

Lütten Jacob Menu

Cream of pumpkin soup with Burgenland pumpkin oil,
pumpkin seeds and chives

or

Pickled sea trout with pumpernickel cream,
marinated radishes, cucumber and caviar



Braised shoulder of beef Ahrtal style
with glazed kohlrabi and mashed potato

or

Fried fillet of pikeperch with potato goulash in a white wine sauce
Potatoes, peppers, pointed cabbage, mushrooms



Mousse
with apple and cinnamon

or

Poached pear with a sparkling wine froth
and white chocolate ice cream

€36 per person



2015 Pinot gris

Stefan Meyer

Rhodt, Pfalz

or

2012 Cuveé Pas de deux

Matthias Gaul

Asselheim, Pfalz

0.75 l bottle of wine

Water and coffee

€28 for two people



(This offer only applies when the Lütten Jacob set menu is chosen)

Ahr

Winegrowing area:

With 560 hectares of vineyards, Ahr is one of the smallest wine-growing areas in Germany. Red grapes primarily grow on the slopes over the river of the same name. Almost 85% of the area is covered in red-wine grapes. Ahrtal's favourite is the pinot noir. It covers around 62% of the area and is followed by pinot noir précoce. Back in 1868 one of the oldest winemaker cooperatives in the world was founded in Mayschoss (in the borough of Ahrweil).

Meyer-Näkel VDP vineyard

The Meyer-Näkel vineyard in Dernau has been a family-run business for five generations. The Ahrtal-based family traditionally cultivates primarily red vines with a passion and determination not to compromise on quality. Some 90% of the 18-hectare vineyard is planted with pinot noir and pinot noir précoce that grow in Mittelahr areas dominated by slate soils.

The vineyard's burgundies are characterised by an elegant, mineral taste. The slightly warm and skeleton-rich soils define the character of the wines. They have a mineral, fruity, sustainable taste and stand apart for their well-balanced tannin structure. The Näkel family's philosophy has always been to retain this specific terroir in the wines and accentuate it in the best possible way.

Wine recommendations:

2015 Blanc de Noir	0.2 l/0.75 l	8.50/27.00
2015 Pinot blanc	0.2 l/0.75 l	9.50/33.00

Typical regional dishes:

Pickled sea trout with pumpernickel cream, marinated radishes, cucumber and caviar	12.50
Braised shoulder of beef Ahrtal style with glazed kohlrabi, pearl onions and mashed potato	23.50
Fried fillet of turbot with pinot blanc butter, winter root vegetables and celeriac bake	22.00

Baden

Winegrowing area:

The third largest German winegrowing region is about 400 kilometres long, starting from the river Tauber to Lake Constance and features 16 large and 306 individual vineyards. Two thirds of the wines grown in Baden are white. The most popular vines are the Pinot noir, but Müller-Thurgau, Pinot gris, Riesling, Chasselas, white Burgundy, Silvaner and Traminer are also cultivated there.

Salwey VDP vineyard

The Salweys have been growing vines on the Kaiserstuhl in the south-west corner of Baden since the middle of the 18th century. Today's vineyard was founded by Benno Salwey in 1950. Wolf-Dietrich Salwey, his son, switched to just winegrowing in the 1960s and 1970s. At the young age of 23, Wolf-Dietrich Salwey bought his first winery, Rinzberghof in Glottertal to the north of Freiburg. He's still operating it today. In 1985 Wolf-Dietrich also took over his parents' business in Oberrotweil and has continually increased the area cultivated and the yield since.

Konrad Salwey is the third generation of the family to run the vineyard. Today the vineyard cultivates about 40 ha, on loess slopes and weathered volcanic areas on the Kaiserstuhl, as well as on weathered gneiss in Glottertal. The best areas are now Oberrotweiler Henkenberg, Eichberg, Kirchberg and Käseberg, as well as Glottertäler Eichberg.

Wine recommendations:

2015 Pinot gris	0.2 l/0.75 l	10.00/34.00
2014 Pinot noir	0.2 l/0.75 l	0.50/36.00

Typical regional dishes:

Bouillon with strips of pancake	12.50
Beef broth with root vegetables and chives	25.50
A confit of knuckle of suckling pig with a sauce containing pieces of bacon, sauerkraut and mashed potato	23.50
Pink, pan-fried saddle of venison Baden-Baden style with lingonberry-pear jus, mashed celeriac, Brussel sprouts and mushrooms	

Württemberg

Winegrowing area:

Red wine land in the south

Württemberg occupies fourth place among Germany's major winegrowing areas. Over 70 per cent of the vineyards here are devoted to red vines. The best-known red wine from here is still the Trollinger. People call the highly drinkable red wine the Württembergers' national drink which is often enjoyed at supper time.

