

home kitchen
and
art of brewing!

tante mathilde

heimatküche und braukunstwerke.

Hello.

Welcome to "tante mathilde | heimatküche und braukunstwerke".

We'll give you a quick shot of what there is to experience here, but really quick, because we just want you to have a relaxed, good and enjoyable time with us.

Local cuisine of the last 115 years

After more than 100 years, we are opening the doors of Villa Raab for you. Old Ludwig Raab built it out of love for his Marie in 1904 and we have spent five years putting our heart and soul into restoring it for you. Now "tante mathilde" has moved in and invites you to her parlour. Many of you may already know "mathilde" from the castle, where she was known for her culinary delights. At Villa Raab, however, "mathilde" puts on her apron, symbolising her home, and becomes "tante mathilde", passionately devoting herself to home cooking, as if she were having family and friends over for a visit. Recipes from the region from the last 115 years are reinterpreted.

The "tante mathilde | heimatküche und braukunstwerke" is all about tradition and masterly craftsmanship. Vogelsberg potato pancakes with Grie Soß (traditional yoghurt-based green sauce made with seven herbs including parsley, chervil, chives and cress) are on the menu.

Simple, delicious, regional.

Artisan brews from the region

But man does not live by bread alone and the name "tante mathilde | heimatküche und braukunstwerke" says it all: in addition to traditional and creative local cuisine, there is a wide range of regional beer specialities on tap and in bottles. The "liquid gold" that our brewing artist Nico Döring from ATELIER VRAI brews for "tante mathilde" flows from five taps for thirsty throats.

We wish you a great time!

Start the day.

BREAKFAST BUFFET

Breakfast is one of the most important meals of the day for us, and we have put together some very special products from our region for you.

The freshest breads and bread rolls, cheese and Worscht (sausage) - all made by master craftsmen just a stone's throw away from us. We serve you fresh scrambled eggs and pancakes straight from the kitchen and, in addition to classic filter coffee and tea, we can of course also serve you speciality coffees* on request.

Per person: 23,90

Breakfast times

Wednesday to Saturday | 08:00 to 11:00

Sundays | 08:00 to 13:30

Lunch time (snacks)

Sundays 13:30 to 17:30

Dinner (hot dishes)

Wednesday - Sunday | 17:30 to 21:45

*Filter coffee and a selection of teas included - speciality coffees are charged extra charged additionally. Children up to 6 years free of charge | 6 - 10 years pay 50 %.

Verduuwer – to toast

HORNDREHER ROYAL Horndreher Kellerbier Creme de Cassis	4,80
MATHILDE Apple-pear secco tapped from the barrel with: Aperol or Ramazzotti Rosato	7,90
BLACK VELVET Samt und Seide Porter Applesecco	8,20
SUMMERDREAM Absolut Sensations Tropical fruit nur 20% Alk/Vol Tomas Henry Pink Grapefruit	8,20
GIN SPICY Malfy Limone Organic ginger syrup Tonic Water	8,90
APEROL SPRIZZ Aperol Prosecco Soda Orange	8,20
LILLET BERRY Lillet Schweppes wild berry Lime	8,20

Verduuwer alkoholfrei

VIRGIN APEROL SPRIZZ Sekt 0,0% Monin Orange Spritz Soda Orange	7,70
VIRGIN BERRY SPRIZZ Schweppes wild berry Grenadine Soda Lime	7,70
HIMBEER MOJITO 0% Schweppes Virgin Mojito Raspberry syrup Lime Mint	7,80
VILLA BEE 0% Monin Almond Orangejuice double espresso	7,70

Craftbier freshly tapped!

Our beer sommelier and brewing artist Nico Döring has been developing customised beers in his brewing studio in Romrod for several years. Unpasteurised, unfiltered, but having won several awards at international beer competitions, he brews his works of brewing art under the name "ATELIER VRAI" as a "gypsy brewer" in a small Franconian family brewery. We currently have the following ever-changing creations on tap:

PRO-BIERS DOCH MAL

6,00

Our BEER TASTING BOARD with 3 x 0.1 litre draught beer samples according to your wishes.

