

Lütten Jacob set menu

Marinated sea trout with red radish and a honey, mustard and dill sauce
or
Marinated white asparagus with various green herbs, elderflower and asparagus-egg
cream



Braised pork cheek with fried romanesco
and wild garlic spätzle

or

Stone bass fried on its skin with mustard froth
and Franconian potato-cucumber salad



Rhubarb and almond crumble with vanilla cream

or

Light and airy pastry with a creamy filling and strawberry sorbet

€36.00 per person



2017 Riesling, Toni Jost Vineyard
Bacharach, Mittelrhein

or

2016 Bergkeuper Lemberger **
Escher Vineyard
Schwaikheim, Württemberg

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)

South Tyrol

Winegrowing area:

South Tyrol's eventful geological history generated an enormous variety of soil types over a very small area and made the vastly diverse wines produced by the Nals Margreid Winery possible in the first place. The vines take root in the soils that are right for them, which are chalky scree, porphyritic soils and moraines –primary rock soils from the bedrock of marble, gneiss and mica. The variety of the soils is also reflected in the vast range of grapes.

Nals Margreid Vineyard:

This area covers 5,400 hectares in South Tyrol, where Italy's northernmost winegrowing region meets the Alps and the Dolomites and grapes have been pressed for thousands of years.

Grapevines dominate the landscape and are part of culture and everyday life. A culture and tradition that the Nals Margreid Vineyard, with its 150 hectares, has continued in its present form since 1932. Its vineyards are spread over 13 areas along the South Tyrolean wine route, from the northern Nals to the southern Margreid. Between 200 and 900 metres above sea level, protected by the Alpine arc in the north and indulged by Mediterranean influences from the south, nature creates ideal conditions for the high quality of the grapes with 1,800 hours of sunshine a year and big temperature differences between day and night. Truly sumptuous wines are the result.

Wine recommendations:

| | | |
|-----------------------------|------------|-------------|
| 2017 Pinot Bianco D.O.C | 0.2L/0.75L | 11.00/35.00 |
| 2016 Galea Vernatsch D.O.C. | 0.2L/0.75L | 12.00/40.00 |

Typical regional dishes:

| | |
|---|----------------|
| Veal tartare with mustard mayonnaise with Schüttelbrot (a South Tyrol crispbread) and pumpkin seed oil | 18.00 |
| Filleted and pan-fried quail with grapes and herby pasta | 28.00 |
| Flatfish recommendation with grilled courgettes, risone pasta, shrimps and a fish jus | (market price) |

Burgenland

Winegrowing area:

A few million years ago, it looked like the Caribbean around Jois. The prehistoric rock of the Leithaberg only rose in a few places in the form of small islands from the primordial ocean and all sorts of seaweed, corals and other living organisms populated its sunken slopes. When the water slowly dissipated, the organisms had changed into what we know today as leitha limestone and lent the wines their minerality and saltiness. To put it in a nutshell: as of a certain height above sea level, the range of hills reveals its prehistoric rock, which we simply call slate. On the slopes below there's limestone and finally in the plain (at the foothills) wind and weather have eroded humus-rich layers and transformed them into chalky clay soils.

Markus Altenburger Vineyard:

With a lot of hard work and passion for what he does, Markus Altenburger has earned the winery an international reputation and turned it into one of the most exciting wineries on the Leithaberg within just a few years. A clear focus on low-intervention vinification in combination with grapes from the typical slate and leitha limestone soils in Jois make his style unique. The vineyard's top red wines are made of Blaufränkisch vines. The full-blooded Altenburger cuvée, which combines both Blaufränkisch and Bordeaux grapes, is stylistically opposite but worth a mention. Grown on chalky soils is a lighter version – interestingly called Chardonnay vom Kalk (Chardonnay cultivated on chalky soils) – and a complex version from the slate-dominated Jungenberg vineyard.

Wine recommendations:

| | | |
|-----------------------------|------------|-------------|
| 2017 Chardonnay vom Kalk | 0.2L/0.75L | 12.00/40.00 |
| 2017 Blaufränkisch vom Kalk | 0.2L/0.75L | 12.00/40.00 |

Typical regional dishes:

| | |
|--|-------|
| Spinach pastry with mushroom dip and small side salad | 12.00 |
| Gemskas cheese marinated in wild garlic with rhubarb and grains | 14.00 |
| Warm sea trout with cucumber and a potato stock | 16.00 |

Rheingau

Winegrowing area:

In the Rhine-Main region, the wine villages from Lorchhausen in the west to Frankfurt am Main with the Lohrberger slopes in the east line up north of the Rhine and Main rivers and south of the Taunus. There's also Hesse's northernmost vineyard, the Böddiger Berg in Felsberg an der Eder. Therefore, the winegrowing region known as Rheingau is larger than the actual Rheingau region in geographical and historical terms. The result are over 55-year-old vines, which are very appealing and grow in barren soils. "The older the vine, the more pronounced are its network of roots. Therefore, the wines are not only characterised by high must weights and denser taste, but also more concentrated in valuable ingredients and aromas".

