

NEUMANN|s AUTUMN CUISINE

Hokaido pumpkin soup ginger roasted seeds pumpkin seed oil	8,50 €
Burratina Pumpkin seed oil Beetroot salad	17,50 €
Neumann s Autumn Salad Blackberry dressing Leaf salad Red cabbage Pumpkin Mushrooms Crunchy granola	21,00 €
Crayfish salad Sriracha Mayo Mango Avocado Radish Cress	22,00 €

Gourmet table buffet

Baked goat cheese | Truffle salami & prosciutto di Parma |
Steak tartare | crayfish salad | home-baked bread

"Always for 2 people – always to share"

46,00 €

Mezze Mancini Rigate Salsiccia Artichoke Pointed cabbage Paprika cream sauce Pecorino	19,00 €
Truffle Tortellini Parmesan Nage Pine Nuts Autumn Truffles	23,50 €
Ox cheeks Melted onion and mashed potatoes wild broccoli braised jus	29,50 €
Tagliata of rump steak Café de Paris Jus Bean Vegetables Roasted Potatoes	34,00 €

NEUMANN|s CLASSICS

First of all

N Tomato soup San Marzano	8,90 €
Basil Pesto Croutons	
NEUMANN's Three Ways	9,90 €
Olives Caper apples Cream cheese	
1/2 Dozen Graftschafter vineyard snails	14,90 €
from German breeding on the Lower Rhine gratinated with garlic herb butter	
Baked goat cheese	18,90 €
Hazelnut Honey Crust Arugula Balsamic Onions homemade chutney	
Steak tartare	18,90 € / 26,90 €
raw dressed beef tartare capers gherkins shallots tartar sauce – served with toasted Balducci bread	

Salads

New Zealand lamb salad	25,90 €
mixed seasonal leaf salads balsamic dressing sheep's cheese Basil pesto roasted New Zealand lamb fillet	
NEUMANN s Wine Bar Salad	17,50 €
Dijon mustard dressing Grapes Apple slices Cherry tomatoes Pine nuts	

<u>All salads also with:</u>	- fried corn chicken breast	+ 8,90 €
	- baked goat cheese	+ 8,00 €
	- 5 fried king prawns	+ 9,50 €

N | is always "New" on the menu. For allergy sufferers, we have a separate menu in which all additives and allergen ingredients are listed. Please feel free to contact us.

Tarte flambée

	Alsatian style Sour cream Bacon Onions	15,90 €
N	Gorgonzola Pear candied walnuts	16,90 €
	Parma Tomato sauce Arugula Parmesan Parma ham	17,90 €

Main courses

	Original Viennese veal schnitzel	32,50 €
	Cranberry jam Lemon Fried potatoes with bacon & onions Cucumber salad in cream	
	King prawn pan	32,90 €
	Onions Herbs Tomatoes Olive oil mixed salad	
	Fish of the day depending on the catch of the day incl. side dishes at the daily price	

Desserts

	Crème Brûlée & Sorbet	10,50 €
	Warm chocolate cake <i>approx. 15 min preparation time</i>	10,50 €
	Liquid Chocolate Core Vanilla Ice Cream	
N	Plum crumble	11,00 €
	Mascarpone tonka bean ice cream	
	Espresso Affogato Espresso from the pot Vanilla ice cream	7,50 €
	Homemade ice cream or sorbet	<i>per sphere</i> 4,00 €

N | *is always "New" on the menu. For allergy sufferers, we have a separate menu in which all additives and allergen ingredients are listed. Please feel free to contact us.*

Solo to wine

Ham & Salami – Selection 17,90 €

freshly sliced by the Berkel | Tyrolean ham | Truffle salami | Prosciutto di Parma | home-baked bread | olive oil | butter | sea salt

Cheese selection 18,90 €

from our raw milk, fresh and hard cheese range | home-baked bread | olive oil | butter | sea salt | seasonal chutney

NEUMANN|s Etagère

mixed selection from our ham, salami and cheese assortment | olives | caper apples | gherkins | homemade bread | olive oil | butter | sea salt | seasonal chutney

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

Bread basket with tomato relish 5,00 €

N | Nut mix in a mason jar 5,50 €

Giant olives "Bella Cerignola" (Portion) 5,50 €

Cheese bites with seasonal chutney & home-baked bread *per piece* 6,50 €

NEUMANN's Three Ways 9,90 €

Olives | Caper apples | Cream cheese & homemade bread

Sausage delicacies & home-baked bread

- Tyrolean ham *per serving* 10,90 €
- Truffle salami *per serving* 13,50 €
- Prosciutto di Parma *per serving* 16,90 €

N | *is always "New" on the menu. For allergy sufferers, we have a separate menu in which all additives and allergen ingredients are listed. Please feel free to contact us.*