DAS PILS | PILS | 4,9 %

0,3 | 4,80
0,5 | 6,20

This classic beer has been brewed partly with new hop varieties. This gives it a new look. Finely filtered, golden yellow in the glass and the heart of fans of clear beers leaps for joy.

Flavour: Hops, flowers

PALE ALE | PALE ALE | 4,8 %

0,3 | 4,80
0,5 | 6,20

As a lean Pale Ale, it is the perfect beer for the fruity-tart side of life. Cold-hopped with 3 assorted hops from the Yakima Valley.

Flavour: citrus, mango, stone fruit, fruity

HORNDREHER | HELLES KELLERBIER | 5,2 %

0,3 | 3,90
0,5 | 5,80

Franconian "bulk beer" brewed using the traditional mashing process, Bohemian Tennen malt and 4 flavoured hops from the Hallertau.

Flavor: sturdy-malty, light floral-fruity

APFEL-QUITTE SECCO | SECCO | 5,5 %

0,3 | 3,30
0,5 | 5,50

Here comes a fresh Secco. Simply to enjoy before, during and after a meal and at any time of year!

Flavour: apple, mild pear, acidity

SAMT UND SEIDE | PORTER | 4,7 %

0,3 | 4,60
0,5 | 6,20

Fine porter with strong roasted malt flavours, smooth body and velvety mouthfeel. Goes wonderfully with roast meat and strong sauces.

Flavour: dark chocolate, dark caramel, mocha

BEERCELEBRITIES with and from friends

We have brought you more special brews from our small, owner-managed breweries in one piece from all over Germany. Here you will also always find the much sought-after super hoppy new creations from ATELIER VRAI and BLECH.BRUT. Only while stocks last.

CITRINE RHOMBUS | BLECH BRUT | BAMBERG | NEW ENGLAND IPA | 6,5 %

0,44 | 7,30

You are greeted by a juicy explosion of fruit, dominated by notes of ripe mango, peach and a hint of lemon. These tropical and citrusy nuances blend well-balanced with the mild hop bitterness that characterises NEIPA.

Interplay of flavours: citrus fruits, passion fruit, grapefruit

RHODONIT HEXAGONS | BLECH BRUT | BAMBERG | NEW ENGLAND IPA | 6,0%

0,44 | 7,30

An orange-coloured and very cloudy NEIPA flows from this stylish can. Tangerine, passion fruit, grapefruit, mango and orange. The subtle tropical fruit flavour and the enormous hop aromas complement each other perfectly.

Aroma: hoppy, lychee, peach, tropical

PERIDOT VENN | BLECH BRUT | BAMBERG | NEW ENGLAND IPA MIT VANILLE OAK CHIPS | 6,5%

0,44 | 7,50

Citrus notes unfold on the tongue and mingle with exotic fruit flavours. The nuance of vanilla harmonises masterfully with the hop-accentuated aromas and creates a complex flavour profile.

A real highlight for lovers of sophisticated beers!

Flavours: vanilla, fruity, citrus fruits, tropical

STORCH IM GLÜCK | BRAUEREI SCHLEICHER | ITZGRUND | GLUTENFREIES BIO PILS | 4,9 %

0,5 | 6,70

Crystal-clear gold with a snow-white beer crown is how this clear Pilsner beer presents itself. Wonderfully sweetened, malty and aromatic. The challenge of finding the right raw materials was worth it!

Interplay of flavours: lime, freshly mown grass

KÜHNES BLONDES | KUEHN KUNZ ROSEN | MAINZ | WITBIER | 4,9%

0,33 | 5,90

A thirst quencher that works perfectly without any artificial substances. Once you start, you can't stop. Fresh, tangy and delicious flavour. Summer can come!

Interplay of flavours: citrus, coriander, orange

OSMIA | SISTERS BRAUEREI | UTRECHT | WILD ALE | 5,7%

0,33 | 10,20

The wild ale ripened for around two years in oak barrels. A second fermentation is carried out with fig leaves and sour cherries. This combination results in a complex but refreshing wild ale with notes of cherry brandy, dark berries and soft oak.

