

Starters

- ½ dozen Graftschafter vineyard snails** 14,90 €
German-bred snails from the Lower Rhine baked with garlic and herb butter
- Tomato tartare with buffalo mozzarella** 16,90 €
Fresh tomatoes, sun-dried tomatoes, pine nuts and balsamic dressing
- Baked goat's cheese** 18,90 €
with hazelnut and honey crust, rocket, balsamic onions and homemade chutney
- Steak Tatar** 18,90 € / 26,90 €
Raw beef tartare with capers, gherkins, shallots and tartar sauce - served with toasted Balducci bread
- N | Tuna Tataki** 20,90 €
with Thai herb salad, sesame seeds and chilli cream
- N | Kind prawn salad** 18,90 €
with cucumber chutney, dill emulsion and trout caviar

Gourmet board

(for two)

Variation of starters to share consisting of:

Steak tartare, baked goat's cheese, tomato tartare with buffalo mozzarella and king prawn salad

39,90 €

Soup

- N | Potato and chanterelle soup** 10,50 €
with crispy Tyrolean bacon and crème fraîche

N | *always means 'new' on the menu. We have a separate menu for allergy sufferers, in which all additives and allergenic ingredients are listed. Please do not hesitate to contact us.*

Salads & Bowls

NEUMANN|s Wine Bar Salad 17,50 €

with Dijon mustard dressing, grapes, apple slices, cherry tomatoes and pinenuts

N | NEUMANN|s Salad Bowl 21,90 €

quinoa with oven mushrooms, sweetcorn, spicy cabbage, melon, pea hummus and sugar snap peas

New Zealand Lamb Salad 25,90 €

Mixed seasonal leaf salads with balsamic dressing, feta cheese, basil pesto and roasted New Zealand lamb fillet

All salads & bowls also with:

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| - roasted corn poulard breast | (plus) | 8,90 € |
| - baked goat's cheese | (plus) | 8,00 € |
| - 5 fried king prawns | (plus) | 9,50 € |

Main Courses

N | Potato gnocchi 18,90 €

with Frankfurt green sauce, roasted cauliflower and mini peppers

N | Mezze-Rigatoni 19,90 €

with lemon, colourful courgette, pecorino and pine nuts

N | Ossobuco-Ragout 26,90 €

with veal tomato jus, mashed potatoes and glazed cardamom carrot

N | Cou de Boeuf 26,90 €

Beef rump steak with baked potato vegetables and café de Paris jus

Original Viennese veal escalope 32,50 €

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

NEUMANN|s king prawn 32,90 €

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

Fresh fish - according to daily catch at the daily price - please contact us!

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Flammkuchen

Alsatian Style with sour cream, bacon and onions 15,90 €

N | Peach with feta, rocket, onions and walnuts 16,90 €

Parma with tomato sauce, rocket, Parmesan and Parma ham 17,90 €

Gourmet canned food

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

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

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

NEUMANN|s Triple 9,90 €

Olives, caper apples, herb cream cheese and tomato relish

NEUMANN|s Sausage Selection 17,90 €

from our salami and ham assortment, cornichons

NEUMANN|s Cheese Selection 18,90 €

from our range of raw milk, fresh and hard cheeses with homemade seasonal chutney

NEUMANN|s Sausage and Cheese Variation

Mixed selection from our ham, salami and cheese range with olives, caper apples, cornichons and homemade chutney

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|-------------------|---------|
| - Etagere for two | 20,90 € |
| - Etagere for one | 39,90 € |

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Dessert

Crème Brûlée with blueberry and lime sorbet 10,50 €

Mascarpone creame with chocolate crumble and fresh berries 10,50 €

Warm chocolate cake *ca. 15 min preparation time* 10,50 €
with liquid chocolate centre and vanilla ice cream

N | Espresso Affogato 7,50 €
Espresso from the pot with a scoop of vanilla ice cream

N | Frozen Luck *per scoop* 4,00 €
Homemade ice cream or sorbet

Pickled & homemade

Cornichons (small pickled gherkins) 4,50 €

Herb cream cheese (cream cheese, fresh herbs)) 5,00 €

Tomato relish (tomato, chilli, onions) 5,00 €

Italian giant green olives Bella Cerignola 5,50 €

Caper apples (pickled) 5,50 €

Salami, ham & cheese

We source our cheese from selected producers.

Tyrolean pancetta air-dried spicy bacon 10,90 €

French Baguette salami very lean air-dried salami 10,90 €

Cooked ham from Duroc pigs, 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 €

Husumer creamy and strong Piquant, cow's milk, matured for 4 weeks 9,90 €

Hofkäse piquant, 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 month 10,90 €

Michel aromatic, strong, salty, half cow's and half goat's milk, matured for 15 months 11,90 €

St. Maure fresh goat's cheese, matured for 15 months 10,90 €

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