

Starters

1/2 Dozen Grafschafter vineyard snails 14,90 €

from German breeding on the Lower Rhine gratinated with garlic herb butter

N | Mozzarella "Pico de Gallo" 16,90 €

Buffalo mozzarella with fruity tomato salsa, herb salad and pesto verde

Baked goat cheese 18,90 €

with hazelnut honey crust, arugula, balsamic onions and homemade chutney

Steak tartare 18,90 € / 26,90 €

dressed raw beef tartare with capers, gherkins,
Shallots and tartar sauce – served with toasted Balducci bread

N | Tartar of "Faroe salmon" 21,90 €

with avocado, lime, chili, mustard caviar and miso mayo

Gourmet board

(for two people)

Appetizer variation to share consisting of:

Steak tartare, baked goat cheese, buffalo mozzarella with
tomato salsa and salmon tartare

39,90 €

Soup

N | Potato and chanterelle soup 10,50 €

with sour cream and chives

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Salads

NEUMANN|s Wine Bar Salad 17,50 €

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

N | Salad "Chanterelles" 21,90 €

Leaf salad with raspberry dressing, tomatoes, cucumber and fried chanterelles

New Zealand lamb salad 25,90 €

mixed seasonal leaf salads with balsamic dressing, sheep's cheese, basil pesto and roasted New Zealand lamb fillet

All salads also with:

- fried corn chicken breast	+ 8,90 €
- baked goat cheese	+ 8,00 €
- 5 fried king prawns	+ 9,50 €

Main courses

N | Tagliatelle "Chanterelles" 22,90 €

Fresh tagliatelle with bacon, onions, garlic and chanterelles in herb nage

N | Linguine "Salmon" 24,90 €

In lemon butter sauce with baby spinach, cherry tomatoes and roasted pine nuts

N | Fried chicken (*triggered, from the club*) 26,90 €

with cranberry jam, lemon and lukewarm potato and cucumber salad

Original Viennese veal schnitzel 32,50 €

with cranberry jam, lemon, fried potatoes with bacon, onions and cucumber salad in cream

NEUMANN|s King Prawns 32,90 €

fried in a pan with onions, herbs, tomatoes and olive oil – served with a mixed salad

Fish recommendation *fresh after the catch of the day at the daily price - please feel free to contact us!*

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Tarte flambée

	Alsatian style with sour cream, bacon and onions	15,90 €
N	Brie with sour cream, caramelized onions, apple and cranberries	16,90 €
N	Parma with tomato sauce, arugula, parmesan and Parma ham	17,90 €

Gourmet canned food

[José Gourmet Canned Fish from Portugal – Served with Roasted Balducci Bread and Lemon]

- Sardines in virgin olive oil	12,90 €
- Tuna fillets in olive oil	14,90 €
- Smoked salmon in olive oil	14,90 €

Snack *always served with our home-baked bread, olive oil, butter and sea salt*

NEUMANN's Three Ways	9,90 €
Olives, caper apples, cream cheese	

NEUMANN s Sausage Selection	17,90 €
from our range of salami and ham, gherkins	

NEUMANN s cheese selection	18,90 €
from our raw milk, fresh and hard cheese assortment with homemade seasonal chutney	

NEUMANN|s Sausage and Cheese Variation

Mixed selection from our ham, salami and cheese assortment with olives, caper apples, gherkins and homemade chutney

- Etagère for one person	20,90 €
- Etagère for two people	39,90 €

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Dessert

Crème Brûlée with sorbet	10,50 €
Warm chocolate cake <i>approx. 15 min preparation time</i> with liquid chocolate core and vanilla ice cream	10,50 €
Rhubarb Crumble with yoghurt ice cream	10,50 €
Espresso Affogato Espresso from the pot with a scoop of vanilla ice cream	7,50 €
Frozen Happiness Homemade ice cream or sorbet	<i>per sphere</i> 4,00 €

Pickles & Homemade

Gherkins (small pickled gherkins)	4,50 €
Cream cheese	5,00 €
Tomato relish (tomato, chili, onions)	5,00 €
Giant green olives from Italy Bella Cerignola	5,50 €
Caper apples (inserted)	5,50 €

Salami, ham & cheese

We source our cheese from selected producers

Tyrolean belly bacon air-dried spicy bacon	10,90 €
French baguette salami very lean air-dried salami	10,90 €
Cooked ham of Duroc pork matured for eight days, then baked	10,90 €
Truffle salami air-dried salami with black Piedmontese truffle	13,50 €
Prosciutto di Parma Matured on the bone for 24 months, fine and tender	16,90 €

Husum residents Creamy, strong, spicy, cow's milk, matured for 4 weeks	9,90 €
Farm cheese Spicy, aromatic, semi-hard cheese, cow's milk, matured for 8 weeks	9,90 €
Fourme d'Ambert very mild blue cheese made from cow's milk, matured for 3 months	10,90 €
Michel aromatic, strong, salty, half cow's and goat's milk, matured for 15 months	11,90 €
St. Maure Fresh goat cheese made from raw goat's milk, matured for 3-5 weeks	10,90 €

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