Flavours: cherry brandy, dark berries, soft oak

HONEY | SISTERS BRAUEREI | UTRECHT | BLOND ALE | 7,9%

0,33 | 5,60

The Honey is a wonderfully fresh and fruity beer with a slightly hoppy aftertaste. The lemon and orange peel and a subtle use of star anise give the beer a honey-like flavour and make it a distinctive blonde.

Interplay of flavours: lemon peel, orange peel, star anise, honey

NOBODYS BIRTHDAY | ATELIER VRAI | HEIDELBACH | 12,1%

0,44 | 11,20

In the glass, Nobodys Birthday presents itself in a pitch-black colour and a wonderful aroma of roasted aromas rises to your nose. On the palate, you will be overwhelmed by the incredible creaminess. This velvety texture covers the palate like a blanket.

Interplay of flavours: coffee, chocolate, nutty, whiskey notes, dark caramel

DISCOUNTER STRIKE | ATELIER VRAI | BAMBERG | NEW ENGLAND IPA | 7,2%

0,44 | 7,50

Immerse yourself in an aroma of refreshing citrus notes, accompanied by a fruity explosion and the sweetening aroma of tropical fruits. Every sip of this NEIPA is like jumping into an orchard, full of joie de vivre and explosions of flavour.

Flavour: fruity, tropical fruit, citrus, pleasant bitterness

COPING | ATELIER VRAI | BAMBERG | NEW ENGLAND IPA | 6,7%

0,44 | 7,50

The flavours of pineapple, grapefruit, mandarin and mango dance well-balanced on your tongue and make you dream of faraway islands. However, a subtle bitter note also provides a pleasant change and rounds off the flavour experience perfectly.

Interplay of flavours: mango, pineapple, grapefruit, tangerine

**PAPAS' WEIßHEITEN | BRAUMANUFAKTUR HERTL | SCHLÜSSELFELD
| WEIZEN | 5,1 %**

0,5 | 5,50

A wheat beer in a class of its own! It's a cracker with light smoke, hot chai with milk, freshly baked bread and subtle fruity notes.

Our service colleague Paul's favourite beer.

Interplay of flavours: baked bread, hot chai with milk

HEFEWEIZEN | WILL BRÄU | MOTTEN | WEIZEN | 5,5 %

0,5 | 5,00

Thirst quencher with a full-bodied fruity flavour.

Flavour: malty, fruity

BEERCELEBRITIES from Franconia

Like no other region in the world, Franconia stands for a centuries-old beer tradition. Nowhere else are there so many different breweries, nowhere else is the density of breweries higher. The beer quality is legendary and it is not for nothing that Bamberg is considered the world's beer capital. Our beer sommeliers are regularly in Franconia and present their current favourites and celebrities to you here.

WEICHSEL | SCHLENKERLA | BAMBERG | ROTBIER | 4,6 %

0,5 | 5,50

The malt is dried over a fire with high-quality cherry wood and not over a beech wood fire, as is the case with classic smoked beer. The result is a fruity, almost sweet smoky aroma and a copper-red colour in the glass. The finest aromatic hops add a berry note to the complex smoky flavour.

Flavours: smoky, fruity, wild berries

BROTZEIT SEIDLA | BRAUEREI GÖLLER | ZEIL a MAIN | HELLES | 4,4 %

0,5 | 5,60

The Göller brewery is not only one of the oldest breweries in Bavaria, but has also won many awards. With its light alcohol content, BROTZEIT SEIDLA is the perfect beer to drink round the clock.

Interplay of flavours: malty, cereal, a little honey and cream caramel

AMBER | BRAUHAUS BINKERT | BREITENGRÜSSBACH | AMBER LAGER | 5,9 %

0,5 | 5,60

Amber-coloured beer with wonderfully fruity notes. An impressively hot, malty sweetness with roasted malt bitterness. A soft, velvety mouthfeel.

