

SPRITZ

PROSECCO

CAMPARI¹ ORANGE / SODA	0,20l	6,50
CAMPARI TOCCO ROSSO Campari ¹ , Mint, White Wine, Soda, Elderberry syrup ^{1,11}	0,20l	6,50
LILLET WILDBERRY Lillet, Schweppes Russian Wildberry, Fresh Berries	0,20l	6,50
APEROL MARACUJA SPRITZ Aperol ¹ , Passion fruit Juice, White Wine, Soda, Lime Juice ^{1,11}	0,20l	6,50
APEROL HOT MONACO Aperol ¹ , Hot Monaco ¹³ White Wine, Soda, Lime Juice ^{1,11} , Rosemary, Cucumber	0,20l	6,50
APEROL SPRITZ Aperol ¹ , White Wine, Soda, Orange	0,20l	6,50
HUGO Elderberry Syrup ^{1,11} , Lime, Mint, White Wine, Soda	0,20l	6,50
BRUNO Pink Grapefruit Juice, Mango Syrup ^{1,11} , White Wine	0,20l	6,50
PROSECCO SPUMANTE DOCG BRUT Adami, Bosco di Gica, Valdobbiadene, Venice	0,10l 0,75l	5,00 28,00

CHAMPAGNE

TAITTINGER BRUT RÉSERVE	0,75l	89,00
TAITTINGER BRUT PRESTIGE ROSÉ	0,75l	99,00

S O U P S & S T A R T E R S

TOM KHA GAI 6,00
Asian coconut milk soup^{4,24,26} with chicken breast,
mushrooms, spring onions and coriander

GRILLED GOATS CHEESE²⁷ 7,00
coated with honey on a bed of mixed vegetables

BUFFALO MOZARELLA FROM SOUTHERN ITALY 7,00
with grilled fresh vegetables 4,00
or with plum tomatoes, rocket lettuce and olive oil 4,50

BEEF TARTAR

All ingredients are served separately to mix with capers, anchovies²⁴,
pickled cucumber, Ketchup, Dijon mustard³⁰, parsley and onions,
served with roasted bread²¹ and optionally with egg yolk²³

Starter 90 G 9,00

Main course 160 G 16,00

optionally with a shot of Cognac or Calvados 2,00

FRESH WATER SALMON TARTAR

All ingredients are served separately to mix.
with lime, red onion, sesame oil³¹, soya sauce^{1,26}, ginger^{2,3},
coriander, wasabi cream^{1,2}
and toasted Parisienne²¹

Starter 90 G 12,50

Main course 160 G 18,00

VEGETARIAN

TRUFFLED RISOTTO	11,00
with seasonal mushrooms and grated parmesan ^{21,27}	
.....	
GRILLED GOATS CHEESE²⁷	12,00
honey ²⁶ coated on a bed of mixed vegetables	
.....	
HOMEMADE GNOCCHI^{21,23,27}	12,50
filled with a Provolone cheese, rocket lettuce and oyster mushrooms tossed in butter ²⁷	
.....	
RAVIOLI^{27,21}	11,00
with a pecorino ²⁷ cream- fig ³³ filling and plum tomatoes tossed in rosemary butter ²⁷	
.....	
CRISPY WOK VEGETABLES	10,00
fried in a red curry-coconut sauce ^{26,29,2} served with basmati-rice ³¹ with sesame seed	
.....	

SALADS

GOATS CHEESE SALAD	12,50
with honey and Rosemary on fresh market lettuce in cranberry dressing with fresh pears	
.....	
AVOCADO SALAD	13,50
colorful mixed lettuce in mango dressing with avocado and feta cheese ²⁷	
.....	
SALAT PICANDOU	13,50
Selection of colorful seasonal lettuce in a balsamic vinegar dressing with goats cheese ²⁷ grilled in a coat of Serrano ham ²⁰ and served with grissini ²¹	
.....	
CHICKEN SALAD	14,50
mixed leaf lettuce in balsamic dressing with seasonal mushrooms, melon and grapes	
.....	
CAESAR SALAD	9,00
with crispy leaf lettuce and Caesar dressing ^{23,30,24,27} , fresh Parmesan ²⁷ cheese and toasted and geröstete Croûtons ²¹	
with 3 slices of crispy bacon ^{2,20}	3,00
with grilled chicken	5,00
.....	
LARGE SALAD	6,00
with house dressing ^{23,30,27}	
.....	
SMALL SALAD	4,00
with house dressing ^{23,30,27}	
.....	

MAIN DISHES

WIENER SCHNITZEL ^{21,23}	18,50
veal schnitzel fried in bread crumb and served with fried potatoes	
.....	
COLD SLICES OF ROASTBEEF FROM BAVARIAN CATTLE ³⁰	16,00
mserved medium with roast potatoes, remoulade , pickled cucumbers and gravy ²⁹	
.....	
CRISPY WOK VEGETABLES	10,00
fried in a red curry-coconut sauce ^{26,2,29}	
served with basmati-sesame seed rice ³¹	
with chicken	5,00
with tender beef	7,00
.....	

FOOD IS ONE
OF THE FOUR PURPOSES OF EXISTENCE!
WHAT ARE THE OTHER THREE ARE,
I HAVE NOT YET DISCOVERED.

Charles de Secondat, Baron de la Brède et de Montesquieu

BURGER

GRILLED GOATS CHEESE BURGER (VEGI) CA. 150 G 9,00
with goats cheese²⁷, tomato and rocket salad with fig mustard^{30,33}
in a rustico bread ²¹

LADYCHICKEN BURGER CA. 120G 9,00
Juicy roasted chicken breast in a rustico bread^{21,27}
with avocado cream³, tomato and lettuce

BLACK ANGUS BURGER 200G 10,00
medium grilled Angus beef burger with house sauce^{24,30}, lettuce,
pickled cucumbers, onions and tomatoes in a sesame bread,^{21,31}

BBQ ANGUS BURGER 200G 10,00
medium grilled Angus beef burger with BBQsauce^{1,2}, lettuce,
pickled cucumbers, onions and tomatoes in a brioche bread^{21,27}

WE RECOMMEND THE FOLLOWING SIDE ORDERS:

Sweet Potato Fries 5,00
Home Fries 4,00
Grilled Vegetables 4,00
Small Caesar Salad^{d23,24,28,30} 2,50
additional cheddar cheese²⁷ or Bacon^{2,20} each 1,00

