

GERBERMÜHLE

EST. 1904

MENU

BUBBLES

Riesling Sekt, Emil Bauer & Söhne, Pfalz	0,1 l	6,5
Carpe Noctem Prosecco DOC, Carpe Noctem, Venetien	0,1 l	6
Veuve Clicquot reserve	0,1 l	12,5
Veuve Clicquot rosé	0,1 l	14

VODKA

Ketel One	4 cl	7,5
Belvedere	4 cl	10
Kauffman soft	4 cl	13

APERITIF COCKTAILS

Ferdinand's Verjus Prosecco		8
Bellini		9
Port & Tonic		8,5
Campari Soda		8,5
Hugo		8,5
Aperol Spritz		8,5
Moscato auf Eis		10

SHERRY & PORT

Williams & Humbert Collection Manzanilla, dry	5 cl	6
Williams & Humbert Collection Amontillado, medium	5 cl	6
Williams & Humbert Collection Olorosso, medium	5 cl	6
Niepoort Dry White	5 cl	6

SOUPS

Beef consommé noodle strips	7,5
Chanterelles crème soup	9

APPETIZERS; SALAD AND MORE

Oysters Fine de Claire red wine vinegar pumpernickel	one oyster ½ dozen	4 21
Pimientos de Padron		6
Frankfurter Handkäscrostinis crostinis regional German cheese with radish & shallots apple wine vinaigrette		8,5
Arugola cherry tomatoes parmesan balsamic dressing		9,5
Burrata tomato basil olive oil		15
Wild herb salad gratinated goat cheese rosemary blossom honey		16
Tagliarini Tartufo tagliatelle pasta in a truffle cream sauce shaved truffle as an appetizer as a main course		19,5 24,5
Salad of green & white asparagus honey mustard dill sauce arugola salmon tartare potato pancake		21,5
Angus beef carpaccio arugola balsamic vinegar roasted pine nuts a parmesan chip		21,5
Spinach salad avocado mango pomegranate grilled gambas in a lime ginger dressing		22,5
Wild prawns rosemary chili garlic olive oil lime		24
Piemontese Beef Carpaccio Lukewarm chanterelles spinach salad Grana Padano		26,5

FISH

Pike-perch filet	
dijon mustard sauce mashed chive potatoes cucumber salad	22,5
Gilthead seabream grilled	
bouillabaisse sauce spinach rosemary potatoes	24,5
For 2 person	
Turbot filet out of the oven	
spinach carrots Dijon mustard sauce mashed chive potatoes	p.p. 36

MEAT

Tartar Classic	
tartar from beef fillet egg yolk sardines capers onions farmer's bread butter	
as an appetizer	21,5
as a main course	26,5
Cordon Bleu	
panèd pork filled with ham & cheese fried potatoes	19,5
Kidneys in a Dijon mustard sauce	
carrots mashed potatoes	19,5
Prime boiled beef	
horse radish sauce or traditional Grie Soß sautéed vegetables parsley potatoes	21,5
Zurich style veal stew	
pork fillet mushrooms in cognac cream home-made "spätzle"	21,5
Wiener Schnitzel „The Original“	
veal escalope cranberries pan fried potatoes	23,5
Veal paillard	
Green asparagus arugula tomato balsamico jus rosemary potatoes	24,5
Black angus sirloin "pepper crust"	
pepper cognac sauce sugar snap beans pan fried potatoes	26,5
Beef tenderloin tips	
chanterelles vodka cream sauce home-made "spätzle"	26,5
Beef tenderloin 250g	
truffle sauce spinach potato gratin	42
US entrecôte 350g	
café de paris butter spicy relish belgian fries	42

WINE RECOMMENDATIONS

White

2017 Falaghina, Feudi di San Gregorio, Kampanien	0,2 l	8,5
2018 Riesling „Woglinde“, Josef Leitz / Marco Zanetti	0,75 l	37
2017 Grauburgunder Kalkmergel, Friedrich Becker, Pfalz	0,75 l	46
2016 Weißburgunder/Chardonnay Westhofener, Wittmann, Rheinhessen	0,75 l	54
2017 Pouilly Fumé, Chateau de Nozet-Baron de Ladoucette Sauvignon Blanc		73

Red

2016 Doppelstück, Emil Bauer, Pfalz Cabernet Sauvignon/Merlot/Pinot Noir	0,2 l	9
2015 Barbera d'Asti, La Spinetta, Piemont	0,75 l	51
2012 "Christine", Buitenwaching, Stellenbosch Cabernet Franc/Cabernet Sauvignon	0,75 l	66
2015 Cabernet Sauvignon, Francis Ford Coppola, Kalifornien	0,75 l	73
2013 Brunello di Montalcino, Argiano, Toskana Sangiovese/Grosso	0,75 l	89

Rosé

2018 Rosé Saigner, Markus Schneider, Pfalz St. Laurent/Merlot/Cabernet Sauvignon/Spätburgunder	0,75 l	31
2018 Gris Blanc, Gerard Bertrand, Languedoc Grenache/Grenache Gris	1,5 l	67

APPLE WINE

Weinkelterei Stier „Hausschoppen“	0,25 l	3
Bembel 4er	1,0 l	10
Bembel 8er	2,0 l	19

BEERS

Binding pils on tap	0,1 l	2
Binding pils on tap	0,3 l	4
Schöffelhofer wheat beer on tap	0,5 l	5,5
Schöffelhofer wheat beer non alcoholic	0,5 l	5,5
Clausthaler extra herb non alcoholic	0,33 l	4
Crew Republic India Pale Ale, Craft Beer	0,33 l	5

SOFTS

Selters „La Culinaria“	0,25 l	3,5
sparkling, non sparkling	0,75 l	8,5
Coca Cola ^{1,3} , Coca Cola zero ^{1,3,4} , Fanta ^{1,4} , Sprite	0,2 l	3,5
Thomas Henry		
Bitter Lemon ^{1,2} , Ginger Ale ¹	0,2 l	3,5
Aqua Monaco Tonic Water ²	0,23 l	3,5
Karamalz malt beer	0,33 l	3,5
Bionade		
elderberry, ginger orange	0,33 l	4,5
Stier apple juice or spritzer, unfiltered	0,25 l	3,5
	0,5 l	6
Rapps juices & spritzers		
orange, cherry, banana, pineapple, passionfruit	0,2 l	3,5
blackcurrant, cranberry, tomato	0,5 l	6
San Bitter	0,1 l	4,5
Freshly squeezed orange juice	0,2 l	6,5

All prices include tax and service

¹ dye, ² quinine, ³ containing caffeine, ⁴ sweeteners