

## Lütten Jacob set menu

Vierländer tomatoes with cottage cheese  
summer herbs and wheat sourdough bread

or

Cold soup of peppers with herb-seasoned oil  
and smoked curd



A variation on Angeln Saddleback pork  
with grilled courgettes, small roasted potatoes and apple chutney

or

Fried fillet of salmon with Riesling butter  
summer vegetables and potato strudel



Strawberries with home-made puff pastry  
and sour cream

or

Cheesecake with lemon sorbet  
marinated cherries and butter crumble

**€36 per person**



2016 Pinot gris  
Stefan Meyer  
Rhodt, Pfalz

or

2015 Cuvée der Jungs  
Rings vineyard  
Freinsheim, Pfalz

0.75 L bottle of wine  
Water and coffee flat rate

**€28 for two people**

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



# Styria

## Winegrowing area:

Approximately 2,400 hectares in size and cultivated by about 950 winegrowers, the region is located to the south of the Leibnitz district. The winegrowing region ranges from Leibnitz along the river Mur towards Spielfeld on the Austrian-Slovenian border all the way to Schlossberg near Leutschach. Major winegrowing areas are Gamlitz, Leutschach, Glanz, Ratsch, Ehrenhausen, Silberberg, Spielfeld and Kitzack im Sausal, which is the highest winegrowing area in the whole of Austria due to its extremely steep location. Southern Styria wine country produces some of the most high-quality white wines in Austria, but over the last few years red wine has been increasingly catching up.

## Schauer Vineyard

The Schauer Vineyard is situated in the southern Styria region of Sausal, in Kitzack. Winemaker Stefan Schauer took over his parents business in 2010 and has been running it ever since with his brother Bernhard who is in charge of marketing and operational management. They are actively supported by their parents Elisabeth and Karl, particularly in the tavern and the guest house. Located between the rivers Sulm and Lassnitz, Sausal has just slightly more to offer than other winegrowing regions: more rain, more sun and cooler temperatures at night. The soils boast an exceptionally high level of shale.

The vineyards are 19 hectares in size and are cultivated almost exclusively on shale soils, some of which are on slopes with a gradient of up to 65%. Shale lends the wines a smoky, mineral and aromatic taste.

## Wine recommendations:

2015 White Burgundy Sausal dry	0.2 L/0.75 L	9.00/30.00
2015 Sauvignon Blanc Schiefergestein	0.2 L/0.75 L	11.00/39.00

## Typical regional dishes:

Marinated mackerel with apple, red onions and sour cream	13.00
A variation on Angeln Saddleback pork with grilled courgettes, small roasted potatoes and apple chutney	24.50
Venison served two ways in chanterelles, cherries with pepper, dumplings and pumpkin seeds	33.50

# Nahe

## Winegrowing area:

Winegrowing on the river Nahe and its tributaries Glan and Alsenz goes back 2,000 years. Protected from cold winds by the high Hünsrück hills, mild temperatures and plenty of sunshine add up to an excellent climate for winegrowing in the sunny valley that has little rainfall. Here, vines like Riesling, Rivaner and Silvaner grow on around 4,000 hectares. A rich geographical history has given the Nahe region a wealth of different soils. The vines grow on shale, volcanic porphyry, loess and clay soils. The resulting variety of vines and types of wine is vast.

## Lorenz Vineyard

Our philosophy involves a passion for wine. With the support of the whole family, Werner and Ulrich Lorenz are energetic and creative winemakers. Werner puts hard work and years of experience into cultivating our vineyards (which cover 45 hectares). Ulrich gives each Lorenz wine its clarity and finesse in our cellars. Our diverse range covers tangy Rieslings, creamy Burgundies to international vines such as Sauvignon Blanc or Chardonnay.

Our standard wines are enhanced by our TATORT >Lorenz locations such as the Kreuznacher Brückes, Paradies or Wallhäuser Johannisberg terroirs that are steeped in tradition. It's a tradition that we're delighted to continue by expanding our TATORT Rieslings to extract the complexity of the soil types on the Nahe above all.

## Wine recommendations:

2016 Pinot gris dry	0.2 L/0.75 L	8.50/30.00
2016 Chardonnay dry	0.2 L/0.75 L	8.00/28.00

## Typical regional dishes:

Cold soup of peppers with herby oil and smoked curd	9.50
Sour milk cheese with marinated red onions, roasted sourdough bread and salad of herbs	11.50
Glazed char with mustard sauce, cucumbers, dill and stuffed dumplings	27.50

# Rheingau

## Winegrowing area:

Rheingau is unique among the 13 German winegrowing areas. Its superb locations, exceptionally favourable weather conditions and long history are the reasons for its undisputed reputation. On its 1,300-kilometre-long journey from Switzerland to the North Sea, the Rhine only leaves its north-westerly course once (at Mainz) to veer off towards the south west for 35 kilometres. This translates into a sunny south to south-west position for the hills on the northern side of the Rhine. The Rheingau region extends from Wicker to Lorchhausen.