BLACK ANGUS ODER BBQ BURGER 200G // ALL IN 14,50
medium grilled Angus beef burger, lettuce, pickled cucumbers,
cheddar cheese, bacon onions and tomatoes in a sesame bun or
a brioche bread^{21,27}, served with home fries

optionally with sweet potato fries (additional charge) 1,00

Choose your own bread (no extra charge)

SESAME^{21,31} / BRIOCHE^{1,27,23} / RUSTICO²¹

THE GRILL

TAGLIATA CA. 120G	15,00
beef steak served medium on a bed of rocket salad in balsamic dressing with fresh parmesan cheese ²⁷	
.....	
SALMON STEAK CA. 200G²⁴	16,00
crispy grilled wild salmon	
.....	
NEBRASKA HUFT STEAK CA. 250G	19,00
Legendary. Nebraska beef is the epitome of juicy and tender meat, with the best marbling and magnificent taste	
.....	
RUMP STEAK CA. 250G FROM BAVARIAN CATTLE	19,00
The classic, is taken from the roast beef. The taste is strong, the meat is very juicy due to the edge of fat	
.....	
WE RECOMMEND THE FOLLOWING SIDE DISHES:	
Home Fries / Fried Potatoes	4,00
.....	
Grilled Vegetables / Seasonal Mushrooms	4,00
.....	
Caesar Salad ^{21,23,24,27,30} / Garlic Bread ^{21,27}	4,00
.....	
Sweet Potato Fries	5,00
.....	

BAVARIAN

BAVARIAN ROAST PORK	13,50
in dark beer sauce ²⁹ with potato and bread dumplings ^{27,21,23} , cabbage salad	
<i>fresh from the Oven on Saturdays, Sundays and bank holidays from 12pm</i>	
.....	
GRÖSTL FROM ROAST PORK	10,00
with dumpling, spring onions gravy and a fried egg	
<i>fresh from the Oven on Saturdays, Sundays and bank holidays from 12pm</i>	
.....	
HOMEMADE VEAL MEATBALLS ^{21,23,27}	11,50
served in a gravy ²⁹ with potato-cucumber salad ^{23,27} and lettuce with our house dressing ^{23,27,30}	
.....	
CHRISPY SCHNITZEL ^{21,23,27}	12,50
Pork schnitzel fried in bread crumb served with home fries	
.....	

H O M E M A D E

D E S S E R T S

A CHOICE OF FINE CHEESE	12,00
with walnuts ^{25,28} , fig mustard ³⁰ , butter ²⁷ and bread ^{21,27,28}	
.....	
CRÈME BRÛLÉE ^{23,27}	4,50
.....	
AMERICAN CHEESECAKE ^{21,23,27}	4,50
.....	
MOELLEUX AU CHOCOLAT ^{21,23,27,28}	6,00
Chocolate lava cake with fresh berries served with vanilla custard ^{127,23} or vanilla ice cream	
.....	
TOBLERONEMOUSSE ^{27,23,28}	3,50
on fresh berry ragout	
.....	
DESSERT TRIO	11,50
Toblerone Mousse ^{27,23,28} , American Cheesecake ^{21,23,27} , Crème brûlée ^{23,27}	
.....	
FRESH KAISERSCHMARRN (AUSTRIAN PANCAKE) ^{21,23,27}	
with almonds and raisins, flambéed in rum,	small 6,00
served with apple mousse	large 11,00
.....	

B E E R



SPATEN HELL FROM TAP	0,50l	4,00
<i>This traditional light tasting lager is a typical Munich original. A classic that tastes really good with a fine spicy lager aroma. Slightly malty, light and straightforward.</i>		
FRANZISKANER WEISSBIER FROM TAP	0,50l	4,00
<i>Natural, elegant white beer from Bavaria. Cloudy and copper gold colour scale. Tangy, a juicy thirst quencher.</i>		
LÖWENBRÄU DUNKEL	0,50l	4,00
<i>Special, dark roasted malts are the basis for this old Bavarian beer specialty. It has a dark amber appearance. Subtle malt sweetness in the finish.</i>		
BECK'S PILSENER	0,33l	3,80
<i>Cosmopolitan character with plenty of beer charm. Attention-grabbing, light yellow Gloss. The foam head: full and compact.</i>		
BECK'S BLUE	0,33l	3,80
<i>Mild beginning, then herb. Full-bodied and has a special fresh brand. For those who love the pure, fresh taste of beck's Pils, but rather without alcohol. Alcohol content 0.37%</i>		
CORONA EXTRA <i>The Mexican Original</i>	0,355l	4,00
RADLER (SHANDY) / RUSS	0,50l	4,00
SCHNITT HELL / WEISSBIER		3,00

B E E R



FRANZISKANER KELLERBIER 0,50l 4,50

Directly from the storage cellar, Franziskaner Kellerbier is a traditional beer, which is unfiltered and thus still contains all turbid ingredients. In this way it receives the characteristic amber colour and the full-bodied velvety taste. 5.2% alcohol content.

FRANZISKANER ROYAL 0,50l 4,50

The Franziskaner Royal has bright yellow tone and a perfect white snowy foam. It is slender and sparkling. Fruit fragrances of banana with a touch of exotic fruits. Behind them are bright malt notes. A tingling sensation fills the interior mouth. Spicy aromas and a tender bitter note gives this beer a pleasant dryness.

FRANZISKANER WEISSBIER DUNKEL 0,50l 4,00

Sensual baroque appearance from Bavaria. Of dark amber color with strong yeast opacity. Voluminous, cream-colored foam. Harmoniously malted. Pleasant, refreshingly sparkling. Full-bodied, well-balanced velvety-soft conclusion. A special treat for Weissbier drinkers and lovers of dark beers.

FRANZISKANER WEISSBIER LEICHT 0,50l 4,00

Calorie and -alcohol reduced wheat beer with creamy compact foam consistency. Bright Yellow with a nice and pleasant full-bodied wheat beer flavour. Fresh fruity-tastes with a hint of citrus.

FRANZISKANER WEISSBIER ALKOHOLFREI 0,50l 4,00

Beautiful shade of yellow, naturally cloudy, with a creamy foam crown. Boasting an aromatic, spicy flavour and a subtly sweet slim finish. Alcohol-free excellent as a thirst quencher.

WHITE WINE

A MANO BIANCO IGT 0,1l 3,50
A Mano, Marc Shannon, Apulien Italy. 0,2l 6,00
Grape varieties: Fiano, Falanghina, Verdeca. 0,75l 20,00
Bright straw yellow with greenish reflections. Pleasant, delicate with a scent of exotic fruits (pineapple, melon, mango, passion fruit) round and refreshing.

