

Banqueting folder

Whether you prefer a set menu or one of our buffet options:
The following pages accommodate every taste with diverse
culinary delights for your celebration. In doing so, we would
like to draw your attention to a very special “ingredient”:
For the most part, our kitchen uses organic produce from Gut
Eichethof – directly from our own production.

Our professional team will support you to the best of their
ability and wishes you an unforgettable experience that you will
remember with pleasure for a long time to come!



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Minimum order
10 per item

Appetiser

Castle rose
(vegan and gluten free)
– mandatory –

Sesame bun / Pastrami /
farmer's salad

Wrap / saddle of veal / olive /
semi-dried tomato / feta cheese /
rocket / Greek yogurt

Tramezzini / avocado / tomato /
celery (vegan)

Tuna tataki / yellow radish /
coriander cress

Aubergine / bulgur / hummus /
dates (vegan)

each 4.00 per piece

Finger food

Beetroot / crêpe / horseradish /
pumpkin seeds (vegetarian)

Meatballs / mashed potato dip /
mustard / chives

Brioche / goat's cheese /
port wine / pear (vegetarian)

Focaccia / Milanese salami /
olive / rocket / Parmesan

White bread / shrimp salad /
cocktail creme /
romaine lettuce / dill

each 3.20 per piece

Roasted brown bread /
potato / leek / sour cream /
South Tyrolian ham

Pretzels / Leberkäse /
mustard-horseradish cream /
coleslaw

Pumpernickel / cranberries /
cream cheese / celeriac /
pea cress (vegetarian)

Tramezzini / smoked salmon /
lime cream cheese / spring leek

Cucumber / avocado / watermelon /
sesame / coriander / mint
(vegan and gluten free)

each 2.50 per piece





Build your own menu

Spring (April–June)

Starters	Main courses	Dessert
Yellowfin mackerel ceviche, sweet potato mash, roasted corn, red onions and coriander «»«»«»	Roebuck in hazelnut pancake, venison jus, celery mash, wild broccoli, king oyster mushroom and cranberries «»«»«»	Strawberry cold dish, white chocolate ice cream, brownie crumble and elderberry buttermilk cream «»«»«»
Pink-roasted veal rump, salad of asparagus, lemon Hollandaise sauce, cherry tomatoes and pea cress «»«»«»	Pink roasted veal fillet, Béarnaise sauce, asparagus vegetables and Grenaille potatoes «»«»«»	Rhubarb crumble cake, mascarpone ice cream, almond pistachio meringue «»«»«»
Baked Eichethof chicken radish potato salad, lettuce hearts, pumpkin seed mayonnaise «»«»«»	Chicken thighs marinated with Tandoori and yoghurt, green asparagus, chickpea sweet potato curry and coriander salad «»«»«»	Pralinen parfait, pistachio cream, raspberries and caramel krumkake «»«»«»
Tomato mousse with Focaccia bread salad, feta cheese and rocket	Suckling pig loin, balsamic shallots, Parisian peas and potato gratin «»«»«»	Stracciatella mousse, cherry sorbet and oat crumble
Soups	Fried pike perch, white tomato foam, baby spinach and tomato risotto «»«»«»	
Cream of asparagus soup, baked shrimp balls and coriander «»«»«»	Fillet of sea bream, bell pepper foam, artichoke ragout and herb polenta «»«»«»	
Cappuccino of wild garlic with mushroom crostini «»«»«»	Arctic char, cream of asparagus, potato strudel and wild garlic pesto «»«»«»	
Beef broth, sausage meat strudel and root vegetables	Fresh asparagus spears, Parmesan Hollandaise and tossed potatoes	





Build your own menu

Summer (July–September)

