LÜTTEN JACOB MENU

Marinated sea trout
with seasoned yoghurt, beetroot and potatoes

or

Fresh Gemskaas cheese
with root parsley salad, pan-fried kale and fresh redcurrants

Braised beef cheek
with red wine gravy, lentils and crispy matchstick potatoes

or

Fish in a batter
with Baden-style potato salad and homemade tartar sauce

Mousse
with stewed damsons and damson sorbet

or

Vanilla custard
with warm pear compote and crumbled chocolate

€36 per person

2018 Pinot gris
Stefan Meyer Vineyard
Pfalz

or

2016 Cuvée HERO
Wageck Vineyard
Pfalz

0.75L bottle of wine
Flat rate for water and coffee

€28 for two people

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

Bettina Schumann Vineyard

Bettina Schumann originally stems from Berlin and was barely 12 when she had an epiphany where wine is concerned. She’s 35 now, but back then was allowed to try a vin santo from 1905 while on holiday in Italy with her parents and she loved the freshness of this vintage wine. “During my youth, I liked to buy bottles of wine via my dad instead of nail varnish,” she recalls with a grin. Instead of glossy magazines, she read the trade press about wine and at 16, met a wine dealer by chance who took her to trade shows and events.

She then studied viticulture and enology in Geisenheim and gained an additional diploma at the Italian partner university Udine and in 2009, worked as a manager at the Zimmerlin Vineyard. In 2010, she took the first step towards her own projects by founding the Rabe Vineyard with her former partner Ralph M. Ropohl. This was a vineyard based in a garage, offering Burgundy wines. The project’s still up and running but Bettina wanted something that truly belonged to her. In 2015, she didn’t just change her job but has been working as an oenological consultant ever since and also produced the first official vintage from the Bettina Schumann Vineyard.

The wines

White wine

2018 FAMOSE SCHOSE pinot gris 0.2L/0.75L € 9.00/€35.00
2017 DIT IS DER CLOU VON’T JANZE pinot gris Served with Coravin 0.1L/0.75L €11.00/€65.00

Red wine

2016 Achtkantig pinot noir 0.2L/0.75L € 9.00/€35.00

Typical regional dishes:

Slightly thickened white, pointed cabbage soup €10.00
with croutons, chives and browned butter

Bouillon with strips of pancake €14.00
with diced vegetables and chives

Home-smoked breast of goose €14.00
with salad of lamb’s lettuce, almonds and lingonberries

Fish in a batter €24.00
with Baden-style potato salad and homemade tartar sauce
Pfalz

Emil Bauer Vineyard

This generation of the family-run business from Landau-Nussdorf is the fifth to be cultivating wine. After a new generation took over the helm in 2011, the vineyard is now run by Norbert and his two sons, Alexander and Martin Bauer, three people and two generations who have the same ideas about the vineyard’s future direction. It’s precisely this mix of old and new, experience and the desire to make what’s good even better that allows a new generation of red and white wines to ripen on almost 29 hectares of vineyards in the South Palatinate. It’s a combination that has recently caused a stir, and not just in the trade press. Whether red or white, oenologist Alexander Bauer’s wines are beautifully palatable, well balanced and fun to drink. Just like the newly designed labels which are bold, eye-catching and honest. The Emil Bauer & Söhne Vineyard focuses on its very gently matured Rieslings and pinot blanc varieties and on red wines like Cabernet Sauvignon and Merlot, which are matured in steel, wood, granite and oak barrels.

The wines

White wine

2017 Kastanienbusch Riesling 0.2L/0.75L € 9.00/ €35.00

Red wine

2014 Meisterstück cuvée 0.2L/0.75L € 14.00/€45.00
2014 Nebbiolo Servator - served with Coravin 0.1L/0.75L € 16.00/€115.00

Typical regional dishes:

Marinated sea trout €16.00
with seasoned yoghurt, beetroot and matchstick potatoes

Home-made saumagen (pork and special stuffing in a casing) €23.00
with sauerkraut and boiled potatoes

Braised leg of goose €28.00
with red cabbage and apples and potato dumplings
Before Leo Alzinger junior embarked on continuing the work his father started, he took the traditional route of many Austrian winemakers’ children by gaining qualifications from the School of Viticulture in Klosterneuburg. However, the years he spent elsewhere were more formative, with a spell at the Müller-Catoir Vineyard under the legendary cellar master Hans Günter Schwarz, which made a lasting impact. Working on a harvest in New Zealand completed his years as an apprentice.

