

# LÜTTEN JACOB MENU

**Smoked Arctic char**  
with buttermilk potato soup, herb-infused oil and horseradish

or

**Cold slices of boiled veal tafelspitz**  
with a radish-chive-egg vinaigrette, mustard seeds and croûtons



**A marinated, shoulder of beef sauerbraten pot roast**  
with a salad of Cabbage and mashed potato

or

**Pan-fried sea trout**  
with rösti, leeks and a Riesling butter



**Pear compote**  
with mousse and crumbled chocolate

or

**Vanilla custard**  
with red berry compote

**€36 per person**



**2018 Pinot gris**  
Stefan Meyer Vineyard  
Pfalz

or

**2017 Bergkeuper blaufränkisch**  
Escher Vineyard  
Württemberg

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)

# Nahe



## Lorenz & Söhne Vineyard

Supported by the whole family, Werner and Ulrich Lorenz are diligent and creative when it comes to making wine. Wine is something they're passionate about. With years of experience, Werner takes a hands-on approach to looking after the vineyards. His goal is to produce high-quality vines as the basis for superior wines with their very own character. Gentle pressing of the grapes optimises the consistency of the grape juice. Modern cellar technology and slow cold fermentation produce fresh, fruity and full-bodied wines. Each Lorenz wine tastes unmistakably of Ulrich's touch. Every year, his creativity allows him to tease out the variety of vines and soils in each wine.

### The wines

#### White wine

2018 Sauvignon Blanc Johanna Edition	0.2L/0.75L	€9.00/€30.00
2017 Tatort "Kreuznacher Paradies" Riesling	0.2L/0.75L	€11.00/€40.00

#### Red wine

2016 Cabernet Sauvignon & Merlot Johanna Edition	0.2L/0.75L	€11.00/€35.00
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## Typical regional dishes:

**Jerusalem artichoke soup** €12.00  
with Jerusalem artichoke crisps, sunflower seeds and beurre noisette

**Smoked Arctic char** €16.00  
with buttermilk-potato soup, herb-infused oil, horseradish and shrimps from Büsum

**Braised veal cheek** €32.00  
with risotto, peppered cheese and a salad of mushrooms

# Middle Rhine

WEINGUT  
RATZENBERGER

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## Ratzenberger Vineyard

Bacharach lies at the heart of the Middle Rhine winegrowing area. The Ratzenberger family has been producing top-class wines here for three generations. They own high-quality vineyards located in the Rhine Valley with its beautiful side valleys.

The family primarily focuses on Riesling, which has a long tradition here in the Middle Rhine. Low yields per hectare and natural viticulture are the basis for outstanding wines. The Ratzenberger family uses state-of-the-art cellar technology to obtain superior grapes and produces fine fruity Rieslings with a high ageing potential.

## The wines

### White wine

2018 Bacharach pinot gris	0.2L/0.75L	€12.00/€40.00
2018 Schloss Fürstenberg medium dry Riesling	0.2L/0.75L	€13.50/€45.00

### Red wine

2017 Bacharach pinot noir	0.2L/0.75L	€15.00/€50.00
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## Typical regional dishes:

<b>Himmel und Erde</b> with black pudding, apple, onions and mashed potato	€24.00
<b>A marinated, shoulder of beef sauerbraten pot roast</b> with a salad of Cabbage and mashed potato	€24.00
<b>Pike perch</b> with creamy sauerkraut, grapes and mashed potato	€28.00

# Styria



## Lackner-Tinnacher Vineyard

The team at the Lackner-Tinnacher Vineyard believe in timelessness. Here, wine making is seen as an annual metamorphosis with the vines growing from the soil, rocks and minerals. The vines and grapes develop with the influence of the sun, wind and rain. And the vineyard's excellent wines are the result of meticulous hands-on work.

Wine making is all about attention to detail. The wine needs to reflect the character of the soil, the uniqueness of the variety and vintage of the grapes. All grapes are selected and harvested by hand, pressed gently and the juice fermented in large oak barrels with yeasts from the vineyard. In order to mature, the wines spend a long time on the yeast.

## The wines

### White wine

2017 Sauvignon Blanc STK	0.2L/0.75L	€12.00/€40.00
2018 Gamlitzer Yellow Muscatel	0.2L/0.75L	€13.00/€45.00
2011 Ried Eckberg pinot blanc	0.2L/0.75L	€16.50/€55.00

## Typical regional dishes:

**Styrian wooden platter** €14.00  
with alpine cheese, pumpkin seed oil spread, juniper ham and gherkins

**Potato flan** €14.00  
with creamed goat's cheese and a lamb's lettuce salad

**Fried belly of pork** €16.00  
with pumpkin, green apple, yoghurt and frisée lettuce

# Carnuntum

## Nepomukhof Vineyard

# NEPOMUK

HOF

Nepomukhof's vineyards and farm are nestled in the charming Arbesthal Hills, right at the heart of the Carnuntum winegrowing area.

Wine is a natural product in the truest sense of the word and embodies the spirit of nature. Through gentle, selective harvesting of the grape and natural, integrated cultivation methods, the team at the Nepomukhof Vineyard treats the wine with respect in order to preserve its lightness and superiority.

## The wines

### White wine

2018 Chardonnay	0.2L/0.75L €10.50/€35.00
2018 Cuvée Referenz	0.2L/0.75L €16.50/€55.00

### Red wine

2017 Cuvée Nepumok	0.2L/0.75L €15.00/€50.00
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## Typical regional dishes:

<b>Cold slices of boiled veal tafelspitz</b> with a radish-chive-egg vinaigrette, mustard seeds, egg, croûtons and mashed potato	<b>€16.00</b>
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<b>Gread dumplings</b> with leeks, peppery cheese, mushroom salad and a beurre noisette	<b>€20.00</b>
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<b>Pan-fried sea trout</b> with rösti, leeks and a Riesling butter	<b>€26.00</b>
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## Dish for 2

Cold slices of boiled veal tafelspitz  
with creamed mushrooms and bread dumplings €29.00 per person

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

...with bacon, onions and sour cream €10.00  
...with goat's cheese, lamb's lettuce and pumpkin seeds €12.00  
...with black pudding, belly of pork and apples €14.00  
...with sea trout, shrimps from Büsum, gherkins €14.00

## Slices of meat on a wooden platter...

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

## The classic dishes...

Franconian sausage salad €9.00  
with gherkins, radishes and pretzel roll from a wood-fired oven  
Potato and leek soup €14.00  
with shrimps from Büsum, croûtons and chives

## Desserts...

Pear compote €10.00  
with mousse and crumbled chocolate  
Vanilla custard €10.00  
with red berry compote  
Vanilla ice cream €10.00  
with pumpkin seed oil  
A selection of cheese specialities €13.00