

## Appetizers

**½ Dozen Graftschafter vineyard snails** 14,90 €  
gratinated with garlic-herb butter and toasted baguette  
*[Vineyard snails from German breeding in the Lower Rhine region]*

**Steak Tatar** 18,90 € / 26,90 €  
marinated raw beef tartar with baked capers, cornichons,  
shallots and tartar sauce - served with toasted homemade sourdough bread

**N | Baked goat cheese** 15,90 €  
with baby spinach salad and vanilla and pear chutney

**N | Beet carpaccio** 15,90 €  
with feta cheese, rocket and walnut crunch

### Gourmet Canned Food

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

- **Sardines in virgin olive oil** 12,50 €

- **Tuna fillets in olive oil** 14,50 €

## Soup(s)

**N | Lentil stew with Mettenden** 9,50 €  
and chestnut-orange sour cream

**N | Beef consommé** 11,90 €  
with herbed pancakes and roots

**N |** means "New" on the menu. For allergy sufferers we have a separate menu in which all additives and allergenic ingredients are shown. Please feel free to contact us.

## Salads & Bowls

**New Zealand Lamb Salad** 24,90 €  
mixed seasonal leaf salad with balsamic dressing, feta cheese, basil pesto and roasted New Zealand lamb fillet

**N | NEUMANN|s Salad Bowl** 18,50 €  
Winter leaf salad with cranberry dressing, red cabbage salad, apple, celery, cashew nuts, bulgur and chestnut cream

**NEUMANN|s Winebar Salad** 17,00 €  
with Dijon mustard dressing, grapes, apple slices, cherry tomatoes and pine nuts

All salads and bowls also with:

- roasted corn poulard breast	(add.)	8,00 €
- fried goat cheese	(add.)	7,50 €
- 5 fried king prawns	(add.)	8,50 €

## Main Courses

**N | Pappardelle chorizo** 17,90 €  
with nut butter, fresh spinach leaves and walnut curry

**N | Barbarie duck breast** 25,90 €  
with orange jus, cassis red cabbage and parsley potatoes

**N | Braised venison goulash from Brandenburg deer** 27,50 €  
in juniper sauce with Brussels sprouts and bread dumplings

**Original Viennese veal escalope** 32,50 €  
with cranberry jam, lemon, fried potatoes with bacon, onions and cucumber salad in cream

**NEUMANN|s king prawns** 32,90 €  
pan-fried with onions, herbs, tomatoes and olive oil served with garlic-herb bread and mixed salad

**Catch of the day** Price of the day

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## Flammkuchen

**Alsatian style** with sour cream, bacon and onions 14,00 €

**Bruschetta** with tomato sugo, basil, diced tomatoes and parmesan 14,90 €

**N** | **Gorgonzola** with sour cream, red wine figs, rocket and walnuts 15,90 €

## Brotzeit

*[always served with our homemade bread, Balducci olive oil, butter and sea salt]*

**NEUMANN|s Trio** 9,80 €

Olives, caper apples, herb cream cheese and tomato relish

**NEUMANN|s selection of sausages** 17,50 €

from our salami and ham assortment, olives, caper apples, cornichons

**NEUMANN|s cheese selection** 18,50 €

from our assortment of raw milk, fresh and hard cheeses with homemade fruit mustard

**NEUMANN|s sausage and cheese selection**

mixed selection of ham, salami, cheese with olives, caper apples, cornichons and fruit mustard

- **Etagere for one person** 20,90 €

- **Etagere for two persons** 36,50 €

## Dessert

**N** | **Flambéed apple crêpe** with speculoos ice cream 10,50 €

**Crème Brûlée** with raspberry sorbet 10,50 €

**Warm chocolate cake** *[approx. 15 min preparation time]* 10,50 €

with liquid chocolate center and vanilla ice cream

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## Pickles & Homemade

<b>Giant green olives from Italy</b> Bella Cerignola	5,50 €
<b>Caper apples</b> (pickled)	5,50 €
<b>Cornichons</b> (small pickled gherkins)	4,50 €
<b>Herb cream cheese</b> (cream cheese, fresh herbs)	5,00 €
<b>Tomato relish</b> (tomato, chili, onions)	5,00 €

## Salami, Ham & Cheese

*[We get our cheese from the Backensholzer Hof from Schleswig-Holstein]*

<b>Prosciutto di Parma</b> 18 months matured on the bone, fine and tender	14,90 €
<b>French baguette salami</b> very lean air-dried salami	10,50 €
<b>Tyrolean bacon</b> air-dried spicy bacon	9,90 €
<b>Truffle salami</b> air-dried salami with black Piedmontese truffle	13,50 €
<b>Italian ham</b> very lean and tender, refined with rosemary	10,90 €
<b>Dike cheese</b> mild-nutty flavor, cow's milk, matured for 4 months	9,90 €
<b>Friesisch Blue</b> blue cheese, creamy-piquant, noble-sweet, matured for 10-12 weeks	9,90 €
<b>Michel</b> aromatic, strong, salty, half cow and goat milk, matured for 15 months	10,90 €
<b>Hofkäse</b> piquant aromatic, semi-hard cheese, cow's milk, matured for 6-8 weeks	9,00 €
<b>N</b>   <b>Husumer</b> mild-creamy to strong-piquant, cow's milk, matured for 4 weeks	8,90 €

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