



Zum Wenigemarkt 13

THÜRINGER SPEZIALITÄTEN



— Soups, Salads, Starters —

Tomato Soup fruity, spicy Ginger * roasted sunflower Seeds * Bread	5.80
	<i>small/large</i>
Fried Poultry Liver of marinated picked Lettuce Onions * Apple * Walnuts * Balsamic Dressing * Bread	7.90/11.90
Variation of picked lettuce fruity homemade Balsamic Dressing * Bread Cherry Tomatoes Grapes * roasted Seeds * Bread	6.50/8.90
in addition	
~ fried Mushrooms * Herbs * Spring Onions Grana Padano	8.90/11.90
~ Thuringian grilled Goat Cheese with Honey wrapped in Bacon	13.90
~ fried Salmon Filet, fried in lemon oil	16.90
Tomato-Bread salad with Thuringian Goat Feta Tomatoes * roasted Bread * marinated Lettuce	11.90
Jellied Meat from regional Venison from Deer, Wild Boar and Stag Vinigar-Oil * Onions * marinated picked Lettuce * Bread	8.90/12.90
in addition for the Starters	
~ grilled Rosemary Potatoes	3.00
~ Braedbasket	2.00
~ homemade Sour Cream Dip	2.00
~ homemade Pesto of the season	1.90
~ Grana Padano	1.90
~ homemade Herb Butter	1.50

— Vegetarian —

Creamed Pesto-Tagliatelle homemade Pesto of the season * Cream * Tomato Spring Onions * roasted Seeds	11.90
Fried Mushrooms of the Season Herb Cream * Thuringian Dumplings (made of Potatoes)	13.50
Tomato-Ginger Tagliatelle fruity/spicy Tomatosauce * Cherry Tomatoes * grilled Vegetable * Grana Padano	14.90
Thuringian grilled Goat Cheese Pan-Fried Vegetables of the season with Pesto * Spring Onions Rosemary Potatoes	15.90

— Fish —

fried Salmon Filet or Pikeperch Filet	17.90
optional with:	
~ marinated picked Lettuce * Dijon Mustard-Honey Sauce grilled Rosemary Potatoes	
~ Herb Crust * Tomato-Ginger Tagliatelle * Grana Padano	

Ziegenkäsespezialitäten von Ziegenhof Peter Greußen
Wild-/Fleischspezialitäten Fleischerei Zänker Erfurt
Rindfleisch aus Waltershausen
Duroc aus Aschara

— Thuringian Dumpling Dishes —

Every Dish served with 2 Dumplings filled with Butter Croutons.	
Beef Roulade Thuringian Style filled with juicy Bacon * Onions * Pickles * Tomato Bell Pepper egional „Born“ Mustard	16.90
Braised Beef Thuringian Style Cranberries	17.90
Crispy Roast Duck rendered glazed with Honey Supplements as requested ~ Apple Red Cabbage ~ Creamed Cabbage with Bacon and Prune ~ Brussels Sprouts with melted brown Butter	18.90
Braised Poultry Liver seasonal Mushrooms * Onions * Balsamic	14.90

— Grilled Dishes —

Venison Sausage from regional Deer and Wild Boar creamed Cabbage with Onions, Bacon and Prune Pan fried Dumplings * Gravy * regional „Born“ Mustard	14.90
Chicken Breast grilled optional with: ~ wrapped in Bacon with Goat Cheese and Honey * marinated picked lettuce * grilled Rosemary Potatoes * Poultry Sauce ~ Pan fried Vegetable with Pesto * grilled Rosemary Potatoes Grana Padano	16.50
Thuringian Duroc Pork Chop optional with: ~ marinated picked lettuce * grilled Rosemary Potatoes Herb Butter ~ Pan fried Vegetable with Pesto * grilled Rosemary Potatoes Sour Cream Dip	18.90
Saddle of Venison regional, medium fried Bacon, seasonal Pan fried Mushrooms * Pan fried Dumplings with Onions and Bacon * Madeira Sauce * Cranberries	25.50

— Desserts —

Homemade Almond Cake Vanilla Ice Cream * Chocolate Sauce * Whipped Cream	4.90
Variation from Sorbet Chassis * Mango * Fruit Puree	4.90
Champagne Truffle Ice Cream Chocolate Sauce * Advocaat * Grapes * Walnuts	6.90
Warm dark Chocolate Souffle with liquid Core Nougat Ice Cream * Chocolate Sauce * small Berries	7.50



— Aperitif —

Crodino Herbal Aperitif, non-alcoholic	0.1 l	4.40
Crodino-Spritz, non-alcoholic	0.1 l	5.90
<i>Crodino, Orange Juice, Water, Orange Slice</i>		
Martini Bianco/Rosso/Extra Dry	5 cl	3.90
Sherry Sandeman Dry/Medium	5 cl	3.90
Kir	0.1 l	4.90
<i>dry whitewine, Creame de Chassis Liqueur</i>		
Ginger Schorle	0.2 l	5.60
<i>dry Whitewine, Ginger Ale, Orange Slice</i>		
Campari Orange	0.2 l	5.90
Aperol Spritz	0.2 l	6.20
<i>Aperol/ Prosecco, sparkling Water, Orange Slice</i>		
Lillet Wildberry	0.2 l	6.40
<i>french Aperitif with iced Raspberries and Schweppes Wild Berry</i>		
Prosecco Frizzante	0.1 l	3.30
<i>Venetien, fresh, fine sparkling, green Apple scent</i>	0.75 l	24.50
Sparkling Wine		
Cuvée	0.1 l	3.00
<i>dry, light, fruitful, low acid</i>	0.75 l	22.00
„Kurpfalz“ Cabinet		
<i>Kurpfalz Cabinet fine dry</i>	0.75 l	22.00
Sparkling Wine, non-alcoholic	0.2 l	4.60
Vintner sparkling wine – by offer		
<i>Bottle fermented</i>	0.75 l	35.00