Flavour: malty, fruity

SPECIAL RAUCHBIER | BLECH BRUT | BAMBERG | RAUCHBIER | 5,7%

0,44 | 6,80

The smoky flavour, which gently pushes its way to the fore, gives Blech.Brut Rauchbier Special a unique note. Accompanied by fine grain flavours, a well-balanced mixture of bitterness and maltiness is created that sends the palate on an unforgettable journey.

Interplay of flavours: grain, bitter, malty, smoky notes

Ohne Alkohol!

ÜNN | KEHRWIEDER BRAUEREI | HAMBURG | IPA 0%

0,33 | 5,40

Award-winning non-alcoholic, cold-hopped Modern Pale Ale. Flavour and alcohol-free don't go together? They definitely do

Flavour: stone fruit, cereal-caramel

COCONUT GROVE | KEHRWIEDER BRAUEREI | HAMBURG | IPA 0%

0,33 | 5,40

This pale ale is reminiscent of Miami's Coconut Grove neighbourhood. A tart, fruity flavour combined with a light bitterness. A wonderful aroma of pineapple and grapefruit hangs in the air and rises to the nose.

Flavour: refreshing, tasty, pineapple, grapefruit

VOGELSBERGER NATURBURSCHE | DELICATELY BITTER-FRESH ORGANIC CRAFT BEER | LAUTERBACH | VOLLBIER 0%

0,33 | 4,90

The ideal thirst quencher. Beer enjoyment in a class of its own from the region.

Flavour: malty, hoppy and tart, isotonic & low in calories

HEFEWEIZEN | WILL BRÄU | MOTTEN | WEIZEN 0%

0,5 | 5,00

Isotonic thirst quencher with a full-bodied fruity flavour.

Flavour: malty, fruity

COLD AND HOT DELICACIES

Home-style cooking and brewing art for you at the end of the day. We interpret hidden recipe treasures from grandma's kitchen cupboard.

HEIMATHÄPPCHEN

14,80

4 assorted glasses of regional and hessian delights, spent grain bread and a baby beer:

Asparagus and strawberry salad | Grüne Soße (traditional yoghurt-based green sauce made with seven herbs including parsley, chervil, chives and cress) | Villa Raab smoked pork with onion caviar

SO E GEMECKER

12,90

White asparagus and strawberry salad | fresh mint | salt and pepper baguette

Beer recommendation: KÜHNES BLONDES from Mainz

-We exclusively use German asparagus-

LABBEDUDEL

13,50

Carpaccio of colourful vine tomato | leaf salad in apple dressing | grated balsamic vinegar | olive oil | salt and pepper baguette

Beer recommendation: HONEY from the Sisters Brewery

Our salt and pepper baguette is baked in the Günther bakery in Alsfeld

DELICIOUS SOUP

STRUWWELPETER (VEGAN)

6,50

Wild garlic soup | black bread

Beer recommendation: BROTZEIT SEIDLA

WANDE IWWERZWERCH WIRSCHD

7,80

Cream of German asparagus soup with green asparagus garnish

Beer recommendation: STORCH IM GLÜCK gluten-free organic Pilsner beer

After Work!

UPPER HESSIAN CARNAL PLEASURE

#VRKKKW

16,50

VillaRaabKasslerKartoffelKrenWoscht

Bratwurst 250 g fresh weight | lamb's lettuce in apple dressing | hop-honey mustard | potato-bacon mash

Beer recommendation: HORNDREHER on tap

-Our VRKKKW is produced in the butcher's shop Otterbein in Lauterbach- Maar-

KAMERAD SCHNÜRSCHUH

16,80

KASSLER BURGER

Treber bun | Villa Raab smoked pork | leaf salad | coleslaw | Kochkäse (runny cheese) | bacon jam

Beer recommendation: DAS Pilsner beer on tap

-Our smoked pork is exclusively from Vogelsberg pork from the Otterbein butcher's shop in Lauterbach- Maar-

BEI HEMMBELS UNNERM SOFA

29,50

Veal saddle steak roasted pink | white and green German asparagus | herb triplets | pink pepper sauce | onion caviar

Beer recommendation: AMBER a lager from the house of Binkert

HERUMLAM(M)ENTIEREN

25,80

Pink roasted steaks from the haunch of lamb | rosemary jus | beans wrapped in bacon | potato patties