RIESLING QBA 0,1l 3,50
Markus Pfaffmann, Pfalz, Germany, 100% Riesling. 0,2l 6,00
Flavours of fresh herbs. Well balanced, elegant finishing note. 0,75l 20,00

GRÜNER VELTLINER DAC 0,1l 4,00
Johann Topf, Strassertal, Austria, 100% Grüner Veltliner. 0,2l 7,00
Deep mineral with a dense spiciness 0,75l 24,00
An elegant wine until the last sip.

SAUVIGNON BLANC QBA 0,1l 4,50
Bernhart Schweigener, Pfalz, Germany, 100% Sauvignon Blanc. 0,2l 8,00
Cool with fragrant of lush green grass. 0,75l 28,00
Soft fruits, some passion fruit and sweet plum. A nice, spicy mineral. The final has aromas of stone fruits.

CHARDONNAY IGT 0,1l 4,00
Riono Russolo, Friulul Italy, 100% Chardonnay. 0,2l 7,00
Fine delicate but intense fragrance. Very typical with notes of apple, lemon and acacia blossom. 0,75l 24,00

LUGANA I FRATI DOC 0,1l 5,00
Cà dei Frati, Lombardy, Italy, 100% Trebbiano. 0,2l 8,50
Fruity, pleasant scents of citrus fruit and green berries, refreshing and sparkling. This Lugana is one of the best in his class. 0,75l 30,00

WHITE WINE

WEISSER BURGUNDER "IM ALTEN ROD" 2017 QBA 0,75l 24,00

Winery Spiess, Rheinhessen, Germany.

White Burgundy In the old Rod dry presents fragrant aromas of fresh apples and pineapple with a hint of almond. Striking wealth on the palate, powerful, with delicate melting.

MARKUS SCHNEIDER GRAUBURGUNDER 2017 0,75l 30,00

Pfalz, Germany. 100% Pinot Gris.

Markus Schneiders ingenious Pinot Gris from the sunny year of 2017 is full of fine ripe fruit and has delicious burgundy melt.

The heavier loam soils provide strength and creaminess.

Also other clay and limestone grapes are also present with their Pfälzer liveliness and clear fruit traits.

MORILLON CLASSIQUE 2016 0,75l 32,00

Walter Skoff, Styria, Austria, 100% Chardonnay.

In the glass, the Austrian straw-yellow white wine shines with its presentation, with greenish reflections and delights you with a scent of peaches, mirabelles, nectarines and orange peel.

The taste melts attributes of fresh and lively with the aromas of citrus fruits on your palate.

GREEN HUNTER DAC RESERVE 2016 (Bio) 0,75l 37,00

Winery Hagn, Weinviertel, Lower Austria, 100% Grüner Veltliner.

A beautiful, mature green Veltliner, the respectful

dealing with the grapes from the vineyard to the bottle is obvious in the taste. Fermented and expanded in large wooden barrels with scents of ripe yellow and red apples. The juiciness on the palate are won from soft apricot and the typical white pepper notes which lead to a full bodied drinking experience.

OTT GRÜNER VELTINER "AM BERG" 2017 0,75l 27,00

Bernhard Ott, Wagram, Austria, 100% Grüner Veltliner, Lagencuvée.

Bernhard Ott describes this Grüner Veltliner: "Exquisitely Simple, fresh and crisp, casual and surprisingly mature."

fresh yellow apple on the nose, also some grapefruit, grape skins and a touch of woodruff. Light-footed on the palate, fresh and fruity, subtle herbal spiciness, plenty of fruit melt for so little alcohol (11.5 vol%), reminiscent of Galia melon, fine acidity, remains very harmonious in the finish.

Vintages can vary.

WHITE WINE

SALZL CHARDONNAY NEW STYLE BARRIQUE 2016 0,75l 36,00

*Salzl Seewinkelhof, Burgenland, Austria, 100% Chardonnay.
Sparkling intense straw yellow color. In the aroma very complex, mature bananas, mango, pear and apple, caramel with some light citrus notes and subtle roast flavors. In the taste very powerful with subtle acid, creamy, vanilla pods, greasy roasted aromas, coffee, ripe fruit, lots of minerality. A very elegant wine with a seemingly endless taste.*

CHARDONNAY RESERVE 2016 0,75l 31,00

*Krug Gustav, Thermenregion, Lower Austria.
A perfect Chardonnay, sparkling with its high maturity golden in the glass, its perfume is excellent, a complex bouquet dominated by apples and pears, to a ripe acid full of finesse, pleasantly dry with fine fruit sweetness, an elegant finish harmonious with wood accompaniment.
Falstaff: 91 points
Mundus Vini Spring Tasting 2018: Reserve 2016: Gold Medal*

WINKL SAUVIGNON BLANC 2016 0,75l 39,00

*Winery Cantina Terlan, South Tyrol, Italy.
The wine shows a great bouquet of cassis, gooseberries, limes, mint, flint, elderberry and nettles. Full on the palate, juicy, highly aromatic, concentrated fruit, fine spicy, enormous tension, rich in extracts with very long lasting taste.
92 points by Robert Parkes.*

OBERBERG SAUVIGNON DOC 2016 0,75l 52,00

*Kornell, South Tyrol, Italy, 100% Sauvignon.
The grapes of the single layer are read at the end of September. Fermentation and aging for about 10 months in a stainless steel tank. Another eight months bottle maturity. Bottling in July. Bright straw yellow with greenish reflections. Notes of elderberry and fresh nettles. The taste is elegant with a harmonic acid.*

VERMENTINO DI SARDEGNA, DONNIKALA DOC 0,75l 27,00

*Ferruccio Deiana, Sardinia, Italy, 100% Vermentino.
Sandy and gravelly are the soils that this varietal wine bring forth. Its scent reminds of almond blossoms, its taste is dry, fresh and full bodied with beautiful fruit flavors.*

Vintages can vary.

WHITE WINE

PRATTO CÀ DEI FRATI IGT 2014 0,75l 36,00

Cà dei Frati, Lombardy, Italy.

Cuvee from Turbiana, Chardonnay and Sauvignon Blanc. Middle to strong golden yellow. Notes of exotic fruits in the bouquet, fresh, herbal scents, full in taste, rich, complex with a delicate fine acid. Soft fruits, some passion fruit and sweetish Plum. Stone fruit with a mineral juicy and handy draft. Beautiful, spicy mineral finish with stone fruit aromas.

