

## Lütten Jacob menu

Marinated sea trout with beetroot, green apple, red cabbage and yoghurt  
or  
Pointed cabbage soup with croûtons and a beurre noisette



Braised beef cheek with carrots, mashed potato and a red wine jus  
or  
Saltwater fish ragout with roasted semolina,  
broccoli and almonds



Tangerine cake with a tangerine sorbet  
or  
Mousse with damson compote and crumbled chocolate

€36 per person



2017 Pinot gris  
Stefan Meyer  
Rhodt, Pfalz  
or  
2014 Cuvée  
Portugieser, Cabernet Sauvignon, Dornfelder  
Thörle

Saulheim, Rhenish Hesse

0.75L bottle of wine  
Flat rate for water and  
coffee

€28 for two people

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

# Kamptal

## Winegrowing area:

The area's called after the river Kamp and Langenlois is the most important town in Austria in terms of wine – and at 3,907 hectares of area planted with vines and numerous internationally well-known top vineyards, Kamptal is one of the country's most successful winegrowing areas. Culture and tourism also play a special role here. The term Kamptal DAC stands for wines made from Grüner Veltliner or Riesling, either of the classic medium-bodied variety or as a full-bodied dry reserve.

In Kamptal, you increasingly encounter different rock formations: from loess to gravel to distinctive crystalline ranges and red sandstone and conglomerates on the famous Heiligenstein ridge. The name indicates the powerful rays of the sun, which generate a hot and dry microclimate. The formation of the rocks is very interesting: they're between 320 and 250 million years old, were deposited in a desert in flash floods and include volcanic components.

## Markus Waldschütz vineyard:

The Waldschütz vineyard is located in Strass-Elsarn at the beginning of the Kamptal valley. This idyllic spot on the Kamp river is also the name for a key winegrowing area and has so many points in its favour that it's justifiably considered one of Austria's most exciting. Reinhard Waldschütz, a qualified winegrower and cellar master, has been managing the family-owned vineyard, which is 30 hectares in size, since 1994. Since 2010, his son Markus has been contributing his own skills and experience to his parents' business. Gravel soils on the slopes of the Manhartsberg and the vast loess deposits to the south of the Kamptal dominate the soils.

## Wine recommendations:

2017 Grüner Veltliner Strass DAC	0.2L/0.75L €9.00/€30.00
2017 Sauvignon blanc Ried Stangl	0.2L/0.75L €12.00/€40.00

## Typical regional dishes:

Quiche Lorraine with sour cream with herbs and bacon crisps	€12.00
Pink pan-fried duck breast with Jerusalem artichoke and lentils	€28.00
Saltwater fish ragout with roasted semolina, broccoli and almonds	€24.00

# Weinviertel

## Winegrowing area:

The largest winegrowing area extends from the Danube in the south to the Czech border in the north, from Manhartsberg in the west to the Slovakian border in the east. But Weinviertel has a variety of wines to offer, alongside the General Grüner Veltliner there are also plenty of other grape varieties. The winegrowing area can be divided into three sections – particularly where the influences of the climate and geological conditions are concerned. In the west of Weinviertel, anyone coming for the wine should head for two areas, starting with the region around Retz with its vast cellars underneath the old town, which are reminders of the historic importance of the wine trade there. The dry microclimate has always fostered the production of red wines.

## Elisabeth Rücker vineyard:

Elisabeth and her father Edmund both manage the vineyard in the north of Weinviertel. She has her own very personal affinity to the wines, which is why she also gave them her first name. Her approach is unusual, she likes to tread new paths. The focus is on work in the vineyard itself. The white wines ferment in a steel tank and are in contact with the fine yeast for a long time, which gives them a complex structure and long shelf life. Each year, it's a new challenge to get the best out of the grapes. The vineyard's aim is to produce authentic and excitingly different wines.

## Wine recommendations:

2017 Chardonnay	0.2L/0.75L	€12.00/€40.00
2015 Cuveé Aurora		
Zweigelt, Cabernet Sauvignon & Pinot Noir	0.2L/0.75L	€12.00/€40.00

## Typical regional dishes:

Pointed cabbage soup with croûtons and a beurre noisette	€9.00
Junger Gemskaas cheese with marinated carrot and hazelnut	€14.00
Pike perch with a Riesling butter, sauerkraut and mashed potato	€28.00

# Moselle

## Winegrowing area:

The Moselle winegrowing region covers 8,770 hectares of area planted with vines in the Moselle valley and along the Saar and Ruwer tributaries. The vineyards extend along the river Moselle from the Franco-German border near Perl in Saarland all the way to Coblenz as well as along the lower courses of the rivers Saar, Ruwer, Sauer and Lieser and in further side valleys. More than 98% of the vineyards are located in the Rhineland Palatinate. More than 3,000 winemakers brave the steep slopes daily to harvest the best grapes for their high-quality wines. Steep slopes in the river valleys, the densely planted vines and the unmistakable slate soil shape the landscape like virtually no other winegrowing area in the world and make the Moselle unique.