Beer recommendation: PAPA'S WEISSHEIT wheat beer from Franconia

JUNGWUTZEDING (350g Rohgewicht mit Knochen)

31,00

Porterhouse steak from Vogelsberg pork | potato and bacon mash | wild garlic pesto

Beer recommendation: SPECIAL RAUCHBIER

-Our steaks come from Romrod- Zell from "der Vogelsberg"-

VEGETARIAN | VEGAN

PIFFFEDEGGEL - hessian Pasta (VEGETARIAN)

15,90

Fresh pasta | white and green German asparagus in cream | grated cheese from Melchiorsgrund | Hessian cress

Beer recommendation: ÜNN non-alcoholic IPA

FULMINANTE TANTE (VEGAN)

14,80

Treber bun | beetroot patty | leaf salad | marinated asparagus salad | cauliflower and herb cream

Beer recommendation: CITRINE RHOMBUS

-Our spent grains buns are baked at the Lind bakery in Romrod-

LUSTISCHESGEMÜS (VEGETARIAN)

19,80

Gratinated white and green asparagus | Melchior's green cheese sauce | fried chickpea balls with beetroot and peas | herb oil

Beer recommendation: PALE ALE on tap

FISH

NUFFZUS

26,00

Salmon fillet | roasted white and green German asparagus | herb oil | small potatoes

Beer recommendation: STORCH IM GLÜCK gluten-free organic Pilsner beer

FOR OUR LITTLE GUESTS!

GOLDEN BROWN POTATO RÖSTI

8,50

optionally with

... mini potato grillers | ketchup

... stewed apples or Grüne Soße (traditional yoghurt-based green sauce made with seven herbs including parsley, chives or cress)

DESSERT!

GROUSVADDER FROST (Vegan)

7,50

Strawberry sorbet with Prosecco and fresh mint

Recommendation: RASPBERRY MOJITO 0%

ISSNOCHKEINMEISTERVOMHIMMELGEFALLEN

8,90

Woodruff jelly | vanilla sauce | braised rhubarb | strawberry caviar

Beer recommendation: COCONUT GROOVE

GEFÜLLTER BLUMENDOPP

10,80

Chocolate flower pot | Vogelsberg sour cream mousse | crumbled chocolate | rum and raisins ice cream | fresh strawberries

Beer recommendation: MATHILDE with Ramazotti Rosato

YOUR HOME KITCHEN!

Do you have a truly local recipe that you would like to share with us? Great, then just write it down, including your contact details (name and email) and maybe your favourite recipe from over 100 years of home cooking will soon be on the menu. As a thank you, we will of course invite you and 4 people to dinner at "tante mathilde".

Simply hand in your recipe to us!

From the grape!

WINE

WEISSBURGUNDER – DRY | WEINGUT ZUR SCHWANE | FRANKEN 0,2 | 8,40
A light-footed and fruity wine with a fine sweetness and acidity 0,75 | 31,50
structure. Serve with light dishes or chilled on the terrace.

LIEBLINGSWEIN – HALF DRY | WEINGUT ZUR SCHWANE | FRANKEN 0,2 | 8,30
The vines of Silvaner, Scheurebe and Kerner are married to create this 0,75 | 31,40
fresh, fruity wine pleasure. Lots of flavour delights the nose and
pampers the palate with lightness and residual sweetness.

PINKFEIN – DRY/FRUITY | WEINGUT ZUR SCHWANE | FRANKEN 0,2 | 8,40
The cuvée made from white and red grapes is a real thirst quencher. 0,75 | 31,50
The perfect partner for convivial moments. Fine strawberry flavour,
gentle residual sweetness and refreshing acidity.

BARBERA `D ASTI – DRY | WEINGUT BONFANTE & CHIARLE | PIMONT 0,2 | 8,40
A ruby-red northern Italian with a fine, intense cherry fruit flavour. Full- 0,75 | 32,90
bodied and yet with a rather light tannin structure. Ideal with
Mediterranean cuisine, enjoy lightly chilled.