OTTO MURI IGT 2016 0,75l 38,00

Collazzi, Tuscany, Italy, 100% Fiano.

Intense straw yellow, due to the long yeast contact. Pleasant, fruity and complex fragrance. Soft in the taste, powerful, expressive and long-lasting, yet elegant. Complex aromas with beautiful fruit notes of white peaches and mango as well as distinct hints of roasted hazelnuts, completed by an elegant minerality.

CHARDONNAY DOC 2017 0,75l 24,00

Vinas del Vero, Somontano, Spain, 100% Chardonnay.

He hugs the glass with a radiant, clear golden yellow and a light, greenish color. A fresh, full-bodied white wine with a complex bouquet of green apples, peaches and tropical fruits like mango, pineapple or banana and one subtle woody aroma in the background. The Vinas del Vero Chardonnay is an excellent summer wine with a wonderful balance between fruity acidity and seductive elegance.

SAUVIGNON BLANC 2017 0,75l 28,00

Villa Maria, Marlborough, New Zealand, 100% Sauvignon Blanc.

The cool fermentation of fully ripe grapes preserves this Sauvignon its juicy freshness with explosive aromas of spiky berries, melons, citrus and slightly exotic herbs.

RED WINE

ALTOS IBÉRICOS CRIANZA DOC 0,1l 4,00
Miguel Torres, Rioja, Spain 100% Tempranillo. 0,2l 7,00
Deep, shiny cherry red. Floral-fruity aromas of Damask roses and
sweet berries, slightly smoky, spicy notes of maturity in oak barrels. 0,75l 24,00
Strong, fruity on the palate, spicy but velvety and ripe, full tannins
and a touch of sweet vanilla for the final.

IMPRINT APPASSITO IGT 0,1l 4,00
A Mano, Puglia, 100% Primitivo. 0,2l 7,00
Strong dark ruby red. A fragrance with ripe and sweet
fruit notes, reminiscent of red berries. Fruity on the palate,
ood refreshing acidity, soft tannins and some notes of chocolate. 0,75l 24,00

CABERNET SAUVIGNON MARTUSCA 0,1l 4,00
Casa Santos Lima "Barricas" Portugal, Lisboa VR. 0,2l 7,00
The "Barricas" comes in the glass with a dark, ruby red color
and shows in the nose with intense notes of red fruits,
blackcurrants, fully ripe peppers and other black grapes. 0,75l 24,00
A fine hint of oak and vanilla complements the bouquet.

NERO D'AVOLA IL MANTO DOC 0,1l 5,00
Cantine Rallo, Sicily, Italy, 100% Nero d'Avola (organic) 0,2l 8,50
An intense ruby red wine with the scent of a red fruit basket. 0,75l 30,00
Notes of ripe blackberries, sour cherries, spicy pepper and a
touch of vanilla characterize the taste of the wine. Perfect
balanced with soft tannins and an elegant acidity
Nevertheless, this strong wine inspires with ease.

RED WINE

BLACK PRINT CUVÉE 2016 0,75l 41,00

Markus Schneider, Palatinate, Germany.

The wine is an announcement that excellent red wines can come from the Pfalz. The cuvée Markus Schneider Black Print presents itself with great concentration, abundant dark fruits, fine spice and floral accents. You have to take this dry red wine seriously, because it definitely proves its size and is a bundle of energy just like its maker.

CUVÉE COLLOREDO 2015 0,75l 35,00

Hagn, Hochlüssen, Lower Austria.

Grape varieties: Cabernet Sauvignon, Merlot.

Dense purple, in the nose hints of ripe plums, spicy wood notes and some chocolate; Red berry fruit on the palate and a powerful lively structure with tannin present in a very elegant finish.

VALPOLICELLA SUPERIORE RIPASSO DOC 2014 0,75l 31,00

Tedeschi Capitel San Rocco, Veneto, Italy.

Grape varieties: 30% Corvina, 30% Corvinone, 30% Rodinella, 10% Rossignola, Oselata, Negrara, Dindarella. The Ripasso San Rocco hits the bridge between the simple Valpolicella DOC and the great Amarone.

He is through a secondary fermentation on the Amarone pomace After two years of aging in oak barrels with its sweet character and a luscious, expressive taste he invites you to drink.

RONCHEDONE BENACO BRESCIANO IGT 2013 0,75l 36,00

Cà dei Frati, Lombardy, Italy.

Grapes: 45% Marzemino, 45% Sangiovese, 10% Cabernet Sauvignon.

Strong ruby red with lively violet reflections. The scent is intense varied and with a clear sweet fruit note of cassis and Raspberries, with a fine touch of vanilla and caramel.

The taste is dry, harmonious, strong, fruity with a good length. He presents himself spirited with a fine tannin structure and a beautiful wood note.

RED WINE

CORVINA VERONESE IGT 2016 0,75l 33,00

*Cantine Francesco Minini SpA, Veneto, Italy, 100% Corvina.
Our Corvina is pleasantly soft and smooth. Rich in red
fruits and notes of blackberries. He owns a great
structure and has a velvety appearance.
He is ideal with red meat, wild and strong cheese.*

VINO NOBILE DI MONTEPULCIANO DOCG 2014 0,75l 33,00

*Salcheto, Tuscany, Italy, 100% Prugnolo Gentile (Organic).
Ruby red with subtle garnet red reflections. Aromas of cherries,
plums and a very well integrated wood note, round and
complex with a good acidity and present tannins with a vanilla finish.*

„COLLE STERPETI“ DOC 2013 0,75l 29,00

*Fattoria di Magliano, Tuscany-Maremma, Italy.
Grapes: 60% Sangiovese, 30% Merlot, 10% Cabernet Franc
Who loves fruity-fresh red wines, this red wine will be quite
safely close to your heart. Its bouquet seduces with aromas of
fully ripe cherries, combined with plums and exotic spices in the
background. On the palate then nuances of juicy berries,
stone fruit and a pinch of vanilla.*

MARCHESI DI GRÈSY DOC 2008 0,75l 34,00

*Monferrato Rosso, Piedmont, Italy, 100% Merlot.
Matured for 24 months in Slovenian oak barrel, this Merlot presents
itself in a ruby red with violet reflections. Soft and yet powerful
In the mouth with good structure, fine, high-quality tannins and a
rich body. Good length with well integrated wood notes.*

