

Lütten Jacob menu

Watercress soup with Mosel Riesling
croutons and sour cream

or

Smoked fillet of char with a herby green sauce
cauliflower, chickweed and caviar



Two different parts of Kreienkamp chicken with apples
kohlrabi and mashed potato with tarragon

or

Glazed fillet of cod with a mustard froth
cucumbers, warm potato salad and baby spinach



Carrot cake with buttermilk rice pudding
and seasoned carrots

or

Orchard fruit soup
with a sweet wine biscuit and apple-caramel sorbet
€36 per person



2015 Pinot gris
Stefan Meyer
Rhodt, Pfalz

or

2015 Cuvée der Jungs
Rings vineyard
Freinsheim, Pfalz

0.75L bottle of wine
Water and coffee flat rate

€28 for two people

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



Mosel

Winegrowing area:

The Mosel is Germany's oldest and one of Europe's traditional winegrowing regions. The Mosel and its tributaries the Saar and Ruwer flow through an area steeped in tradition where the Celts and Romans planted vines 2000 years ago. Today more than 4,000 winemakers in over 100 winegrowing areas cultivate about 55 million vines in vineyards covering 8,800 hectares along the 243-kilometre stretch of the German Mosel. The most important vine is the Riesling which is considered the world's best white wine and thrives on the slopes' slate soils.

Walter Vineyard

We currently cultivate 7.0 ha of vineyards on the Lower Moselle. The majority of our vines are cultivated in vineyards at a gradient of up to 55°. The location and the slate soils are the basis for the distinctive, elegant and characterful Rieslings. As a small family-run vineyard we can enhance the quality of the wine ourselves. We use long maceration periods, spontaneous fermentation and long periods of time resting on the lees to mature the wines in order to give them a good structure and character without neglecting a precise finish.

All our vineyards are harvested in several stages and the musts are developed separately. When fermentation in stainless-steel tanks and the period of time spent resting on the lees has been completed, we blend individual phases of the harvest and different shale formations. This results in our multi-faceted wines with combinations of freshness, fruit, seasonings and cool minerality.

Wine recommendations:

2016 Grüner Veltliner Weinviertel DAC	0.2 l/0.75 l	8.50/28.00
2016 Riesling feinherb Briedeler	0.2 l/0.75 l	9.00/30.00

Typical regional dishes:

Watercress soup with Mosel Riesling, croutons and sour cream	9.50
Marinated organic egg yolk with an asparagus salad, shallots and butter from a wood-fired oven	13.50
Pan-fried fillet of pikeperch in a white-wine-morel sauce, green asparagus and matchstick potatoes	26.50

Pfalz

Winegrowing area:

The German wine route runs from Bockenheim in the north to Schweigen in the south. With about 23,500 hectares cultivated, 25 major vineyards and 323 smaller ones, this is the second largest winegrowing area in Germany. At over 20% the famous Riesling is the most popular grape and white wines in general predominate. The winemakers also cultivate Müller-Thurgau, Kerner, Silvaner, white Burgundy, Dornfelder, Portugieser, pinot noir and many other specialities.

Seckinger Vineyard

The Seckinger Vineyard is the youngest vineyard in Niederkirchen. We describe our philosophy as being back to the roots: "We work with nature and not against it and only harvest healthy vines for our wines. All our wines are fermented spontaneously. We don't use any chemical wine treatment methods because we want our wines to be distinctive. We cultivate 8.5 hectares of vineyard organically and primarily grow Riesling, pinot blanc, gris and noir. We've made it our mission to recultivate old overgrown terraces on the Haardt hills and plant Riesling there. One of these areas rediscovered in 2014 is called Deidesheimer Petershöhe. Our most important areas are located around Deidesheim and called Kieselberg, Langenmorgen, Leinhöhle and Paradiesgarten. Königsbach has the Ölberg and Ruppertsberg the Reiterpfad. The type of rocks range here from red-yellow Bunter sandstone in Deidesheim and Ruppertsberg. The very calcareous areas in Königsbach are a huge contrast.