SPARKLING WINE | PROSECCO

RIESLING SEKT – DRY | HAUSMARKE | WHITE EDITION 0,15 | 6,30
Our "Weddingsekt" from Romrod! A genuine German, fruity and 0,75 | 32,20
sparkling Riesling.

VILLA SANDI - FRIZZANTE BIANCO SECCO – TROCKEN | VENETIEN 0,15 | 5,50
A fresh and fruity companion in all situations. Apple flavours are 0,75 | 32,00
wonderfully accentuated by fine and tangy bubbles.

APFELSECCO – ALKOHOLFREI | RAUMLAND | REINHESSEN 0,15 | 6,90
Lots of fruit on the nose and palate, lively enjoyment and an almost 100 0,75 | 36,20
per cent alternative to sparkling wine and Prosecco

Thirst quencher 0%

WATER

LAUT | LEISE

0,3 | 2,70
1,0 | 6,60

SINALCO

COKE CLASSIC | ZERO

ZITRONE

0,3 | 3,80

JUICE

ORANGE | APPLE

0,3 | 4,10

SPRITZER

ORANGE | APPLE

0,3 | 3,90

HOMEMADE LEMONADE

RHUBARB
BLUEBERRY
CHERRY
RASPBERRY
PEACH

0,3 | 5,20

Gemeschd 0%

ILLUSIONIST | 0%

Illusionist Masquerade Gin 0,0 | Schweppes white peach

7,90

PINK RASPBERRY

Raspberry | Pink grapefruit | Cranberry juice

7,90

ROSEANNE

Hibiscus | Pink Grapefruit | Lemonjuice | Soda

7,90

HIMBEER MINZE

Raspberry | Mint | Cranberry juice

7,90

HOT RHABARBER

Rhubarb | Spicy ginger

7,90

Mixes & Longdrinks!

VILLA PALOMA

Peach liqueur | vodka | grenadine | lime juice | orange juice

8,90

HUGO

Prosecco | elderberry | mint | soda

8,20

PEACH CITRUS BELLINI

Peach | limejuice | prosecco

8,90

TEQUILA PEACH

Alto Tequila | schweppes White Peach

8,90

VILLA MULE

Vodka | lime | ginger beer | cucumber

9,50

CUBA LIBRE MIT HAVANA 3 JAHRE

Havana (3y) | lime | coke

9,50

CUBA LIBRE MIT HAVANA 7 JAHRE

Havana (7y) | lime | coke

11,20

BIERESEL

Gin Malfy arancia | lemonjuice | summer pale ale

9,50

Gin & Tonic!

DER HOPFEN GIN | BRAUMANUFAKTUR HERTL | BAMBERG | 40 % 4CL | 8,40
 Interplay of flavours: Juniper, citrus, light tangerine hop note
Matching Tonic Water: GOLDBERG TONIC WATER

BURGEN PREMIUM GIN | SCHLITZER DESTILLERIE | SCHLITZ | 45 % 4CL | 9,50
 Interplay of flavours: aniseed, juniper. Oranges, lemons and lavender
Matching Tonic Water: INDIAN TONIC WATER

BEMBEL GIN | SHIP IT | SELIGENSTADT | 43 % 4CL | 8,00
 Interplay of flavours: green apple, juniper, lemon and coriander
Matching Tonic Water: GOLDBERG TONIC WATER

RHÖN DISTEL DRY GIN | SCHLITZER DESTILLERIE | SCHLITZ | 40 % 4CL | 8,40
 Interplay of flavours: Juniper, thistle
Matching Tonic Water: THOMAS HENRY

HENDRICK'S | DRY GIN | SCHOTTLAND | 44 % 4CL | 7,90
 Interplay of flavours: Juniper, rose, cucumber
Matching Tonic Water: THOMAS HENRY

GIN GIEßEN | GIEßEN DRY GIN | GIEßEN | 46 % 4CL | 8,80
 Interplay of flavours: Juniper berry, apple, rhubarb and hibiscus blossom
Matching Tonic Water: GOLDBERG TONIC WATER