## Spreitzer Vineyard

The Spreitzer Vineyard is one of the oldest in Oestrich and has been making wine since 1641. The vineyard has been managed by brothers Andreas and Bernd Spreitzer since 1997.

The 21-hectare vineyard is planted with the two classic Rheingau Riesling (97%) and pinot noir (3%) vines. The grapes for the special quality wines are picked by hand to guarantee that only mature fruit reaches the wine press which is then pressed using the whole cluster technique. Because the must is consistently pre-clarified, this method promises a minimum of trub and bitter substances. The must is then stored in a wooden barrel or temperature-controlled stainless steel tank for fermentation. As a result, fermentation is very slow and consistent, enabling us to retain the natural fruit. The vineyard's goal is to cultivate vines in the most natural way possible. Therefore, intensively revegetates the area to control the microclimate. Every second row is planted and the grain sown in winter. The vines are only pruned slightly, which produces a smaller harvest but one of exceptional quality.

## Wine recommendations:

2016 Riesling Josef Spreitzer dry	0.2 L/0.75 L	8.50/30.00
2016 Blanc de Noir dry	0.2 L/0.75 L	9.00/32.00

## Typical regional dishes:

Pork platter	13.50
Wulfsdorfer Demeter pork with herby mustard and radish	
Potato pancakes with marinated salmon	14.50
radishes and sour cream	
Quark dumplings	19.50
with Rheingau hard cheese, planed courgettes and salad of herbs	

# Middle Rhine

## Winegrowing area:

The Middle Rhine is a rugged, attractive area. The epitome of the romantic Rhineland countryside: 40 castles along 65 kilometres of the river and UNESCO World Heritage Site since 2002.

Winegrowing has been typical of our region since Roman times. Shale rock, steep slopes, which can often only be used as terraces, are ideal territory for characterful and multifaceted wines.

Nevertheless, winegrowing areas in the Middle Rhine are on the decline. The Middle Rhine winegrowers' aim is to halt this development and maintain this tradition which is thousands of years old. And they use their experience, tenacity and passion to do so.

## Toni Jost Vineyard, Hahnenhof

The Toni Jost Vineyard has been in the family since 1832 and Cecilia Jost is today the seventh generation to run it. The vineyard has always concentrated on expanding its fields in the premium Bacharach Hahn location. Today we are the sole proprietors of this shale terroir, which is why the vineyard is called Hahnenhof. The vineyard is spread over 15 hectares; 80 percent is planted with Riesling, with pinot noir and white Burgundy on the remaining 20 percent.

Shale, the Rhine and Riesling define the character of our wines together with the fruit and minerality. Shielded by the Rhine Engtal, our vines grown on shale from the Devonian age. Our special location in the northern winegrowing areas guarantees a long maturation period of grapes with a distinctive aroma.

## Wine recommendations:

2016 Riesling dry	0.2 L/0.75 L	8.50/30.00
2016 White Burgundy dry	0.2 L/0.75 L	8.50/30.00

## Typical regional dishes:

Vierländer tomatoes	13.50
with cottage cheese, summer herbs and wheat sourdough bread	
Black pudding	22.50
homemade black pudding with apple, fried onions and mashed potato	
Pan-fried fillet of salmon	25.50
with Riesling butter, summer vegetables and potato strudel	

## Dish for 2:

A whole chicken in 2 courses	per person	32.00
from Fricke organic butcher's		
with a confit of chicken breast and different coloured tomatoes		
plus homemade yoghurt		
fried leg of chicken with petits pois and romaine lettuce		

## Hot from the stone oven

Our tartes flambées...

...with bacon, onions, sour cream

...with salmon, spinach and horseradish cream

...with blue cheese, walnut, pear and rocket

...with cheese from Backenholz farm, radicchio and fresh tomatoes

9.50 each

## Classic dishes...

Franconian sausage salad 9.50  
with gherkin, radishes and pretzel rolls from the wood-fired oven

Fish soup 11.50  
with our own Maultauschen (stuffed Swabian ravioli) root vegetables  
and tarragon

## 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