

# Lütten Jacob Menu

Pea soup with croutons

or

Marinated sea trout with its own caviar, Frankfurt-style green sauce and radish



Breast of veal with horseradish sauce, glazed spring vegetables and roast potatoes

or

Fried fish with potato salad and sour cream



Sparkling wine soup with yoghurt ice cream and grapes

or

Braised rhubarb with a vanilla cream and chocolate

**36,-€ per person**



2017 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)

# Wachau

## Winegrowing area:

Wachau, the narrow Danube valley between Melk and Krems, is a beautiful UNESCO World Heritage Site. The Austrian winegrowing area covers 1,344 hectares. Grüner Veltliner and Riesling thrive on the terraces, some of which are steep. These superior locations provide some of the world's best white wines with decades of development potential. In the Wachau area, members of the Vinea Wachau association use three brands to distinguish between their wines' natural alcohol content. A fine light wine up to 11.5% is called Steinfeder (after stipa pennata feather grass), the classic category (11.5 to 12.5% alcohol) is called Federspiel and a potent reserve wine Smaragd. All of these wines are dry.

## Frischengruber vineyard

The vineyard's located in Rührsdorf–Rossatz and Georg Frischengruber is the fifth generation of the family to manage it. This region is situated to the right of the Danube and still something of an insider tip. After working and gaining experience at several vineyards, for instance in South Africa and New Zealand, Georg took over the family business from his father Heinrich in 2014. The vineyard has 10 hectares planted with vines with Grüner Veltliner predominating. The soils are mostly weathered primary rock mixed with loess and sand. The vineyard likes to apply cultivation methods that are as close to nature as possible.

## Wine recommendations:

2017 Dry Muscatel	0.2l/0.75l	8.50/27.00
2016 Grüner Veltliner Smaragd	0.2l/0.75l	11.50/38.00

## Typical regional dishes:

Pea soup with croutons	9.00
Wild garlic pasta with Grüner Veltliner froth, creamed goat's cheese and green asparagus	20.00
Breast of veal with horseradish sauce, glazed spring vegetables and roast potatoes	28.00

# Rheinhessen

## Winegrowing area:

The area planted with vines between Alzey, Worms, Mainz and Bingen, surrounded in the north and east by the vast curve of the Rhine, totals 26,000 hectares. Therefore, it's no surprise that virtually every village in Rhenish Hesse from the terraces of the Rhine to Wonnegau all the way to the Alzey hills can look back on a long tradition of wine making. The Romans were already cultivating wine in the area to the left of the Rhine and the oldest evidence of a German vineyard - the Niersteiner Glöck - is a vineyard in Rhenish Hesse. This is an ideal climate for growing wine. The hills to the west protect the winegrowing area and the region has little rainfall, warm summers and mild winters.

## Tobias Krämer vineyard

Tobias Krämer isn't a man of many words. He prefers to let his work do the talking, but when he does speak he tells it like it is. This also goes for Tobias's vision of a good wine that he makes on his parents' vineyard, which he has now taken over, in Gau Weinheim. His wines are understated and it's less the fruit, but more the distinctive soil that you can taste in them. Tobias's vines grow on Wissberg, which primarily consists of white limestone. By Rhenish Hesse standards, the impressive slopes are almost steep. Tobias doesn't add too much sugar and limits the alcohol content so that this special terroir can be tasted. The French restaurant guide Gault Millau has already called him "a rising star".

## Wine recommendations:

2016 Dry Chardonnay	0.21/0.75l	10.00/35.00
2015 Cuvée "Red Stuff"	0.21/0.75l	11.00/38.00

## Typical regional dishes:

Marinated sea trout with its own caviar, Frankfurt-style green sauce	14.00
Fried sausage with a white cabbage and bacon salad, mustard with herbs and mashed potato with a crispy top	22.00
Fried chicken with a "Duggefett" sauce and smoked boiled potatoes in their jackets	27.00

# Mosel

## Winegrowing area:

The Mosel winegrowing area is the oldest wine region in Germany. Top Rieslings stand apart for their minerality and surprising elegance and grow on prehistoric shale in Europe's steepest vineyards. On the around 250 km that the Mosel covers from the Luxembourg border to Coblenz, this unique winegrowing area lines the river and offshoots of the Saar and Ruwer tributaries. The protected micro-climate in the river valleys makes the region one of Germany's warmest – and the prehistoric slate beds are the basis for the region's mineral Rieslings.