MONKY 47 | SCHWARZWALD DRY GIN | LOßBURG | 47 % 4CL | 9,00
 Interplay of flavours: Juniper, citrus, berries
Matching Tonic Water: THOMAS HENRY

MALFY | G.O.D.I. GIN | ITALIEN | 41 % 4CL | 7,40
 Originale | Gin Rosa | Gin Arancia | Gin Limone
Matching Tonic Water: INDIAN TONIC WATER

TONIC WATER on TOP TONIC WATER | GOLDBERG | PADERBORN 4,80
 TONIC WATER | THOMAS HENRY | BERLIN
 INDIAN TONIC WATER | FEVER TREE | ENGLAND

High Percentage!

SCHLITZER DESTILLIERE | OBSTBRÄNDE

MIRABELLENBRAND 40 %	2 CL	5,10
WILLIAMS-CHRIST BIRNEN BRAND 40 %	2 CL	4,50
OBSTBRAND 40 %	2 CL	4,50
HIMBEERGEIST 40 %	2 CL	5,90
ALTER APFELBRAND BIO 40 %	2 CL	7,00
BIERBRAND 38 %	2 CL	7,10
MILDE HASELNUSS 35 %	2 CL	5,90
BURGEN KÜMMEL 35 %	2 CL	4,50
WILDKIRSCHENBRAND 40 %	2 CL	7,00
NUSSLER DREIFACH NUSS 33,3 %	2 CL	7,00

SHOTS

NONINO GRAPPA TRADITIZIONE	2 CL	3,90
TEQUILA 100% AGAVE ALTOS	2 CL	7,00
OUZO MALTESER	2 CL	3,90
LICOR 43	4 CL	5,20
BAILEYS	4 CL	5,80
SAMBUCA	2 CL	4,00
RAMAZOTTI	4 CL	6,00
AVERNA	4 CL	5,90
FERNET BRANCA	2 CL	3,90
UNDERBERG	2 CL	4,50
JÄGERMEISTER	2 CL	3,90
MARTINI BIANCO	4 CL	4,80

VODKA

SCHLITZER PREMIUM BURGEN VODKA	2 CL	5,90
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BRANDY/ COGNAC

HENNESSY VS	4 CL	7,00
HENNESSY FINE DE COGNAC	4 CL	8,00
HENNESSY XO	4 CL	23,90
REMY MARTIN VSOP	4 CL	6,90

WHISKY | WHISKY LIQUEUR

SCHLITZER SINGLE GRAIN WHISKY	4 CL	14,90
SCHLITZER SINGLE MALT WHISKY CLASSIC PEDRO XIMENEZ	4 CL	13,90
SCHLITZER WHISKY LIQUEUR	4 CL	7,60

Hot drinks!

COFFEE | HOT CHOCOLATE

CAFE CREMA	3,90
ESPRESSO	3,80
ESPRESSO DOPPIO	5,10
CAPPUCCINO	4,20
MILCHKAFFEE	4,80
LATTE MACCHIATO	4,80
ESPRESSO MACCHIATO DOPPIO	4,80
HOT CHOCOLATE	3,90
VEGAN VARIANT	+0,60

TEE IN A GLASS 4,20

LOW RIDER	BIO-GRÜNTEE
SMOOTH OPERATOR	BIO-KAMILLENTÉE
MAYBE BABY	BIO-FRÜCHTETEE
LAZY DAZY	BIO-SCHWARZTEE EARL GREY
ENGLISH BREAKFAST	BIO-SCHWARZTEE
SAINT PETER'S	BIO-KRÄUTERTEE
MASTER MINT	BIO-MINZTEE
ORANGE SAFARI	BIO-ROOIBOSTEE ORANGE

TEE IN A POT 5,20

TEAM SPIRIT	BIO-KRÄUTERTEE GRÜNTEE
KARIBU SUN	BIO-ROOIBOSTEE JOHANNISBROT, ZIMT
HEIDI'S DELIGHT	BIO-BERGKRÄUTERTEE
DIGITAL DETTOX	BIO-FRÜCHTETEE
STRAIGHT FORWARD	BIO-ASSAMTEE