

Lütten Jacob Menu

Pumpkin soup with seeds, oil and croutons

or

Onion tart with crème fraîche and preserved courgettes



Braised shoulder of beef with onions in pinot noir, carrots and mashed potato

or

Glazed filet of cod with a Riesling froth, creamy pointed cabbage and baked Annabelle potatoes



Home-made mead froth with nut cake, apple ragout and ice cream

or

Quince tart with a sorbet and vanilla froth

€38 per person



2016 Pinot gris

Vineyard: Stefan Meyer / Pfalz

or

2015 Cuvee der Jungs

Vineyard: Rings / Pfalz

0.75 L bottle of wine

Water and coffee flat rate

€28 for two people

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

Württemberg

Winegrowing area:

At 11,343 hectares, the Württemberg winegrowing region has a large proportion of red vines and is the fifth largest one in Germany. The region is subdivided into five areas called Kocher-Jagst-Tauber, Württembergisch Unterland, Remstal-Stuttgart, Oberer Neckar and Württembergischer Bodensee and stretches from the Tauber river in the north to Lake Constance. Excavations show that the Celts were already pressing grapes in the Swabian region around 3000 B.C. After it lay fallow for almost 200 years, the region flourished again in the early 19th century and Württemberg became the birthplace of German winemakers' cooperatives.

Vineyard Neipperg

The aristocratic Neippergs have been associated with winegrowing for 750 years and can look back on a colourful history. The Duke of Neipperg is said to have brought the Lemberger from Austria, the original home of this vine where it's known as Blaufränkisch, to Germany. One thing's for sure, the Lemberger, a sophisticated and difficult-to-harvest vine, started out on its triumphal march from there at the beginning of the 20th century. It was initially an addition to the Trollinger in the tried-and-tested Württemberger Cuvée, then it became a German red wine on its own that easily meets international standards: bursting with colour, with good body and a strong tannin. Neipperg also produces special white wines like the Muskateller and Traminer. The region's classical vines, dry and matured in one of the huge old wooden barrels in the caste cellar have always been typical of the vineyard.

Wine recommendations:

2016 Neipperg white Burgundy	0.2 L/0.75 L	8.00/25.00
2015 Neipperg pinot meunier	0.2 L/0.75 L	10.00/32.00

Typical regional dishes:

Swabian supper with Black Forest ham, Landjäger sausage, Alpkaas cheese, gherkins and pretzel roll	14.00
Cheese spätzle with braised and roasted onions and marinated vegetables	19.00
Glazed fillet of cod with a Riesling froth, creamy pointed cabbage and roast potatoes	27.50

Baden

Winegrowing area:

At 15,481 hectares, Baden is the third biggest and most southerly winegrowing region in Germany. It's situated between Alsace in the west, the Black Forest in the east and Switzerland in the south. It stretches over around 400 km from Lake Constance in the south to the Badische Bergstrasse in the north. The soils range from shingle to chalk, clay, loess, volcanic rock to shell limestone. The Baden wines are very varied in taste, even where one and the same vine is concerned. The Müller-Thurgau, pinot gris, white burgundy, Chasselas and Riesling vines are the most common. Pinot noir accounts for 35% of the entire winegrowing area.

Vineyard Wassmer

Martin Wassmer's vineyard in Bad Krozingen-Schlatt is popular for its own Markgraf burgundy style. The vineyard produces high-quality, sophisticated and highly structure wines on 40-year-old vines. Dottinger Castellberg, Schlatter Maltesergarten, Achkarrer Schlossberg or Rote Bur in Glottertal with their special terroirs define the way they taste. Martin Wassmer has been cultivating his wines himself since 1997 and places huge emphasis on top quality from the vineyard to the cellar. The grapes are selected in the vineyard and carefully picked by hand and transferred to small crates. This shows enormous passion and devotion, careful attention to detail and constant care of the soil, vine and grape.

Wine recommendations:

2016 Pinot gris	0.2 L/0.75 L	9.50/30.00
2015 Markgräflerland pinot noir	0.2 L/0.75 L	9.00/29.00

Typical regional dishes:

Pumpkin soup with seeds, oil and croutons	9.50
Flatfish recommendation of the day with smoked butter sauce, swedes and fried potato dumplings	Market price
Baden-Baden venison Pink pan-fried and braised venison with wild mushrooms, pear, spätzle and lingonberries	34.00

Alsace

Winegrowing area:

The Alsace winegrowing area is located at the foot of the eastern flank of the Vosges between Strasbourg and Mülhausen. It's primarily known for its white wines made from Riesling, pinot blanc, Gewürztraminer and Muscat vines. The majority of the wines are pure. The pinot noir is the basis of the only red wine or rather rosé of the region. The Alsace doesn't permit the sale of wine in casks. The wine must be sold in bottles that are typically narrow and long.