## Franzen vineyard:

Bremm has been the home of the Franzen family for centuries and they've been growing wine in the Lower Moselle for a long time. When Ulrich Franzen took over the business from his parents in the 1980s, he changed the vineyard's strategy and focused on creating dry wines. He also very much wanted to maintain the steep slopes. After he had a tragic accident, Kilian and Angelina Franzen took over the vineyard, somewhat earlier than planned, in 2010. The two of them ensured that there was an even greater focus on maintaining winegrowing on the steep slopes at the Franzen vineyard, that modern and traditional philosophies were combined and that you can make your mark, even when you're very young.

## Wine recommendations:

2017 Riesling, Der summer war sehr gross	0.2L/0.75L	€9.00/€30.00
2017 Riesling, Neefer Frauenberg	0.2L/0.75L	€12.00/€40.00

## Typical regional dishes:

Swabian soup with strips of pancake with diced vegetables and chives	€12.00
Cold tri-tip beef with red onions, fried mushrooms and creamy dressing	€14.00
Braised beef cheek with carrots, mashed potato and a red wine jus	€26.00

## Saale

### Winegrowing area:

A landscape with vineyards, steep terraces, centuries-old dry-stone walls, vineyard cottages and river valleys define the Saale-Unstrut winegrowing area, which is around 760 hectares in size and where wine has been cultivated for over 1,000 years. Today, the winegrowing region is located in the German states of Saxony-Anhalt (639 hectares) and Thuringia (108 hectares). Approaching from Jena, downriver on the Saale and in the footsteps of the Erl King, the Dornburg castles are already in sight. Our vineyard in Löberschütz, with vines on the Grosser Gleisberg and Hohe Lehde, is located in the picturesque Gleis Valley, a side valley of the Saale. The quality of our wines is based on the vines themselves, the location, the climate, the soils and the place where hills store the mineral water from which the vine roots grow. These aspects are combined with the winemaker's expertise on the terroir.

### Proppe vineyard:

Our Thuringian wines have their own special character because so much of our work is consistently done by hand, we're creative, apply traditional and contemporary winemaking and wine cellar approaches, ensure sufficient maturation and harvest our grapes late. Our wines are pressed from grapes hand-picked in our vineyards. In all areas of our business, we place emphasis on high-quality work done by hand and consequently produce a limited number of fine wines to reflect the special nature of the location. We work hard to achieve this goal and produce fruity and distinctive wines.

### Wine recommendations:

2018 Auxerrois	0.2L/0.75L	€12.00/€40.00
2017 Cabernet Jura	0.2L/0.75L	€13.50/€45.00

### Typical regional dishes:

Marinated sea trout with beetroot, green apple, red cabbage and seasoned yoghurt	€14.00
Calf's head pâté with marinated salsify, Bautzner mustard and rapeseed oil	€16.00
Fried dumplings with mushrooms, sautéed spinach and a beurre noisette	€18.00

## Dish for 2:

Grilled entrecote €34.00 per person  
with white and red onions, flambéed root parsley  
and buckwheat crepe

## From the stone oven

Our tartes flambées...  
...with bacon, onions, sour cream €10.00  
...with Tyrolean ham and sour cream with herbs €12.00  
...with sea trout, spinach and horseradish €12.00  
...with Vintschgau alpine cheese and mushrooms €12.00

## Classic dishes...

Franconian sausage salad €9.00  
...with gherkins, radishes and pretzel roll from a wood-fired oven

## Slices of meat on a wooden platter

Tyrolean ham €8.50  
Black Forest ham €9.50  
...accompanied by radishes, celery, grated horseradish

## Desserts

Poire belle Hélène €12.00  
Poached pear with nougat, candied violets and a vanilla froth  
Tangerine cake €10.00  
with a tangerine sorbet  
Mousse €10.00  
with damson compote and crumbled chocolate  
A selection of cheese specialities from €13.00  
Tölzer Kasladen's cheese shop