

## Lütten Jacob Menu

Marinated salmon trout with beetroot, green apple,  
red cabbage and spice yogurt

or

Cabbage cream soup with croûtons and browned butter



Braised cheek of beef with yellow carrots, mashed potatoes and red wine jus

or

„Matelote“ of cod fish with roasted semolina pearls,  
brokkoli and almond



Mandarine cake and sorbet

or

Curd cheese foam with roasted plums and dried chocolate

**36,-€ per person**



2017 Grauer Burgunder  
Stefan Meyer  
Rhodt, Pfalz

or

2014 Spätburgunder  
Weingut Thörle  
Rheinhessen

0,75l bottle of wine

Flat rate for water and one coffee

**28,-€ for two persons**

(This is a special offer only in conjunction with the Lütten Jacob menu)

# Alsace

## Winegrowing area:

Alsace's winegrowing area is located between the Rhine and the Vosges mountains in the east of France and covers a total of 15,000 hectares. The first grands crus, in other words premier vineyards, were approved in 1975, but strangely the first 25 weren't named until 1983. Only four grape varieties are specified for the grand cru vineyards: the gewürztraminer, pinot gris, muscat and riesling. In addition to these well-known wines, the focus is also placed on the crémant d'Alsace.

## Gresser vineyard:

The Gresser family came to the Alsace from Switzerland in the 14th century. The range of Alsatian grape varieties allows us through geo-sensory tasting to select the plant that expresses the terroir's identity. Respectful biodynamic agriculture, carefully hand-picked, healthy and mature grapes and a natural way of making the wine are required to achieve a pure expression of the aromatic grape and the purity of the terroir.

## Wine recommendations:

2016 Pinot Gris	0.2l/0.75l	9.00/32.00
2016 Gewürztraminer	0.2l/0.75l	9.00/32.00

## Typical regional dishes:

Quiche Lorraine with herbal sour cream and bacon chip	12.00
Braised Goose Leg with potato dumplings, baked applecream and Red cabbage	32.00
„Matelote“ of cod fish with roasted semolina pearls , brokkoli and almond	24.00

# Burgenland

## Winegrowing area:

At 14,500 hectares, Burgenland is located in the east of Austria and on the outskirts of the Hungarian lowlands and is the country's second largest winegrowing region. It's divided into four areas: Südburgenland, Mittelburgenland, Neusiedler-Hügelland and Lake Neusiedl. A continental and hot Pannonian climate prevails here, which, alongside complex white and sweet wines, also produces red wines full of body.

## Wagentristl vineyard:

The vineyard's grapes are cultivated on the slopes of the Leitha Mountains, or in Grosshöflein to be more precise. The vineyard has been owned by the Wagentristl family since 1888. In the past, the family mostly farmed the land but it increasingly concentrated on growing wine over the decades. Rudi Wagentristl took over the business from his parents in 2014. Since then, he has tenaciously pursued his goal of creating structured wines with a unique character and body. As demonstrated by the numerous awards he's garnered, he knows how to get the best out of the regional microclimate and the various types of soil.

## Wine recommendations:

2017 Weißburgunder	0.2l/0.75l	8.50/29.00
2015 Föllikberg Blaufränkisch	0.2l/0.75l	10.00/32.00

## Typical regional dishes:

Cabbage cream soup with Croûtons and browned butter	9.00
Young Gemskaas cheese with pickled carrot and hazelnut	14.00
Pike perch 'Winzerin Art' with Riesling-butter, creamy cabbage and mashed potatoes	28.00

# Württemberg

## Winegrowing area:

Wine has been cultivated over more than 11,000 hectares in Württemberg since the 2nd century. The attractive area extends between north Kocher-Jagst-Tauber that connects with the Franconia winegrowing area and along the Neckar Valley to Heilbronn and Stuttgart all the way to Tübingen. The best wines are produced from riesling, blaufränkisch and trollinger grapes. Most of the soils are dominated by shell limestone and keuper.

## Escher vineyard:

The family-owned vineyard is located in the Rems Valley and three generations of Eschers have now been cultivating wine using their skills and passion for the product. Our love of nature, our grape varieties and, above all, wine are what motivate us each year anew. The vineyards are spread over 15 hectares in the whole of the Rems Valley over seven hills including the sun-kissed areas of Hertmannsweiler (Himmelreich), Korb (Sommerhalde), Neustadt (Söhrenberg), Hanweiler (Berg), Steinreinach (Hörnle), Bürg (Schlossberg) and in Stetten (Pulvermächer). Sowing plant mixes in bloom, adding compost, cultivating wine in an environmentally friendly way, introducing beneficial insects such as earthworms and mesostigmatae are what our quality is founded on.

## Wine recommendations:

2017 Riesling 'Junge Reben`	0.2l/0.75l	7.00/25.00
2016 Lemberger 'Bergkeuper`	0.2l/0.75l	10.00/34.00

## Typical regional dishes:

Swabian bouillon with strips of pancake with diced vegetables and chives	12.00
Roastbeef from the bottom of sirloin with red onions, fried chanterelles and creamy dressing	14.00
Braised cheek of beef with yellow carrots, mashed potatoes and red wine jus	26.00

# Saxony

## Winegrowing area:

Saxony is one of Germany's most northerly winegrowing areas and is, alongside Saale-Unstrut, one of the new federal states following reunification. The best microclimate for the grapes in Saxony is provided along Saxony's wine route on the protected slopes of the Elbe. The climate, the intensive sunshine and the granite and syenite weathered soils, which quickly heat up, produce fruity wines with an acidity typical of the area and a unique and exclusive character

## Matyas vineyard:

Matyas is a family-owned vineyard with about 7 hectares planted with vines, which was started by Ingeborg and Matyas Probocskai at the foot of the Friede forest in Coswig. The love of nature, grapes and wine and the expertise resulting from longstanding experience with cultivating wine and vinification are the pillars on which the vineyard is based.

.In September 2014, the couple handed on the baton to the next generation. Since then, their daughter Andrea Leder and her young team consisting of cellar master Hendrik Weber and winemaker Klaus Mehlig have been carrying on the parents' vision.

## Wine recommendations:

2017 Scheurebe	0.2l/0.75l	9.00/31.00
2016 Müller-Thurgau	0.2l/0.75l	8.00/28.00

## Typical regional dishes:

Marinated salmon trout with beetroot, green apple, red cabbage and spice yogurt	14.00
Terrine of calf`s head with pickled black salsify, ´Bautzner` mustard and rape seed oil	16.00
Roasted ´Runksen` dumplings with mushrooms, sauteed spinach and browned butter	18.00

## Dish for 2:

Grilled Entrecôte p.P. 34.00  
with white and red onions, flammed parsley roots and buckwheat pancake

## From the stone oven

Our tarte flambées...

...with bacon, onions and sour cream 10.00

...with salmon trout, spinach and horseradish 12.00

...with 'Vintschgauer' cheese and mushrooms 12.00

...“Tiroler Style“ 12.00

## Classic dishes....

Franconian sausage salad 9.00

with gherkins, radishes and pretzel rolls from the wood-fired oven

## Freshly cut on the wooden board

Tyrolean bacon 8.50

Black forest ham 9.50

...accompanied by radishes, celery and grated horseradish

## Desserts

„Birne Helene“ 12.00

Poached pear with nougat, candied violets and foam of vanilla

Mandarine cake 10.00

and sorbet

Curd cheese foam 10.00

with roasted plums and dried chocolate

A selection of cheese specialities of „Tölzer Kaasladen“ 13.00