Trimbach vineyard

Founded by Jean Trimbach in 1626, the renowned vineyard can look back on a long and successful history. The vineyard's unchanged maxim for 13 generations has been: "We don't want to be one of the biggest, but one of the best." As an equally talented as well as ambitious and internationally acclaimed cellar master, Pierre Trimbach has been preparing the wines since 1985. As a charming Trimbach ambassador and hard-working salesperson, daughter Anne has been making the wines better known throughout the world since 2008. The pretty vineyard is located in an idyllic position on the Alsace route des vins. The Trimbachs' over 40-hectare vineyard lies at the foot of the Vosges. The vineyard's trademarks are the distinctly pure and dry wines in the famous Trimbach style that are impressive for their long shelf lives and the fact that they look beautifully fresh in the glass, even after ten years.

Wine recommendations:

2016 Pinot blanc	0.2 L/0.75 L	9.50/30.00
2014 Riesling	0.2 L/0.75 L	11.00/35.00

Typical regional dishes:

Alsace onion tart with crème fraîche and preserved courgettes	10.00
Sauerkraut Wulfsdorf pork with sauerkraut and mashed potato	26.00
Braised shoulder of beef with pinot noir onions, potatoes and carrots	27.00

Burgenland

Winegrowing area:

Austria's most full-bodied red wines grow under the influence of the continentally warm Pannonian climate in the country's most eastern state. The Ruster Ausbruch, one of the world's most famous sweet wines, is a focus of regional wine identity. Right in the south, the Eisenberg offers the best conditions for red wines of the finest minerality and incomparable elegance. Blue Frankish with its exceptional depth of fruit and length grows in the Mittelburgenland and to the north of the Rosalia mountains. A unique terroir for complex white wines is located on the eastern slope of the Leitha mountains. The Blue Zweigelt with its powerful, juicy red wines dominates to the east of Lake Neusiedl, even if Blue Frankish and Sankt Laurent also provide excellent results.

Hareter vineyard

Thomas Hareter's organic vineyard is situated in the Weiden am See district on the eastern bank of Lake Neusiedl. The history of the agricultural family-run business goes back to the 18th century. In 2011, Thomas Hareter took over his parents' business which was certified as organic from 2009 and has been managing it with his wife Claudia ever since.

Covering an area of 15 hectares, 50% of the vineyard is covered with red and white vines that benefit from the lake's own micro-climate and the clayey-gravelly soils. These lend the wines their mineral touch and a cool fresh fruity taste. Thomas Hareter strives to produce harmonious wines that are easy to store from the mostly local vines, such as Zweigelt, Blue Frankish, white Burgundy and Welschriesling. As an organic winemaker, Hareter places huge emphasis on creating a healthy environment where residue-free grapes can grow.

Wine recommendations:

2016 Naturbursch White Burgundy & sauvignon blanc	0.2 L/0.75 L	10.00/32.00
2015 Naturschönheit Zweigelt & St. Laurent	0.2 L/0.75 L	11.00/34.00

Typical regional dishes:

Herring salad Burgenland style with young potatoes, onions and sour cream	13.50
Beef tatar with gherkins, creamed eggs and roasted rustic bread	15.00
Chicken with paprika with Reibegerstel pasta and kohlrabi	25.00

Dish for 2:

Pan-fried sirloin of ox per person 33.00
with a variation of pumpkin and baked potato doughnuts

Hot from the stone oven

Our tartes flambées...
...with bacon, onions, sour cream
...with black pudding, apple and cabbage
...with blue cheese, walnut, pear and marinated beetroots
...with Backensholz cheese, lingonberries and salad of herbs 9.50 each

Classic dishes...

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

Beef bouillon 11.50
with dumplings and root vegetables

On the wooden platter

Schlachterplatte 14.00
with home-made sausages

Small or large selection of cheeses 12.5 / 16.5

Desserts 9.00 each

Home-made mead froth
with nut cake, apple ragout and ice cream

Quince tart with a sorbet and vanilla froth

Butter stollen with fruits preserved in rum and sugar and damsons