Brucker vineyard

When it comes to wine Markus Brucker likes to do things his way. He places emphasis on combining expertise with curiosity, a down-to-earth approach with a love of experimentation. And that's something you can see and taste! In addition to regional classics like Lemberger, Riesling and the indispensable Trollinger, his vineyards also include international vines like Shiraz or Cabernet Sauvignon. Each type has the potential to become truly individual wines and superb cuvées. In the cellar he's regularly gripped by the desire to experiment - which is reflected in his cuvées and other creations. However, that's the second step. He gives his wines plenty of freedom to develop in their own way beforehand. This starts in the fermentation of the white wines with their own fruit yeasts, to fermented-mash red wines and can finished by patiently waiting for a fermentation process that doesn't seem to want to end.

Wine recommendations:

2015 Gretchen	0.2 l/0.75 l	8.00/28.00
2014 Lemberger - dry	0.2 l/0.75 l	8.00/28.00

Typical regional dishes:

Crumbled goat's cheese with marinated beetroot, apples and cereals	12.50
Fried quail breast with parsley root, black walnut and lamb's lettuce	14.50
Fried beef and onions in gravy Beef entrecote with braised onions, forest mushrooms and spätzle	17.50

Burgenland

Winegrowing area:

Burgenland is the cradle of Austrian wine. Wine was grown here back in Roman times. And what is cultivated, developed and perfected in centuries-old traditions is an area today that doesn't just enjoy an excellent reputation, but in many key respects is the benchmark of Austrian wine making. Burgenland is Austria's second largest winegrowing state. The total area wine cultivated in Burgenland is approx. 13,600 hectares. Blue Frankish and Zweigelt have replaced Green Veltliner as the dominant vine.

Groszer Wein vineyard

Groszer Wein plus cool design. Matthias Krön and cellar master Markus Bach are pursuing new paths in the recently founded Groszer Wein vineyard in Burgenland.

The Groszer Wein vineyard was founded in 2012 and is carefully recultivating the 18-hectare vineyard by using modern methods in superb areas of Eisenberg. As a result, Markus Bach creates grapes full of aroma and maturity that he turns into delicious Burgenland-style wines.

The vineyard is also taking a new approach to marketing. Groszer Wein's USP is that its wine only comes in stylish one-litre bottles. Eisenberg, a DAC region, doesn't allow one-litre bottles at all, which is why the elegant DAC origin is shown in the form of a picture puzzle on the bottles. The labels are inspired by Paris and Hungary in the 1920s. With plump, sensual baroque individuals on the labels and lots of playful humour, Groszer Wein has managed to create a unique brand whose look and taste sticks in the memory.

Wine recommendations:

2014 Gemischter Satz	0.2 l/1 l	8.00/28.00
2012 Red cuvée	0.2 l/1 l	8.50/30.00

Typical regional dishes:

Cream of pumpkin soup with Burgenland pumpkin oil, croutons and chives	9.50
Fillet of pikeperch with potato goulash Potatoes, peppers, pointed cabbage and mushrooms in a white wine sauce	25.00
Guinea fowl with braised lentils and black salsify	32.50

Dish for 2:

Cheese spätzle

served in a pan, with roasted onions and a green salad
with a yoghurt dressing

per person 14.50

Hot from the stone oven

Our tartes flambées...

...with bacon, onions, sour cream

9.00

...with goat's cheese, pumpkin and lamb's lettuce

9.50

...with venison ham, lingonberries and pear

9.50

...with pickled sea trout, a honey-mustard sauce and dill

9.50

Classic dishes

Franconian sausage salad

9.50

with gherkin, radishes and pretzel rolls from the wood-fired oven

Nuremberg-style sandwich

14.50

Beef tatar, Nuremberg style, on roasted rustic bread with a mustard
cream and summer herbs

Slices of meat on a wooden platter

Black Forest ham

9.50

Venison ham

9.50

Tyrolean ham

8.50

Served with radishes, celery sticks and grated horseradish