Hamm Vineyard:

Some 90% of the 7 hectares of vineyards are planted with Riesling, the remaining 10% with pinot noir. Less pruning, old vines and ecological cultivation result in particularly low yields of only 40 to 60 hl/ha. Quality takes priority over quantity in this case. After only 3 years of ecological viticulture, the vines in the Dachsberg developed in a more healthy way. They turned a bold green for a longer period of time and it was possible to exploit the grapes' maturity to the full. The best grapes were harvested for the first time in this location and turned into a spätlese bursting with taste. With a feeling for the right moment, mature and healthy as well as noble rotted grapes are harvested by hand. This fosters the character of the wines - based on the terroir, the grape variety and the vintage.

Wine recommendations:

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|---|------------|-------------|
| 2016 Winkeler Alte Reben Riesling | 0.2L/0.75L | 13.00/45.00 |
| 2017 Winkeler Dachsberg Erste Lage Riesling | 0.2L/0.75L | 14.00/50.00 |

Typical regional dishes:

| | |
|--|-------|
| Cream of asparagus soup with a beurre noisette and croutons | 14.00 |
| Marinated white asparagus with various green herbs with elderflower oil and asparagus-egg cream | 14.00 |
| Wild garlic egg pasta with braised white cabbage, romanesco, radishes and goat's cheese | 18.00 |

Franconia

Winegrowing area:

The way the river Main meanders is unique. Here the river has cut deep into the shell limestone and formed the steep slopes of the Escherndorfer Lump and Volkacher Ratsherr. Our vineyard has been located in Volkach since 1692 and its history is fascinating. This is where we live, press the grapes and present our wines to wine lovers from all over the world. We relish the interaction with like-minded people and Franconia is where we feel at home. Altogether, we cultivate about 18 hectares of vineyards. We mainly produce cool climate white wines on selected sites around the Volkacher area where the Main meanders along.

Max Müller I Vineyard:

Rainer Müller and his son Christian cultivate around 20 hectares in their Max Müller I vineyard. The vineyard's located in the middle of the old town of Volkach. The areas where the vines are grown are situated around Volkach but also in the famous Escherndorfer Lump. Christian and Rainer Müller employ old traditions, so they don't pump mash and must at all but use gravity instead, which is complemented by modern techniques. Today there's a young team at the Max Müller Vineyard. In 1991, Rainer and Monika Müller took over the vineyard and their son Christian is now on board too. The second son Toni is in charge of the Sommerach Villa, where wine events and much more are offered.

Wine recommendations:

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|------------------------------------|------------|-------------|
| 2018 Volkach Silvaner | 0.2L/0.75L | 11.00/35.00 |
| 2017 Obereisenbach HÖLL pinot noir | 0.2L/0.75L | 14.00/45.00 |

Typical regional dishes:

| | |
|---|-------|
| Marinated sea trout with radishes and honey, mustard and dill sauce | 14.00 |
| Braised shoulder of lamb with a parsley jus, mixed beans and pear gratin | 27.00 |
| Stone bass fried on its skin with a mustard froth and a Franconian potato-cucumber salad | 24.00 |

Dish for 2:

Grilled flank steak 34.00 per person
with a thyme sauce, sweetcorn and potatoes
baked in the oven

From the stone oven

Our tartes flambées...
...with bacon, onions, sour cream 10.00
...with goat's cheese, wild garlic and rhubarb 12.00
...with sea trout, honey, mustard and dill sauce 12.00
...with black pudding, sauerkraut and a mustard jus 12.00

Classic dishes...

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

Essence of quail 14.00
with diced vegetables and tiny semolina dumplings

Vanilla ice cream with pumpkin seed oil 7.00

Slices of meat on a wooden platter

Tyrolean ham 8.50

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

Desserts

Vanilla cream 10.00
with rhubarb and almond crumble

Light and airy pastry 10.00
with a creamy filling and strawberry sorbet

A selection of cheese specialities 13.00

A glass of sweet wine to accompany the dessert...

2015 Riesling Elster-Forst Auslese, Spindler Vineyard, Pfalz 0.1L 15.00