— Non-alcoholic Drinks —

Thuringian Tablewater	0.5 l	2.60
<i>still, medium, sparkling</i>		
Aqua Morelli Mineral Water	0.75 l	5.90
Coca Cola ^{1, 10, 11} / Fanta ^{1, 2, 3} / Sprite ^{1, 2, 3}	0.2 l / 0.4 l	2.40/4.60
Coca Cola light ^{1, 8, 10, 11}	0.33 l	3.90
Orangina Orangenlimonade	0.25 l	2.80
Thüringer Fassbrause rot ^{1, 8}	0.2 l / 0.4 l	2.40/4.60
Tonic ¹² / Bitter Lemon ¹² / Ginger Ale ¹	0.2 l	2.60

Thüringer Obstsaft und Nektare aus den Fahner Höhen

Apple Juice, Rhubarb Nectar, Sour cherry Nectar, Blackcurrant Nectar, Orange, Banana, Passion Fruit	0.2 l / 0.4 l	2.70/4.80
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All Juices and Nectars are also available with Carbonated Water

— Beer —

Draught Beer

Köstritzer Edelpils	0.25 l / 0.4 l	3.00/4.60
Köstritzer Kellerbier		3.20/4.80
Köstritzer Schwarzbier		3.20/4.80
Edelpils-Radler/Diesel	0.25 l / 0.4 l	2.90/4.50
<i>Beer optional with Sprite or Coca Cola</i>		
Benediktiner Wheat Beer	0.5 l	5.20
Hefe-Mix	0.5 l	5.20
<i>Wheat Mix optimal for example with Coca Cola, Banana Juice or Sprite</i>		

Bottled Beer

Benediktiner Wheat Beer, non-alcoholic	0.5 l	4.90
Bitburger 0,0%	0.33 l	3.00
Berliner Weiße Raspberry/Waldmeister	0.33 l	3.50

— Regional Wine —

White Wine

Müller-Thurgau	0.2 l	5.80
Qualitätswein, Winzerhof Gussek, Naumburg	0.5 l	14.50
<i>dry, delicately fruity bouquet, silky fruit, fresh, a lightly spiced taste, elegant and balanced</i>		
Grüner Silvaner	0.2 l	5.80
Qualitätswein, Winzerhof Gussek, Naumburg	0.5 l	14.50
<i>Delicately fruity Bouquet/ fresh, finely seasoned, elegant and balanced</i>		
Weißburgunder	0.2 l	6.00
Qualitätswein, Gröster Steinberg,	0.5 l	15.00
Weingut Thürkind, Gröst		
<i>dry, aromatic bouquet, fine fruity sweet, aromas of ripe fruits, finely-spiced taste, slightly aged with light acidity</i>		
Cuvée Poet	0.2 l	6.00
Qualitätswein, Weinhaus zu Weimar,	0.5 l	15.00
Prinz zu Lippe		
<i>dry, bright and clear in the glass, notes of gooseberry and vineyard peach</i>		
Riesling „Muschelkalk“	0.75 l	29.00
Karsdorfer Hohe Gräte		
Qualitätswein, Weingut Beyer, Laucha		
<i>dry, light, fresh, filigree, citrus Aroma, light acid</i>		

Rose

Alles Rosa	0.2 l	7.60
Qualitätswein, Weingut Klaus Böhme	0.75 l	28.00
<i>Kirchscheidungen, Portugieser/Dornfelder/Frühburgunder dry, brightly rosé, aromatic bouquet, fresh, fruity and tender tast</i>		

Redwine

„Herzog von Auerstedt“	0.2 l	7.80
Qualitätswein, Thüringer Weingut Bad Sulza	0.5 l	19.00
Regent/Dornfelder	0.75 l	29.00
<i>dry, intense colour, the bouquet is aromatic, young but strong in tast, fine tannins</i>		
Dornfelder	0.2 l	6.40
Qualitätswein, Weingut Dr. Hage, Zeuchfeld	0.5 l	16.00
<i>fruity bouquet, fresh, intense fruit, aromas of dark red berries, well-balanced</i>		
Cuvée Poet	0.2 l	6.40
Qualitätswein, Weinhaus zu Weimar,	0.5 l	16.00
Prinz zu Lippe		
<i>dry, deep and dark colour, notes of cherry, elder, blackberry uncomplicated and harmonic</i>		

Dry Housewine

„Le Ciel“ – der Himmel (white, rose, red)	0.2 l	4.90
	0.5 l	12.00
Weinschorle (white, rose, red)	0.2 l	4.50
mixed with sparkling water	0.5 l	11.00

Wines contain Sulfites.

All Prices in Euro including the currently valid taxes