NARASSA IGP 2015 0,75l 39,00

*Domaine Lafage, Cotes du Catalanes, Languedoc France
This top wine infatuates us with a wonderfully intense aroma
of fully ripe blackberries, black cherries and a bunch
Mediterranean herbs and spices. The nose tempts one to crawl
into the glass and let your mind wander. A hint of
earthy minerality and a peppery note, as well as mocha and chocolate
Storage aromas complete the complex and refined bouquet.*

RED WINE

BARON DE LEY GRAN RESERVA 2011 0,75l 39,00
„VIÑA IMAS“
*Baron de Ley, Rioja Baja, Spain.
100% Tempranillo, 24 months in oak barrels. Typical cranberry,
leather and vanilla fragrance in the bouquet. Soft on the palate,
wonderful fruity, mild with a never ending finish.*

DEHESA DE LUNA VDT 2015 0,75l 26,00
*La Mancha, Spain, cuvée of four grape varieties.
The Dehesa de Luna emerged from a careful selection of the
Grapes, Tempranillo, Cabernet Sauvignon, Syrah and Petit Verdot.
Dehesa de Luna in 2013 won silver at the Mundus Vini,
Bronze at the International Wine and Spirit Competition
and also the Spanish wine guide, Guía Peñin, has this red
referred to as "very good wine".*

ROSÉ WINE

ROSA DEI FRATI DOC 0,1l 5,00
Cà dei Frati, Lombardy, Italy. 0,2l 8,50
Gropello, Marzemino, Sangiovese and Barbera. 0,75l 30,00
*Light with delicate fruit that is as tender as its color
Aromas of hawthorn, green apple and pitched almond.*

ZWEIGELT ROSÉ QW 0,1l 4,00
Winery Hagn, Weinviertel, Lower Austria. 0,2l 7,00
*Bright salmon pink. Fairly restrained in the nose, delicate red-berry
nuances, reminiscent of fruit jelly, also on the palate it bursts with
fruit such as delicate raspberries.* 0,75l 24,00

WINE SPRITZER 0,20l 4,50
White, Red or Rosé. 0,50l 7,50

LONGDRINKS

4cl VODKA WITH A SOFTDRINK / JUICE OF YOUR CHOICE:

RUSSIAN STANDARD (RUSSIA, 40% VOL)	8,00
BELVEDERE (POLAND, 40% VOL)	9,00
GREY GOOSE (FRANCE, 40% VOL)	10,00

4cl RUM WITH A SOFTDRINK / JUICE OF YOUR CHOICE:

HAVANA CLUB 3Y (CUBA, 40% VOL)	8,00
HAVANA CLUB 7Y (CUBA, 40% VOL)	9,00
DON PAPA (PHILIPPINES, 40% VOL)	10,00

4cl WHISKEY WITH A SOFTDRINK / JUICE OF YOUR CHOICE:

WILD TURKEY 81 (U.S.A., 40,5% VOL)	8,00
FOUR ROSES (U.S.A., 45% VOL)	9,00
MONKEY SHOULDER (SCHOTTLAND, 40,5% VOL)	10,00

MULES

SERVED IN THE COPPER MUG

MOSCOW MULE	7,50
Russian Standard, Hot Monaco, Lime Juice, Cucumber	

MUNICH MULE <i>(served in a stone mug)</i>	7,50
The Duke Gin, Hot Monaco, Lime Juice, Cucumber	

BAVARIAN MULE <i>(served in a stone mug)</i>	7,50
Williams & Honey, Hot Monaco, Lemon, Cucumber	

JAMAICA MULE	7,50
Appleton Signature Blend, Hot Monaco, Lime Juice, Cucumber	

LONGDRINKS

GIN	4cl	Mombasa Reserve	13,00
<i>Our Bar Staff would be happy to recommend you a Gin and the suitable tonic.</i>		Momentum	11,00
Bathtub	10,50	Monkey 47	9,00
Big Gino	9,00	Napue	13,00
Blackwood's 60%	8,00	Nginius	13,50
Bobby's	10,00	No. 209	10,00
Bordiga Rosa	11,00	Nordés Atlantic	9,00
Botanic Ultra w&h	10,00	Old English Hammer& Son	9,00
Brandstifter	8,00	OMG	12,00
Brockmanns	10,50	One Key	8,00
Bulldog	8,00	Opuhr Oriental	9,00
Cardinal	9,00	Plymouth	8,00
Clouds Bio Gin	11,00	Ransom Old Tom Gin	10,00
Dictador Colombian Gin Age	13,50	Rutte & Zone	8,00
Elephant	10,00	Sikkim Bilberry	12,00
Ferdinand	9,00	Sikkimfraise	12,00
Fillers	11,50	Sipsmith Sloe Gin	8,00
Gabriel Boudier Saffron Gin	8,00	Skin Gin	10,00
Gin del Professore Madame	10,00	Tanqueray	6,00
Gin del Professore Jerry Thomas	10,00	The Botanist	10,00
Gin Mare	10,00	The Duke (Munich Gin)	8,00
Gin Sul	8,00	The Illusionist	11,00
Ginself	10,00	Tonka Gin	9,00
Gold 999,9	10,00	Ungava	10,00
G'Vine	9,00	van Gogh	8,00
Hendrick's	8,00	Vor	12,00
Hernö	13,00		
Ish	11,00		
Jinzu	10,50	AQUA MONACO	0,23l
King of Soho	12,00	Tonic Water ^{1,13}	4,00
Lebensstern Pink Gin	9,00
London No. 3	10,00	TONIC WATER	0,20l
London No.1 Blue Gin	10,00	Schweppes ^{1,13}	4,00
Madame Geneva	11,00	Thomas Henry ^{1,13}	4,00
Martin Miller's	8,00	Goldberg ^{1,13}	4,00
Mary Ana's	12,00	Fentiman's ^{1,13}	5,00
Malfy Gin	8,00	Fever Tree Mediterranean ^{1,13}	5,00
Mombasa Club	10,00		

BARTENDER'S CHOICE

All of our cocktails are mixed with premium brands and are house recipes

PASSION MARTINI <i>Russian Standard Vodka, Passoã, Lime Juice, fresh Passionfruit</i>	8,00
CHEESECAKE <i>Russian Standard Vodka, Yogurt, Vanilla Syrup, Passionfruit Juice</i>	9,00
LEMONCUJA <i>Russian Standard Vodka, Passoã, Passionfruit Syrup, Lemon Grass, fresh Passionfruit</i>	9,00
GIN BASIL SMASH <i>Tanqueray Gin, fresh Basil, Lemon Juice, Basil Syrup</i>	9,00
SAGEPASSION <i>Havana Club 3Y, Sage leaves, white Cain Sugar, Lime Juice, Passoã, Soda</i>	9,00
GINGEROL <i>Tanquery Gin, Aperol, Mango Syrup, Rhubarb Juice, fresh Ginger</i>	9,00