Afterwards, Leo continued to be eager to learn and observe new styles and trends. Ultimately, however, it encouraged him to continue treading the path taken by his father. He wanted the terroir to speak for itself and focus on vintages. And so today he presses wines that on the one hand reflect the region and on the other hand focus on a cool, clear and precise style.

The wines

White wine

- 2018 Dürnstein Federspiel Green Veltliner
- 2018 Mühlpoint Smaragd Green Veltliner
- 2017 Liebenberg Smaragd Riesling

Served with Coravin

<table>
<thead>
<tr>
<th>Year</th>
<th>Type</th>
<th>Size</th>
<th>Price (€)</th>
</tr>
</thead>
<tbody>
<tr>
<td>2018</td>
<td>Dürnstein Federspiel</td>
<td>0.2L/0.75L</td>
<td>9.00/35.00</td>
</tr>
<tr>
<td>2018</td>
<td>Mühlpoint Smaragd</td>
<td>0.2L/0.75L</td>
<td>14.00/50.00</td>
</tr>
<tr>
<td>2017</td>
<td>Liebenberg Smaragd</td>
<td>0.1L/0.75L</td>
<td>11.00/65.00</td>
</tr>
</tbody>
</table>

Typical regional dishes:

- Fresh Gemskaas cheese
  with root parsley salad, pan-fried kale and fresh redcurrants
  €12.00

- Cold slices of silverside of beef
  with fried mushrooms, frisée lettuce and crispy potatoes
  €16.00

- Braised beef cheek
  with a red wine gravy, lentils and matchstick potatoes
  €27.00
Anton Bauer, born in 1971, is the fourth generation of the family to run the vineyard, which is 29 hectares in size. After gaining qualifications at the Krems School of Viticulture and doing an internship in Burgundy, he spent four years as an oenologist at a renowned winegrower’s in Lower Austria.

In 1992, he took over his parents’ vineyard, which was 3.2 hectares in size at the time, and since then has embraced his uncompromising idea of what quality should be. It’s important to him to coax what’s typical about the region and the character of the terroir out of the wines, which is what make them unique.

His success has proved him right because the demand for his wines is continuing unabated. His typical Austrian wines with their international flair have managed to conquer some of the world’s most competitive wine markets. Some 70% of annual production is exported, the most important customers being in the US, UK, Switzerland, Germany, the Netherlands and Belgium.

**The wines**

**White wine**

2017 Feuersbrunn Roter Veltliner 0.2L/0.75L  €12.00/€40.00

**Red wine**

2015 Alte Reben Zweigelt 0.2L/0.75L  €14.00/€50.00

2014 Merlot reserve – served with Coravin 0.1L/0.75L  €11.00/€70.00

**Typical regional dishes:**

Ravioli stuffed with freshwater fish €15.00
with a slightly thickened fish soup and sautéed spinach

Fried belly of pork €16.00
with a radish vinaigrette and broad beans

White risotto €20.00
with a mushroom salad, root parsley and peppered cheese

Duck breast cooked pink €26.00
with apricots and ribbon noodles with pointed cabbage
Dish for 2

Stuffed dumplings €28.00 per person
with sauerkraut and a bacon sauce

Our tarts flambées from the stone oven...

...with bacon, onions and sour cream €10.00
...with goat’s cheese, apricot and herby salad €12.00
...with Friesisch Blue cheese, pears, walnuts and radicchio €12.00
...with breast of goose, lamb’s lettuce and lingonberries €14.00
...with belly of pork, sauerkraut and mustard jus €14.00

Slices of meat on a wooden platter...

Tyrolean ham €9.00
Black Forest ham €9.00
Smoked meat €12.00
...with radishes, celery, grated horseradish

The classic dishes...

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

Pike perch pan-fried on its skin €28.00
with braised lentils and crispy potatoes

Flatfish recommendation market price
with romaine lettuce, marinated vegetables and potatoes

Desserts...

Mousse €10.00
with stewed damsons and damson sorbet

Vanilla custard €10.00
with warm pear compote and crumbled chocolate

Home-made vanilla ice cream €10.00
with pumpkin seed oil

A selection of cheese specialities €13.00