

# South Tyrol

Alois Lageder Winery



## White wine

2018 Sauvignon Blanc DAC 0.2l/0.75l 10.00/35.00

## Red wine

2016 Merlot DAC 0.2l/0.75l 12.00/40.00

2016 Cabernt Reserva DAC 0.2l/0.75l 13.00/45.00

# Lake Neusiedl

Toni Hartl Winery



## White wine

2019 Cuvée Luftikus 0.2l/0.75l 9.00/30.00

2017 Chardonnay Leithaberg DAC- Served with Coravin 0.1l/0.75l 9.00/55.00

## Red wine

2015 Cuvée La Liaison 0.2l/0.75l 12.00/40.00

# Kamptal

## Gobelsburg Castle



### White wine

2018 Urgestein Riesling	0.2l/0.75l	9.00/30.00
2018 Langenlois Grüner Veltliner	0.2l/0.75l	12.00/40.00

### Red wine

2016 St. Laurent Réserve - Served with Coravin	0.1l/0.75l	12.00/80.00
--	------------	-------------

# Saale – Unstrut

## Kloster Pforta Winery



### White wine

2018 Bacchus	0.2l/0.75l	9.00/30.00
2018 Pinot Blanc	0.2l/0.75l	9.00/30.00

### Red wine

2016 Saalhäuser Blauer Zweigelt	0.2l/0.75l	13.00/45.00
---------------------------------	------------	-------------

# LÜTTEN JACOB MENU

## Lightly warmed char

with chervil-tarragon cream, stalk celery and puffed amaranth

or

## Poached chicken egg

with mushroom salad, bacon cream and croutons



## Roasted quail breast

with glazed chard and potato doughnuts

or

## Fresh and salt water fish pasta pocket

with trout caviar, sautéed spinach and frisée



## Curd cheese froth

with warm berries and berry sorbet

or

## Homemade carrot cake

with elderberry sour cream ice cream

39,-€ pro Person



2018 Pinot gris

Angelina Schmücker Winery

Nahe

or

2015 HERO Cuvée

Wageck Winery

Pfalz

0,75l bottle of wine

water and coffee

28,-€ for two persons

only in combination with the  
Lütten Jacob Menu

## Starters...

Potato and leek soup with bacon, crackers and chives	10.00
Goat cheese cream with cereal crunch, turnips and raspberry vinegar	12.00
Homemade poultry terrine with radish-cucumber vinaigrette	13.00
Top sirloin tatar with buttermilk, radishes and lemon	15.00

## In between ...

Poached chicken egg with mushroom salad, bacon cream and croutons	12.00
Lightly warmed char with chervil-tarragon cream, stalk celery and puffed amaranth	15.00

## For 2 persons

Roasted entrecôte with warm tomato butter and spring vegetables	p.P. 32.00
--	------------

## From water...

Fresh and salt water fish pasta pocket with trout caviar and sautéed sorrel spinach	26.00
Salmon trout steamed under garden gherkins with dill oil, sautéed lemon leek and mashed potatoes with horseradish	26.00
Roasted halibut with lightly thickened fish soup, white bean seeds and rocket	32.00

## From Land...

Himmel un Ääd with apple, onion and mashed potatoes	22.00
Ox cheek cannelloni with red wine sauce and peas à la française	24.00
Roasted quail breast with glazed chard and potato doughnuts	25.00
Braised shoulder of lamb with parsley jus and a light potato gratin	26.00
Glazed Tyrolean sweetbread with lemon thyme, onion confit, crispy capers and a light potato gratin	29.00

## Meatless...

South Tyrolean cheese dumplings with white wine froth, pepper cheese and wild garlic	16.00
---	-------

## Our tartes flambées from the stone oven...

... with bacon, onions and soured cream	10.00
... with bacon, onions and soured cream	12.00
... with blood sausage, sauerkraut and chives	14.00
... with Bündnerfleisch, mountain cheese and lettuce	14.00

## For a small appetite ...

Freshly sliced Tyrolean ham	9.00
Freshly sliced Black Forest ham	9.00
... with radishes, stalk celery, grated horseradish	
Franconian sausage salad	9.00
with gherkin, radishes and pretzel rolls from the wood-burning oven	
Cutting board snack	15.00
with ham, cheese and pickles	

## Sweet conclusion ...

Curd cheese foam	10.00
with warm berries and berry sorbet	
Homemade carrot cake	10.00
with homemade vanilla ice cream	
Homemade sour cream ice cream	10.00
with elderberry honey	
Selection of cheese specialties from the "Tölzer Kaasladen"	13.00