BAR SNACKS

MAMMUT-OLIVES <i>black and green</i>	4,00
PARMESAN CHUNKS¹⁷ <i>fresh cuts of Parmesan cheese</i>	5,00
SERRANO HAM^{2,20} <i>freshly cut</i>	6,00
A CHOICE OF FINE CHEESE <i>served with walnuts^{25,28}, fig mustard³⁰, butter²⁷ und bread^{1,27,28}, grapes</i>	12,00
COLD SLICES OF ROAST BEEF <i>served with remoulade^{2,4,10,23,27} and fresh bread^{21,27,28}</i>	12,00

USUAL SUSPECTS

All of our cocktails are mixed with premium brands

MAI TAI 10,00

Havana Club 3Y, Myre's Rum, Rum 73%, Almond Syrup, Lemon Juice, Lime Juice, Cointreau, Apricot Brandy, Pineapple Juice

MOJITO 10,00

Havana Club 3Y, Lime Juice, fresh Mint and Soda

LONG ISLAND ICED TEA 10,00

Tanqueray Gin, Russian Standard, Havana Club 3Y, Tequila, Cointreau, Lemon Juice, Lime Juice, Orange Juice and Pineapple Juice

HURRICANE 10,00

Havana Club 3Y, Myre's Rum, Passionfruit Syrup, Lime Juice, Orange Juice and Pineapple Juice

DARK AND STORMY 10,00

Appleton Signature Blend, Lime Juice, Ginger Beer

TOUCH DOWN 10,00

Russian Standard Vodka, Apricot Brandy, Lemon Juice, Grenadine, Passionfruit Juice, Orange Juice

SEX ON THE BEACH 10,00

Russian Standard Vodka, Peach Tree, Lemon Juice, Grenadine, Cranberry Syrup, Orange Juice, Pineapple Juice

SINGAPORE SLING 10,00

Tanqueray Gin, Cherry Brandy, Lemon Juice, Grenadine, Pineapple Juice, Benedictine, Cointreau

OLD FASHIONED 10,00

Wild Turkey, Sugar, Angostura, Lemon and Orange Peel

WHISKEY SOUR 10,00

Wild Turkey, Lemon Juice and Sugar

S P I R I T S

VERMOUTH	4cl
<i>Belsazar</i>	
<i>Dry, White, Rose, Red</i>	7,00

BITTER UND DIGESTIF	2cl
<i>Aperol (15% vol)</i>	4,00
<i>Campari Bitter (25% vol)</i>	4,00
<i>Ramazotti (30% vol)</i>	4,00
<i>Averna (29% vol)</i>	4,00
<i>Fernet Branca (39% vol)</i>	4,00
<i>Jägermeister Manifest (38% vol)</i>	5,00
	4cl
<i>Pernod (40% vol)</i>	6,00
<i>Sambuca Molinari (40% vol)</i>	5,00

FRUIT SCHNAPPS & GRAPPA	2cl
<i>Exclusive assortment from "Sissi's Possenhofen"</i>	
<i>near Lake Stanberg</i>	
<i>Waldhimbeer (41% vol)</i>	4,00
<i>Marille aus dem Holzfass (41% vol)</i>	4,00
<i>Haselnussrausch (34% vol)</i>	4,00
<i>Williams & Bienenhonig (34% vol)</i>	4,00
<i>PO' di Poli Morbida Smooth Grappa (40% vol)</i>	4,50

BRANDY, COGNAC & CALVADOS	2cl
<i>Cardenal Mendoza (42% vol)</i>	5,00
<i>Remy Martin VSOP (40% vol)</i>	5,00
<i>Hennessy XO (40% vol)</i>	20,00
<i>Père Magloire VSOP (40% vol)</i>	5,00

LIQUEURS	4cl
<i>Frangelico (20% vol)</i>	5,00
<i>Bailey's Irish Cream (17% vol)</i>	5,00
<i>Amaretto Disaronno (28% vol)</i>	5,00

S P I R I T S

SINGLE MALT	4cl
<i>Ardbeg, 10Y (Islay, 46% vol)</i>	12,00
<i>Laphroaig 10Y (Islay, 40% vol)</i>	10,00
<i>Lagavulin 16Y (Islay, 43% vol)</i>	12,00
<i>Bushmills 10Y (Irish, 42% vol)</i>	12,00
<i>Slyrs (Bayern, 43% vol)</i>	12,00
<i>Reisetbauer 12Y (Österreich, 43% vol)</i>	16,00
<i>Amrut (Indien, 43% vol)</i>	12,00
<hr/>	
BLENDED	4cl
<i>Johnnie Walker Gold Label (40% vol)</i>	11,00
<i>Monkey Shoulder (40% vol)</i>	8,00
<hr/>	
BOURBON	4cl
<i>Wild Turkey 101 (40,5% vol)</i>	8,00
<i>Four Roses Small Batch (45% vol)</i>	8,00
<hr/>	
TENNESSEE	4cl
<i>Jack Daniels Single Barrel Tennessee (45% vol)</i>	9,00
<i>Jack Daniels Gentleman Jack Tennessee (40% vol)</i>	8,00
<hr/>	
RYE	4cl
<i>Bullet Rye Straight 95% Rye Mash Whiskey (45% vol)</i>	6,00
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VODKA	4cl
<i>Snow Leopard (Polen, 40% vol)</i>	8,00
<i>Belvedere (Polen, 40% vol)</i>	8,00
<i>Grey Goose (Frankreich, 40% vol)</i>	9,00
<hr/>	
TEQUILA	2cl
<i>José Cuervo 1800 Reserva (38% vol)</i>	4,00
<i>José Cuervo 1800 Silver (38% vol)</i>	4,00
<i>Reposado (40% vol)</i>	7,00
<hr/>	
RUM	4cl
<i>Ron Zacapa 23Y (Guatemala, 40% vol)</i>	9,00
<i>Ron Botucal (Venezuela, 40% vol)</i>	9,00
<i>Plantation Rhum (Barbados, 40% vol)</i>	8,00
<i>Gosling Rum Black Seal 151 Overproof (Bermuda, 40% vol)</i>	8,00
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S O F T D R I N K S

