

## BRUDERHERZ MENU

- 01 SALMON TROUT**  
PASSION FRUIT / SCALLION  
VINZ ALTE REBE / WINERY AM STEIN / DE  
BERRIES DREAM / RED BERRIES / ROSE
- 02 PARMESAN**  
TRUFFLE-GNOCCHI / TRUMPET MUSHROOMS  
BOURGOGNE BLANC / JOBARD / FR  
ESPRESSO NO MARTINI / COFFEEVOM BIOSCH
- 03 OSSBOBUCCO FROM ORGANIC PORK**  
CAULIFLOWER / PONZU  
OSSIAN / OSSIAN VIDES Y VINOS, ES  
VIRGIN COLADA / PINEAPPLE / ESPUMA
- 04 COD FISH**  
OLIVE / CHORIZO  
ALMODI / ALTA VINS VITICULTORS, ES  
BASIL HEAVEN / BASIL / FLOREALE
- 05 VEAL**  
LOBSTER / AUBERGINE / NORI SEAWEED  
SAUMUR-CHAMPIGNY / LANGLOIS CHATEAU / FR  
CUCUMBER GIMLET / CUCUMBER / AGAVE
- 06 AROLLA PINE**  
SPRUCE HONEY / MILK  
BEERENAUSLESE / WINERY TINHOF / AT  
SMOKY SHOT / AROLLA PINE / CHOCOLATE

**COVER PRICE PER PERSON EUR 4,50**  
**6 COURSE MENU EUR 150**  
**4 COURSE MENU EUR 110 (WITHOUT 3 AND 4)**  
**6 COURSE WINE ACCOMPANIMENT EUR 99**  
**4 COURSE WINE ACCOMPANIMENT EUR 79**  
**6 COURSE ALCOHOL FREE EUR 56**  
**4 COURSE ALCOHOL FREE EUR 42**

## VEGETARIAN MENU

- 01 AUBERGINE**  
ZUCCHINI / BASIL  
TERRAS GAUDA / TERRAS GAUDA / ES  
BASIL HEAVEN / BASIL / FLOREALE
- 02 BEETROOT**  
PECORINO / ELDERFLOWER VINEGAR  
WEISSBURGUNDER / SABATHI / AT  
BERRIES DREAM / RED BERRIES / ROSE
- 03 CAULIFLOWER**  
TARRAGON / PASSION FRUIT  
NEUBURGER LEITHABERG / TINHOF / AT  
CUCUMBER GIMLET / CUCUMBER / AGAVE
- 04 WHITE CABBAGE**  
SHIITAKE MUSHROOMS  
BOURGOGNE BLANC / JOBARD / FR  
VIRGIN COLADA / PINEAPPLE / ESPUMA
- 05 SPINACH SHALOTTS RAVIOLI**  
BRAISED GARLIC  
WEISSBURGUNDER / HIEDLER / AT  
ESPRESSO NO MARTINI / COFFEE
- 06 AROLLA PINE**  
SPRUCE HONEY / MILK  
BEERENAUSLESE / WEINGUT TINHOF / AT  
SMOKY SHOT / AROLLA PINE / CHOCOLATE

**6 COURSE MENU EUR 129**  
**4 COURSE MENU EUR 99 (WITHOUT 3 AND 4)**  
**6 COURSE WINE ACCOMPANIMENT EUR 99**  
**4 COURSE WINE ACCOMPANIMENT EUR 79**  
**6 COURSE ALCOHOL FREE EUR 56**  
**4 COURSE ALCOHOL FREE EUR 42**