	2,80

MIXED SALAD

Mixed salad with roasted stripes of turkey breast	12,50
with goat cheese gratinated with acacia honey	12,80
Greek Salad with sheep's milk cheese	12,00

**All salads served with home-made yoghurt dressing
or honey-lime-dressing.**

VEGETARIAN SPECIALTIES

Baked potato filled with curd cheese and herbs	7,50
Spinach dumplings with sage butter, grated parmesan and roasted sunflower seeds	10,80
Pan-fried sliced dumplings with mushrooms and mixed salad	11,80

MAIN DISH

Viennese Schnitzel veal cutlet with french-fried potatoes and salad	17,90
Argentinean Sirloin Steak with dark beer sauce and french-fried potatoes and salad	24,80

THURINGIAN SPECIALTIES

“Hüllerchen” little Thuringian dumplings ^{2,3} , roasted with bacon ^{2,3} , served on mixed salad and herb sour cream	11,50
Thuringian “Bratwurst” (grilled sausage) ^{2,3,6} with sauerkraut and boiled potatoes	9,20
Thuringian „Rostbrätel“ pork butt with onions and potato salad ^{2,3}	11,80
Roast pork served with dark beer sauce with sauerkraut and Thuringian dumplings ^{2,3}	13,60
“Köstritzer” dark beer goulash with sauerkraut and Thuringian dumplings ^{2,3}	13,90
“Heldrunger Sauerbraten” (marinated and braised beef) with red cabbage and Thuringian dumplings ^{2,3}	14,90
Home-made beef roulade with red cabbage and Thuringian dumplings ^{2,3}	15,90

FISH SPECIALTIES

Fine salmon tartar with potato roesti and dill sour cream	14,50
Steamed loach fillet on tomato-leek-vegetables	15,30
Grilled trout “meunière” with boiled potatoes and sage butter	15,80

DESSERT

Panna cotta with marinated wild berries	5,90
Apple strudel with custard sauce ² and whipped cream	5,90
“Schwedenbecher” Vanilla ice cream, applesauce, whipped cream and eggnog	5,90
Curd-cheese dumplings filled with strawberries, with custard sauce ²	6,80



COFFEE

Cup of coffee	2,40
Espresso	2,20
Cappuccino	3,20
White coffee	3,60
Latte macchiato	3,60
“Einspänner” coffee topped with whipped cream	3,90
“Diplomatenkaffee” coffee with eggnog, topped with whipped cream	4,20
“Pharisäer” coffee served with brown rum, cocoa, topped with whipped cream	4,50
Irish Coffee coffee served with Irish whiskey, sugar and topped with whipped cream	5,20

TEA AND HOT DRINKS

Hot Chocolate with steamed milk and topped with whipped cream	3,50 3,90
Pure Tea Selection Black Tea Classic, Darjeeling, Earl Grey, Green Tea with lemon, Herb fennel & anise, Rooibos orange & toffee, Fruits hibiscus & raspberry, Peppermint. per	3,90
Hot Grog hot water with brown rum	4,90

SPARKLING WINE & PROSECCO

Prosecco dry	<i>0,10 l</i>	3,60
Aperol Spritz ^{1,9}	<i>0,20 l</i>	5,90
Hugo	<i>0,20 l</i>	5,80
Bottle of Prosecco Spumante	<i>0,75 l</i>	21,00
Bottle of Riesling sparkling Wine	<i>0,75 l</i>	24,50

SOFT DRINKS

“Gerolsteiner” mineral water sparkling, medium, still	<i>0,25 l</i>	2,30
	<i>0,50 l</i>	4,50
Pepsi Cola, Mirinda, Seven up ^{1,3,8}	<i>0,20 l</i>	2,40
	<i>0,40 l</i>	4,20
“Fahner” Fruit juices apple juice, orange juice, pineapple, cherry, black currant, rhubarb or banana	<i>0,20 l</i>	2,50
	<i>0,40 l</i>	4,50
“Saftschorle” mixture of apple juice and sparkling water	<i>0,20 l</i>	2,30
	<i>0,40 l</i>	4,20
Lemonade “Wild Berries” ¹	<i>0,20 l</i>	2,10
Tonic ⁹ , Lemon ⁹ , Ginger Ale ¹	<i>0,20 l</i>	2,50
“Bionade Holunder” lemonade “Black Elderberry”	<i>0,25 l</i>	3,60

DRAFT BEER

Köstritzer Edel Pils	<i>0,25 l</i>	2,60
	<i>0,40 l</i>	3,90
Köstritzer dark beer	<i>0,20 l</i>	2,60
	<i>0,40 l</i>	3,90
Paulaner wheat beer	<i>0,30 l</i>	3,20
	<i>0,50 l</i>	4,80
“Radler” or “Diesel”	<i>0,25 l</i>	2,60
	<i>0,40 l</i>	3,90

BOTTLED BEER

Bitburger nonalcoholic	<i>0,33 l</i>	3,00
Paulaner wheat beer (dark, crystal clear, nonalcoholic)	<i>0,50 l</i>	4,50