FRUIT JUICE SPRITZER	0,20l	2,50
	0,40l	4,00
.....		
FRUIT JUICES from Wolfra	0,20l	2,90
	0,40l	4,90
Orange, Apple, Cherry, Pink Grapefruit, Passionfruit, Pineapple, Rhubarb, Mango, Cranberry, Blackcurrant		
.....		
SURGIVA FRIZZANTE	0,25l	2,80
	0,50l	4,50
	0,75l	5,90
.....		
SURGIVA NATURALE	0,25l	2,80
	0,50l	4,50
	0,75l	5,90
.....		
SPEZI ^{1,14}	0,20l	2,20
	0,40l	3,60
.....		
WHITE LEMONADE (from tap)	0,40l	3,10
.....		
SCHWEPES RUSSIAN WILDBERRY ^{1,13}	0,20l	2,60
.....		
AFRI COLA ^{1,2,9,14,15}	0,20l	3,10
.....		
AFRI COLA SUGAR FREE ^{1,2,9,14,15}	0,20l	3,10
.....		
ORANGINA ^{1,2,9,11,15}	0,25l	3,60
.....		

SOFT DRINKS & HOMEMADE

AQUA MONACO

Tonic Water^{1,13}, Lemon¹³, Ginger Ale¹, Hot Monaco je 0,23l 4,00

RED BULL^{17,18} 0,25l 4,00

THAI LIMONADE 0,4l 4,90

Lemonade from Ginger¹¹, Lime and fresh Peppermint
Probably the tastiest lemonade worldwide
made here by us for you.

ICE TEA¹¹ 0,4l 4,90

optionally with peach^{1,11-}, or a dash of freshly squeezed orange
or lemon juice, fresh ginger or fresh peppermint

HAUSBRANDT COFFEE & CHOCOLATE

ESPRESSO ¹⁸	2,10
ESPRESSO MACCHIATO ¹⁸	2,20
ESPRESSO DOPPIO ¹⁸	3,60
COFFEE ¹⁸	2,90
LARGE COFFEE ¹⁸	3,80
CAPPUCCINO ^{27,18}	3,30
LARGE CAPPUCCINO ^{27,18}	4,30
CAFÉ LATTE ^{27,18}	3,80
LATTE MACCHIATO ^{27,18}	3,80
CHAI LATTE ^{27,1}	4,00
MILK WITH HONEY ²⁷	2,70
COCAYA PREMIUM BROWN Zarte Trinkschokolade ² mit 27% Kakao	4,00
Soja Milk hot drinks extra charge	0,30

All hot drinks are also available as decaffeinated and with lactose free milk.

FRESH TEA

Our fresh teas are served in a glass with candy sugar.

HOT LEMON	Glass 3,50
MINT	Glass 3,50
GINGER	Glass 3,50
GINGER-MINT	Glass 4,00

TW G T E A

The assortment of TWG Tea from Singapore comprises of more than 800 finest varieties and blends from around the world. The ASIA TEA COMPANY is pleased to offer you the following fine selection:

Pots of Tea served with candy sugar 5,90

FRUIT TEA

From dried apple, hibiscus blossoms, rose hip peels, peppermint leaves, blackberry leaves, aniseed, fennel seeds, raspberry leaves, strawberry leaves, hazelnut leaves, orange peels, marigold flowers, sun flower blossoms, rose petals, plantain, balm leaves.

EARL GREY GENTLEMAN

Strong, black Ceylon tea with fragrant bergamot from Sri Lanka. The varietal refreshing aroma adds the bergamot with its citrus scent.

ROYAL DARJEELING

The king of Indian teas. This remarkable black first flush has developed an incomparably rich fragrance and the aroma of ripe apricots.

WEEKEND IN SHANGHAI

A dazzling blend in honor of a contrasting city. This fine green tea is the fine tuning with ripe red berries, mysterious flowers and a hint of mint to enjoy.

JASMIN MONKEY KING

The jasmine flowers offset green tea from the Chinese region of Hunan. A flowery infusion with mild and relaxing ends the aroma.

BREAKFAST

daily till 4 p.m.

VADUZ	9,00
Breakfast muesli ^{21,27} with fresh fruit, a soft-boiled egg ²³ , jam ²⁸ , honey, Nutella ²⁸ , butter ²⁷ and a bread basket ^{21,31}	
.....	
NYMPHENBURG	10,50
3 scrambled eggs ²³ , with fried bacon ^{2,20} , French toast ^{21,23,27} and maple syrup	
.....	
KENSINGTON	14,00
Sesame bagel ^{21,31} with fresh herbal spread ^{27,28} and smoked salmon ²⁴ , scrambled eggs ²³ with buffalo mozzarella cheese ²⁷ , tomatoes and rocket lettuce	
.....	
TOPKAPI	11,00
Omelet ²³ (3 eggs) with sheep cheese ²⁷ , natural yoghurt ²⁷ with honey, fresh fruits and nuts ^{25,28,33} , olive bread, butter ²⁷ and a bread basket ^{21,31}	
.....	
BELVEDERE	15,00
2 halves of avocado au gratin with feta cheese, scrambled eggs with tomato and a breakfast muesli	
.....	
DUCALE	15,00
Parma ham ² on fresh melon, salami ^{23,2} tomato basil brochettes ²¹ , buffalo mozzarella ²⁷ and Tomatoes, olive bread ²¹ , 2 scrambled eggs or 2 fried eggs ²³ , butter ²⁷ and a bread basket ²¹	
.....	
ÉLYSÉE	12,00
Mixed Cheeses ²⁷ , Cooked and smoked ham ^{2,3,19} , salami ^{2,3} , 2 fried eggs or 2 scrambled eggs ²³ , jam ²⁸ , honey, Nutella ²⁸ , butter ²⁷ , and a bread basket ^{21,31}	
.....	

B R E A K F A S T

daily till 4 p.m.

SANSSOUCI 14,00

Brie cheese²⁷, Chive soft cheese^{27,28} Emmentaler cheese²⁷, grapes, a soft boiled egg²³, a small Bircher muesli^{21,27} with fresh fruits, jam²⁸, honey, Nutella²⁸, Butter²⁷ and a bread basket^{21,31}

BUCKINGHAM 12,00

“Strammer-Bagel-Max

Toasted sesame bagel^{121,31}, with Emmentaler cheese, bacon, fried eggs, lettuce and pickled cucumber, served with mixed fruit salad

VERSAILLES 15,00

Norwegian smoked salmon²⁴ with horseradish²⁷, roast beef³⁰, 2 fried eggs or 2 scrambled eggs²³, butter²⁷ and a bread basket

NEUSCHWANSTEIN (FOR 2) 32,00

Norwegian smoked salmon²⁴ with horseradish, roast beef³⁰, salami^{2,3}, smoked ham, buffalo mozzarella with tomatoes and fresh basil, honey melon with Parma ham, an assortment of cheeses, 2 soft boiled eggs or 2 scrambled eggs or 2 fried eggs²³, muesli^{21,27}, fresh fruit salad, honey, jam, Nutella²⁸, 2 portions of butter²⁷ and a large bread basket^{23,31}

BLUTENBURG 6,50

2 White Bavarian sausages^{2,3,4} with sweet mustard³⁰ and a pretzel

Sausage extra^{2,3} 2,50

We ask for your understanding that supplementary changes because of organizational reasons are not possible.