Wine recommendations:

2016 Grauburgunder trocken	0.2 l/0.75 l	8.50/28.00
2015 Riesling Deidesheim	0.2 l/0.75 l	9.00/30.00

Typical regional dishes:

Homemade Saumagen (stuffed pig's stomach) with buttermilk, potatoes with bacon, beans and red onions	12.50
Smoked brook trout with a herby green sauce, cauliflower, chickweed and caviar	14.00
Glazed fillet of cod with a mustard froth, cucumbers, warm potato salad and baby spinach	24.50

Franconia

Winegrowing area:

Wine has been cultivated in Franconia's vineyards and cellars for over 1,200 years. Once virtually only produced by monasteries, today it's in the capable hands of many professional winemakers. The Franconian vines thrive on around 6,300 hectares. Just under 85 per cent of the vines are destined for white wines – primarily Silvaner, Müller-Thurgau and Bacchus. But the red wines are equally superb, some of them are velvety, some fruity and some piquant.

Weigand Vineyard

The way father and son work together in the vineyards is defined by the father's longstanding experience and the son's new ideas. Andi is 25 and the new cellar master in the vineyard. Full of enthusiasm and energy he bottles the kind of wine he would like to drink. He's one of a new generation of winemakers who want to make their mark. The focus is on the Silvaner. All the wines are fermented spontaneously in pre-used wooden or stainless-steel tanks. Almost all the wines grow on Keuper that lends them their seasoned aroma.

Wine recommendations:

2016 Silvaner trocken	0.2 l / 0.75 l	7.50 / 26.00
2016 Scheurebe trocken	0.2 l / 0.75 l	8.50 / 28.00

Typical regional dishes:

Marinated slices of shoulder of pork with wild garlic, marinated turnip, rustic bread crisps and salad of herbs	13.50
Franconia fried sausage with a black beer sauces, sauerkraut salad, mashed potato and fried onions	18.50
Pink pan-fried and braised wild boar with a lovage jus, Bamberg-style onion and a dumpling	27.50

Carnuntum

Winegrowing area:

The Carnuntum winegrowing region ranges from the east of Vienna to the border with Slovakia. The vineyards are located to the south of the Danube and cover three hilly landscapes: Leithagebirge, Arbesthaler Hügelland and Hainburger Berge. Heavy soils consisting of clay and loess and sandy-gravelly areas are ideal conditions, especially for red wines. The most popular locally grown type is the Blauer Zweigelt, followed by international newcomers like Cabernet Sauvignon and Merlot. The blue Frankish grape is grown in Carnuntum, particularly on Spitzerberg to the east of the winegrowing area. The Pannonian climate with its hot summers and cold winters, the Danube nearby and Lake Neusiedl which has a mild impact on temperatures, allow the blue grapes to mature fully.

Artner vineyard

Our primarily red vines cover around 35 hectares and are looked after carefully and with a certain passion the whole year round. The continental-Pannonian climate, which the Danube and Lake Neusiedl have a major influence on, offers the ideal conditions to develop our wine. Our regional classics and new top wines flourish and offer unique tastes and characteristics typical of the area the grapes grow. The history of our vineyard goes back to 1683. Over the past few years, the family-run Artner vineyard as become a real hotspot for authentic and characterful wines in the Carnuntum region. A traditional and down-to-earth approach is taken to coming up with innovative ideas and original concepts to produce the wines of the future that excel in terms of quality and their own character.

Wine recommendations:

2015 Chardonnay T.F.A.	0.2 l/0.75 l	11.00/39.00
2015 Cuvée Barrique	0.2 l/0.75 l	11.00/39.00

Typical regional dishes:

Mild goat's cheese with lemon, baby spinach, rhubarb and amaranth	14.50
Asparagus noodles Egg pasta with a morel cream, asparagus, fresh chervil and dandelion	19.50
Two different parts of Kreienkamp chicken with apple, kohlrabi and mashed potato with tarragon	23.50

Dish for 2:

Pink pan-fried sirloin of ox with a herby butter, fried chicory and smoked potatoes boiled in their skins	per person	32.00
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Hot from the stone oven

Our tartes flambées...

...with bacon, onions, sour cream

...with goat's cheese, planed rhubarb, walnut and rocket

...with blood sausage, sauerkraut and apple

...with pickled sea trout, a honey-mustard sauce, radishes and fresh dill
each 9.50

Classic dishes...

Franconian sausage salad with gherkin, radishes and pretzel rolls from the wood-fired oven	9.50
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Fish soup with our own Maultauschen (stuffed Swabian ravioli) root vegetables and tarragon	11.50
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Slices of meat on a wooden platter

Black Forest ham	9.50
Vulcano ham	9.50
Tyrolean ham	8.50

Served with radishes, celery sticks and grated horseradish