

bistro

Offres spéciales



Plats principaux

Bruschetta grillées (2Stk) 6.9
aioli & confied tomatoes

French creamy goatcheese 11.5
with thyme-honey, strawberries
and candied nuts

Variante d'apéritif 16/28
a nice variation of small delicacies and
antipasti - perfect to combine with
a good glass of wine

Salade de chèvre chaud 14.5
colourful summersalad with fresh
berries, fruits and nuts - topped with a
slice of caramalized goatcheese

Tartare de bœuf au couteau 19.5
handcut organic beef filet from our
local butcher "Höllerschmid"
*with a slight hint of truffle

Moules Marinières 17.9
MSC-certified mussels in a whitewine-
broth with loads of garlic and fresh herbs
(optionally in a spicy tomato-broth +2€)

Pâtes aux truffes 19.5
creamy trufflepasta with grilled oyster
mushrooms and grana padano - served
with a side salad

Gambas grillées 28.5
grilled black-tiger prawns with
homemade thyme-aioli, fresh lime and
french sourdough baguette

Desserts & Café

dessert of the week 7.9
espresso 2.5
americano 3

Fromage & Baguette

french cheeseplate petite 18.5
french cheeseplate grande 28
basket of sourdough baguette 3.9
portion of marinated olives 5.9

All prices are in Euro.

If you have any questions regarding allergies please don't hesitate to ask our staff.



Aperitifs / Bier

Pet Nat Mathias Hager 0.1	5.9
Crémant de Bordeaux 0.1	6.9
Kir de Cassis / Aperol / Hugo	6.8
Whitewine Spritzer	3.5
Small/Big "Zwettler" beer	4.6/5.6
Paulaner wheatbeer / nonalc. beer	5.5



Vins blancs

Bordeaux Blanc 2023	4.2/
Château des Antonins, Bordeaux	24.2
Sauvignon 80%, Sémillon 20%	

Grüner Veltliner/Riesling SAND 1	4.8/
Toni Zöhrer, Krems	28.2
Grüner Veltliner/Riesling 100%	

Chenin Blanc 2022	6.4/
Marc Pluzeau, AOC Chinon	38.2
Chenin Blanc 100%	

Grüner Veltliner 2021	7.6/
Charly Rol, Senftenberg	42.8
Grüner Veltliner 100%	

Chardonnay 2017	8.6/
Domaine de Puy Redon,	49.6
Monbazillac, Guyenne	
Chardonnay 100%	

Vins rouges

Cuvée Black Gorilla 2022	4.8/
Domaine Guinand, Languedoc	28.2
Merlot 60%, Cabernet Franc 40%	

"Rosé" Zweigelt Vielfalt N.V.	5.6/
Matthias Hager,	34.8
Mollands-Kamptal, Zweigelt 100%	

Guilhem Rouge 2021	6.2/
Moulin de Gassac, Languedoc	36.8
Syrah 60%, Grenache 30,	
Mourvedre 10%	

Zweigelt Côtes Danubiennes 2021	6.4/
Charly Rol, Senftenberg	38.2
Zweigelt 100%	

Château Marjosse 2022	7.4/
Grezillac, Bordeaux AOC	42.4
Merlot 75%, Malbec 5%,	
Cabernet Franc & Sauvignon 10%	

Limonades & Juices 0.3/0.5

ginger-lemonade, homemade	4/5
makava mate iced tea	4.5
local apple juice	4/5.5
local grape juice	4/5.5
local apricot juice	4/5.5

Soda / Mineral

Soda 0.3/0.5	3/4
Soda with fresh lemon 0.3/0.5	3.2/4
Soda elderflower 0.35	3.2/4
Mineral water sparkling/still 0.75	5.5