BREAKFAST EXTRAS

daily till 4 p.m.

Bruschetta ²¹ , 3 Slices of fresh toasted Parisienne bread	5,00
Sesame bagel with fresh herbal spread ^{27,28}	3,50
Sesame bagel ^{21,31,28} with fresh herbal spread and smoked salmon	7,00
3 Pancakes served with maple syrup ^{21, 23} or Nutella and fresh fruits	6,00
2 slices of French Toast ^{21,27, 23} with cinnamon sugar maple syrup and fresh fruits	5,00
Mixed fruit salad	4,00
Greek yoghurt with fresh fruits, nuts ²⁸ and honey ^{27, 28}	6,00
Muesli with fresh fruits ^{21, 27, 28}	5,00
Herbal cream ²⁷	2,50
Chive cream cheese ²⁷	4,00
Cheese plate ²⁷ with Chive cream cheese ²⁷ , brie and Emmentaler	6,00
Buffalo Mozzarella with tomatoes ²⁷	6,00
3 slices of crispy bacon ^{2,20}	3,00
Nostrano Salami ^{2,3,20} plate	3,00
Mixed plate of ham ² and salami ^{2,3,20}	6,00
Roast beef with sauce tartar ²³	8,00
Norwegian smoked salmon with horseradish ^{24, 27}	8,00
Portion of butter ²⁷ , jam, honey or Nutella ²⁸	je 1,00
Butter croissant ^{21, 27}	2,50
Pretzel ²¹	1,50
Small bread basket ^{21,31}	1,50
Large bread basket ^{21,31}	3,00
Toasted Sesame bagel ^{21,31,28}	2,50
Gluten free bread basket (fresh baked 15min)	3,00

FRESH JUICES

daily till 4 p.m.

Orange	0,20l	4,00
Carrot-Ginger or Apple	0,20l	4,00
Multi vitamin juice with orange, carrot, apple and ginger	0,20l	5,00

EGG DISHES

1 boiled egg ²³	1,50
2 boiled eggs in a glass ²³	4,50
2 fried eggs ²³	3,00
with cooked ham ^{2,3,19}	4,00
with 3 slices of crispy bacon ²⁰	5,00
with fried potatoes	6,00
2 Scrambled Eggs ²³	3,00
with cooked ham ^{2,3,19}	5,00
with 3 slices of crispy bacon ²⁰	5,00
with fresh herbs and tomatoes	5,00
with red peppers and chili	5,00
with sheep cheese ²⁷	5,00
with seasonal mushrooms	5,00
with cheese ²⁷	4,00
with Norwegian smoked salmon ²⁴	6,00
Omelet ²³ from 3 eggs	5,00
Omelet ²³ with provincial herbs and sheep cheese ²⁷	6,50
Farmers omelet ²³ with bacon ^{2,20} , onions and potatoes	7,00
Additional bread basket ²¹ to egg dishes	1,50

Our eggs are all from free range chickens.



SCHWABINGER
WASSERMANN

RESTAURANT // BAR // TERRASSE



Breakfast table daily till 4 p.m.

Lunch table from Monday to Friday
11 a.m. till 3 p.m.

Lunch table menus from € 7,50

Dinner table with a daily changing dinner menu from 6 p.m.
Look us up for our special offers and special events.

Herzogstraße 82
80796 München
info@schwabinger-wassermann.de
www.schwabinger-wassermann.de

VISIT US AS WELL IN OUR RESTAURANT

DAS NEUHAUSEN

MÜNCHNER TISCHGESELLSCHAFT



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Lunch table from Monday to Friday
11 a.m. till 3 p.m.

Lunch table menus from € 7,50

Dinner table with a daily changing dinner menu from 6 p.m.
Look us up for our special offers and special events.

Blutenburgstraße 106
80636 München
info@dasneuhausen.de
www.dasneuhausen.de

IDENTIFICATION OF ADDITIVES IN FOOD AND BEVERAGE CARDS

- | | | | |
|----|--|----|--|
| 1 | <i>with Colorant</i> | 20 | <i>Nitrite</i> |
| 2 | <i>with preservative or preserved</i> | 21 | <i>Gluten-containing cereals
(wheat, rye, barley etc.)</i> |
| 3 | <i>with antioxidant</i> | 22 | <i>Crustaceans</i> |
| 4 | <i>with flavor enhancer</i> | 23 | <i>Eggs</i> |
| 5 | <i>sulphuretted</i> | 24 | <i>Fish</i> |
| 6 | <i>blackened</i> | 25 | <i>Peanuts</i> |
| 7 | <i>waxed</i> | 26 | <i>Soya</i> |
| 8 | <i>with phosphate</i> | 27 | <i>Milk and milk products (lactose)</i> |
| 9 | <i>with sweetener</i> | 28 | <i>Nuts (almond, walnut, etc.)</i> |
| 10 | <i>can be excessive consumption
have a laxative effect</i> | 29 | <i>Celery</i> |
| 11 | <i>Refreshing drink with taste</i> | 30 | <i>Mustard</i> |
| 12 | <i>with fat glaze</i> | 31 | <i>Sesame seeds</i> |
| 13 | <i>Quinine</i> | 32 | <i>Sulfur dioxide and sulfites in one
Concentration of more than 10mg / kg
or 10ml / l</i> |
| 14 | <i>Caffeinated lemonade</i> | 33 | <i>Lupins (such as peas, peanut, etc.)</i> |
| 15 | <i>Nutritional information per 100gr.</i> | 34 | <i>Molluscs</i> |
| 16 | <i>Salmon substitute</i> | | |
| 17 | <i>containing taurine</i> | | |
| 18 | <i>with caffeine</i> | | |
| 19 | <i>Phosphat (E450 & E45)</i> | | |

All prices are in Euro.