

Dear guests, we serve a selection of home-baked bread from our Balducci bakery with sea salt and our Balducci olive oil with all dishes. We charge €2.50 per person for each additional bread service, or on its own with wine.

APPETIZERS & SALADS

Mix of three 9,00 €

Olives, caper apples & spring herb curd with hemp oil – served with a selection of Balducci bread

Parma ham Reserva Oro 15,50 €

matured on the bone for 24 month, find and tender

Burratina di Andria 17,50 €

with homemade basil pesto, tomato salad, almonds, pickled caper apples and oil rocket

Baked French goat's cheese 16,50 €

with rosemary honey, baby spinach and homemade chutney

Carpaccio of Argentinian beef 18,50 €

with truffle and parmesan cream, marinated rocket salad, pine nuts and sliced winter truffle



Marinated winter salad 18,50 €

with passion fruit dressing, cherry tomatoes, roasted green asparagus, mango and avocado

Mellinghus wine bar salad 18,00 €

with Dijon mustard dressing, grapes, apple slices, cherry tomatoes and pine nuts

All salads on request also with: - roasted corn poulard breast + 7,50 €

- baked goat cheese + 8,00 €

- 4 fried king prawns + 9,00 €

SOUP

Cream soup of potato and leek 9,50 €

with fresh herbs and white bread croutons

*For allergy sufferers we have a separate menu, in which all additives and allergenic ingredients are listed
Please feel free to contact us.*

MAIN COURSES

Homemade ravioli filled with goat's cream cheese 18,50 €

in melted tomatoes with sage - served with shaved Parmesan Reggiano cheese



Roast breast of corn-fed poulard 24,50 €

with thyme jus, glazed spring vegetables and roast potatoes

Original Viennese Veal Escalope 29,50 €

with cranberry jam, lemon, fried potatoes and creamy cucumber salad

Fried Prawns 32,50 €

with fresh herbs, garlic, onions and vine tomatoes.

Served with toasted garlic herb bread and a small mixed salad.

Catch of the Day daily price

Gourmet tinned food

[José Gourmet tinned fish from Portugal - served with toasted Balducci bread and lemon]

- Sardines in virgin olive oil 12,50 €

- Tuna fillets in olive oil 14,50 €

FLAMMKUCHEN

Alsatian Art 13,50 €

with sour cream, bacon and onions

Italian 15,50 €

with sour cream, tomato sauce, rocket salad and Parma ham



Asparagus 15,50 €

with sour cream, green asparagus, plucked burrata, pine nuts and verjus onions

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MELLINGHUS BROTZEIT

From the Italian slicing machine. Thanks to the manual operation and the low-speed cut the fat, the No.1 flavor carriers, remains undamaged and the taste can fully develop.

Mellinghus sausage selection 18,50 €

a selection of our salami and ham range, with bread, butter, our olive oil and sea salt

Mellinghus cheese selection 19,50 €

from the Backensholzer Hof cheese dairy: organic Michel, Hofkäse, CréMeer and Friesisch Blue (blue cheese). Served with fig and pepper jam, home-baked fruit bread and butter.

Mellinghus sausage and cheese variation

Mixed selection of salami, ham and cheese

with olives, caper apples, cornichons, bread, butter, fig and pepper jam, olive oil and sea salt

Etagère for one 21,50 €

Etagère for two 38,50 €

PICKLED & HOMEMADE

Homemade herb dip 3,50 €

with hemp oil, curd, fresh herbs and garlic

Gherkins 4,50 €

small pickled gherkins

Pickled caper apples 5,00 €

Giant green olives 5,50 €

Bella di Cerignola from Italy

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DESSERT

Our ice creams and sorbets are handmade by the Duvenstedter Eiscafé..

Espresso Affogato 7,50 €

Freshly brewed espresso with 1 scoop of vanilla ice cream



Trifle with rhubarb 9,50 €

mit Mascarponecreme, Rhabarberkompott und Cantuccini

Crème Brûlée 9,50 €

gratinated vanilla cream with preserved berries

Warm chocolate cake 9,50 €

with liquid chocolate center and vanilla ice cream

Warm chocolate cake „Eggnog“ 14,00 €

with liquid chocolate center and vanilla ice cream and approx. 2cl egg liquer
from Rust distillery

1 piece of cheese from the Backensholzer Hof cheese dairy 8,50 €

with fig and pepper jam and home-baked fruit bread.

Our service staff will tell you the current seasonal cheese selection on site.

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