

## Starters

- 1/2 Dozen Graftschafter vineyard snails** 14,90 €  
from German breeding on the Lower Rhine gratinated with garlic herb butter
- Plucked buffalo mozzarella** €16.90  
Colorful tomatoes, croutons, pine nuts, balsamic vinegar and pesto
- Baked goat cheese** 17,90 €  
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 | Saku salmon tartare** 21,90 €  
with avocado, teriyaki and lime sour cream
- N | Melon salad with Vanzoza** 15,90 €  
marinated with raspberry dressing, cucumber, mint and arugula

**Gourmet board | 39,90 €**

*(for two people)*

**Appetizer variation to share consisting of:**

Steak tartare, baked goat cheese,  
Tomato salad with buffalo mozzarella, salmon tartare

## Soup

- N | Potato and chanterelle soup** 10,50 €  
with lime sour cream and chives

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## Salads & Bowls

**NEUMANN|s Wine Bar Salad** 17,50 €

mixed seasonal leaf salad with Dijon mustard dressing, grapes, apple slices, cherry tomatoes and pine nuts

**N | NEUMANN|s Salad Bowl** 21,90 €

Colorful quinoa with mushrooms, cucumber, bell pepper, melon, sesame sauce and granola

**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 and bowls also with:

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

## Main courses

**N | Ravioli stuffed with green asparagus** 19,90 €

with dried tomatoes, lemon butter, pine nuts and parmesan

**Tagliatelle with Pulled Chicken** 23,90 €

Tomato ragout, sugar snap peas and parmesan

**N | Entrecôte** 28,90 €

with colorful tomato salad, roasted potatoes and Mojo Rojo

**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 | Peach** with sour cream, cashews, red onions and sheep's cheese 16,90 €

**Parma** with Tomato sugo, 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 dip and spicy tomato jam

**NEUMANN|s Sausage Selection** 17,90 €

from our range of salami and ham, gherkins

**NEUMANN|s cheese selection** 18,90 €

from our 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

<b>N</b>   <b>Crème Brûlée</b> with raspberry sorbet	10,50 €
<b>N</b>   <b>Strawberry Mascarpone</b> with chocolate sauce and caramel crunch	8,50 €
<b>Warm chocolate cake</b> <i>approx. 15 min preparation time</i> with liquid chocolate core and vanilla ice cream	10,50 €
<b>Espresso Affogato</b> Espresso from the pot with a scoop of vanilla ice cream	7,50 €
<b>Frozen Happiness</b> Ice cream or sorbet	<i>per sphere</i> 4,00 €

## Pickles & Homemade

<b>Gherkins</b> (small pickled gherkins)	4,50 €
<b>Cream cheese Dip</b>	5,00 €
<b>Spicy tomato jam</b>	5,00 €
<b>Giant green olives from Italy</b> Bella di Cerignola	5,50 €
<b>Caper apples</b> from Italy Cucunci in Aceto	5,50 €

## Salami, ham & cheese

*We source our regional cheese and sausage products from selected producers*

<b>Tyrolean belly bacon</b> air-dried spicy bacon	10,90 €
<b>French baguette salami</b> very lean air-dried salami	10,90 €
<b>Cooked ham</b> from Italy, fine smoky aromas, delicate and juicy	10,90 €
<b>Truffle salami</b> smoked over beech wood and refined with truffle	13,50 €
<b>Prosciutto di Parma</b> Matured on the bone for 24 months, fine and tender	16,90 €
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<b>Farm cheese</b> spicy, aromatic, semi-hard cheese, cow's milk, matured for 8 weeks	9,90 €
<b>N</b>   <b>Comté</b> fruity-sweet and spicy at the same time, made from raw milk, matured for 6 months	10,90 €
<b>Fourme d'Ambert</b> very mild blue cheese made from cow's milk, matured for 3 months	10,90 €
<b>Michel</b> aromatic, strong, salty, half cow's and goat's milk, matured for 15 months	11,90 €
<b>St. Maure</b> Fresh goat cheese made from raw goat's milk, matured for 3-5 weeks	10,90 €

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