## Kirsten vineyard

In 1992, Bernhard Kirsten took over the Kirsten vineyard located on the slopes of the Mosel from his parents. It all started with a few vineyards in Klüsserath – but all that remains is a plot on the Klüsserath Mosel Front. Bernhard Kirsten has devoted a lot of time and hard work into turning a small vineyard into a renowned vineyard where wine is grown on slopes.

Kirsten currently has an area of 20 hectares planted with vines that are located along the Mosel and in Klüsserath, Pölich, Mehring, Longuich and Köwerich. He cultivates over 14 varieties of wine including Riesling, white Burgundy, Sauvignon blanc, pinot noir and various types of sparkling wine.

## Wine recommendations:

2016 Dry Riesling	0.2l/0.75l	8.50 /27.00
2016 Dry Pinot Blanc	0.2l/0.75l	9.50/32.00

## Typical regional dishes:

Liver sausage with a rhubarb compote and spelt-bacon finger noodles	13.00
Fried fish with potato salad and sour cream	23.00

# Nahe

## Winegrowing area:

Wine has been cultivated in the area on the Nahe and the Glan and Alsenz tributaries for 2,000 years. Protected from cold winds by the Hunsrück hills, mild temperatures and lots of sunshine are the ideal climate for wine growing in the sunny valley with its low rainfall. Vines such as Riesling, Rivaner and Silvaner grow here on around 4,000 hectares. A rich geological history has given the Nahe region a whole host of different soils. The vines grow on shale, volcanic porphyritic, loess or clay soils. This allows a diverse range of vines and styles of wine. The Nahe winegrowing area has the most diverse soils nationwide and connoisseurs call it *the* insider tip in the south west of Germany for good reason.

## Laura Weber vineyard

Founded in 1732, this old family-owned vineyard is located on one of the most attractive sections of the Nahe and Laura Weber is the 10th generation of the family to run the business with her parents. After graduating in oenology and gaining further experience abroad, Laura started to cultivate her own wines, calling them Edition L. The close-knit team of parents and daughter has everything required of an established family vineyard: experience, expertise, a team spirit and new ideas. The well-known Frühlingsplätzchen and Halenberg areas in Monzing are cultivated with state-of-the-art equipment. Honed to perfection by the micro-climate in the Frühlingsplätzchen and Halenberg areas, the wines are complex, aromatic, sophisticated and with an incomparably enduring taste.

## Wine recommendations:

2017 Sauvignon Blanc & Scheurebe Duo Surprise no. 1	0.2l/0.75l	9.00/30.00
2013 Pinot noir précoce & pinot noir Red Surprise no. 7	0.2l/0.75l	9.50/33.00

## Typical regional dishes:

Creamed goat's cheese marinated in wild garlic with rhubarb and grains	12.00
Rabbit-celeriac paté with asparagus and raspberry vinegar	16.00
Crispy, pan-fried stone bass with braised peas and lettuce and Riesling butter	27.00

## Dish for 2

Rack of lamb neck 34.00 per Person  
with a parsley jus, onions, mushrooms and roast potatoes

## From the stone oven

Our tartes flambées with...

- ...bacon, onions and sour cream
- ...goat's cheese and wild garlic
- ...sea trout, spinach and horseradish

9.50 each

## Classic dishes

Frankonian sausage salad 9.50  
with gherkins, radishes and pretzel roll from a wood-fired oven

Asparagus soup 11.00  
with pieces of asparagus, beurre noisette and crouton

## On a wooden platter

Black Forest ham 9.00

Tyrolean ham 9.00

...served with radishes, celery sticks and grated horseradish

## Dessert

Sparkling wine soup with yoghurt ice cream and grapes 9.00

Braised rhubarb with a vanilla cream and chocolate 9.00

Carrot cake with ice cream 9.00

A selection of cheese specialities 9.00