APERITIF

Sherry Sandeman medium dry	<i>4 cl</i>	2,90
Martini bianco	<i>4 cl</i>	3,60

THURINGIAN FRUIT BRANDYS

Vineyard Herzer’s Pomace Brandy	<i>2 cl</i>	3,00
Honey Willi	<i>2 cl</i>	3,50
Williams Pear Brandy	<i>2 cl</i>	3,50
Cherry Brandy	<i>2 cl</i>	3,80
Mirabelle Plum Brandy	<i>2 cl</i>	4,80
Ziegler’s Forest Raspberry	<i>2 cl</i>	4,90

LONGDRINKS

Gin Tonic ⁹	5,50
Campari Orange ¹	5,50
Havana Club, Cola ^{1, 3, 8}	5,50
Vodka Orange Absolut Vodka, orange juice	5,50

NONALCOHOLIC COCKTAILS

Florida ice cubes, orange juice, pineapple juice, lemon, grenadine syrup ^{1, 2}	4,80
Pineapple-mint ice cubes, pineapple juice, Bitter Lemon ⁹ , peppermint syrup	4,80

MALT-WHISKY

Glenmorangie 12 years	<i>4 cl</i>	5,50
The Glenlivet 18 years	<i>4 cl</i>	8,50

GRAPPA

Grappa Chardonnay		
Nonino, Friaul	<i>2 cl</i>	3,80

BRANDYS & COGNAC

Wilthener "fine Old"	<i>2 cl</i>	3,20
Cardenal Mendoza		
Brandy from Spain	<i>2 cl</i>	3,90
Hennessy Fine de Cognac	<i>2 cl</i>	4,20

SPIRITS

Nordhäuser Doppelkorn	<i>2 cl</i>	2,50
Aromatique	<i>2 cl</i>	2,50
Kuemmerling	<i>2 cl</i>	2,50
Becherovka	<i>2 cl</i>	2,50
Jaegermeister	<i>2 cl</i>	2,50
Malteserkreuz Aquavit	<i>2 cl</i>	2,50
Jubiläums Aquavit	<i>2 cl</i>	2,90
Ramazzotti	<i>4 cl</i>	4,20
Absolut Vodka	<i>2 cl</i>	3,00

WHITE WINE BY THE GLASS

Chardonnay France, <i>dry</i>	0,2 l	4,50
Mueller-Thurgau Winery Buck Baden Franconia, <i>dry</i>	0,2 l	4,70
Gruener Silvaner Winery Herzer Saale Unstrut, <i>medium dry</i>	0,2 l	5,50
Weissburgunder Winery Deckert Freyburg / Saale Unstrut, <i>dry</i>	0,2 l	5,80
Gruener Veltliner Winery Allram, Austria, <i>dry</i>	0,2 l	5,90
Weimar "Poet" Thuringia, <i>dry</i>	0,2 l	6,80

RED WINE BY THE GLASS

Merlot France, <i>dry</i>	0,2 l	4,50
Tempranillo Spain, <i>dry</i>	0,2 l	4,70
Cabernet / Shiraz Australia, <i>dry</i>	0,2 l	5,80
Dornfelder Rotkaeppchen Pfalz, <i>medium dry</i>	0,2 l	6,30
Blauer Zweigelt Winery Herzer Saale Unstrut, <i>dry</i>	0,2 l	6,50
Weimar "Poet" Thuringia, <i>medium dry</i>	0,2 l	6,80

ROSÉ BY THE GLASS

Chiarretto Bardolino , classico, <i>dry</i>	0,2 l	4,70
Weimar "Poet" Thuringia, <i>medium dry</i>	0,2 l	6,80

BOTTLE OF WHITE

Weißburgunder Winery Deckert / Saale Unstrut	19,50
Weimar "Poet" Winery Werkstuecke Weimar / Thuringia	23,00
Mueller-Thurgau Winery Werkstuecke Weimar / Saale Unstrut	24,00
Grauburgunder Werkstuecke Weimar / Saale Unstrut	28,00

BOTTLE OF RED

Werkstuecke Weimar "Poet" Winery Werkstuecke Weimar / Thuringia	23,00
Portugieser Winery Herzer / Saale Unstrut	24,00
Blauer Zweigelt Winery Herzer / Saale Unstrut	26,00
Rioja Reserva, Spain Tempranillo, Garnacha and Graciano	26,00
Blauer Zweigelt Winery Werkstuecke Weimar / Saale Unstrut	29,00
Frühburgunder Winery Werkstuecke Weimar / Saale Unstrut	32,00



**All prices in Euro,
inclusive of tax and service charge.**

Identification:

- 1 / with colorant
- 2 / with preserving agent
- 3 / with antioxidation
- 5 / blackened
- 6 / waxed
- 7 / with phosphate
- 8 / contains caffeine
- 9 / contains quinine
- 10 / fumigated

Wine, sparkling wine and prosecco contains sulfite.