Starters	Main courses	Dessert
Raw marinated salmon in buttermilk gin broth, dill, romaine lettuce hearts, mustard caviar, cucumber and two kinds of potatoes «»«»«»	Pink roasted fillet or beef, wild mushroom cream, potato parsley mash and baked tomato «»«»«»	Cheese cake, nectarine salad, peach sorbet and lemon verbena «»«»«»
Pink roast beef, paprika salsa, three kinds of corn and pimientos de Padron «»«»«»	“Asian” duck breast, wild broccoli roasted in teriyaki sauce, grilled peppers and sweet potato mash «»«»«»	Sponge cake roll with Greek yoghurt, cherries, chocolate crumble, peppermint sorbet and white aerated chocolate «»«»«»
Goat’s cheese tart, fig ragout, fig mustard, Parma ham chip and rocket «»«»«»	Roulade of Eichethof chicken leg, ratatouille and creamy Parmesan polenta «»«»«»	Chocolate tarte, berry cream, salty caramel ice cream and fresh berries «»«»«»
Amalfi lemon, pea hummus, oriental bulgur and king oyster mushroom	Rack of lamb with herb crust, jus, Kenya bean and tomato vegetables with potato and shallot gratin «»«»«»	Coconut panna cotta, pineapple sorbet and caramelised banana
	Loup de mer, chorizo broth, Mediterranean vegetables and Fregola Sarda «»«»«»	
	Roasted salmon fillet, watermelon, couscous, feta cheese and coriander «»«»«»	
	Pike perch fillet under potato crust, mustard foam, sauteed Savoy cabbage and beetroot mash «»«»«»	
	Raw marinated tomato, hummus, tabbouleh, balsamic raisins, grilled aubergine (vegan)	





Build your own menu

Autumn (October–December)

Starters

Two kinds of shrimp with cucumber, mango, kimchi and wasabi foam
«»«»«»

Roasted romaine lettuce hearts, beetroot, carrot, elderberry, sesame and cottage cheese
«»«»«»

Roast beef of venison, pickled salsify, Brussels sprout leaves and blueberry salsa
«»«»«»

Pastrami, sweet and sour pumpkin, Jerusalem artichoke mash, lamb's lettuce and mustard vinaigrette

Soups

Cream of pumpkin soup with mustard fruit, poached pear and pumpkin seed chip
«»«»«»

Cream of potato soup, leek foam and salsiccia from the Geisenhof farm butcher's
«»«»«»

Fish soup, root vegetables and lobster raviolo

Main courses

Pink roasted saddle of venison under walnut crust, cranberry jus, creamed Savoy cabbage and Macaire potatoes
«»«»«»

Sour roast of local Eichethof beef, apple red cabbage and chestnut napkin dumplings
«»«»«»

Pink roasted duck breast, duck jus, braised Hokkaido pumpkin and potato leek mash
«»«»«»

Roast veal with onion, port wine jus, bacon beans and cheese spätzle
«»«»«»

Monkfish with olive crust, saffron foam, artichoke-tomato-gratin and sweet potato mash
«»«»«»

Roasted redfish fillet, truffle foam, sautéed pointed cabbage and pumpkin mash
«»«»«»

Cod fried on its skin, cauliflower mash, wild broccoli, two kinds of tomato (pesto and semi-dried) with lemon couscous
«»«»«»

Chestnut and pumpkin potato strudel, vegetable jus, Brussels sprout mash, roasted king oyster mushrooms and wild cranberries

Dessert

Trilogy of apple, pear and quince – Apple tart, pear cream, quince parfait
«»«»«»

Buttermilk tart, morello cherries, tangerine sorbet, gin jelly and caramelised rosemary
«»«»«»

Chocolate cake with liquid core, hazelnut cream and berry sorbet
«»«»«»

Madeira slice – Sponge cake, white chocolate poppy seed mousse, raspberry, macadamia nuts, balsamic sour cream ice cream, pistachios and basil





Build your own menu

Starters

Carpaccio of smoked duck breast,
lamb's lettuce with avocado and
orange and cranberry vinaigrette

«»«»«»

Salmon duet –

Tatar of fresh salmon and mille
feuille of smoked salmon with
cucumber and caviar

«»«»«»

Mousse of poultry liver,
green apple ice cream,
onion confit and bread chip

«»«»«»

Pickled beetroot, pear,
caramelised goat's cheese
and endive

Soups

Foam soup of rutabaga
with roasted chorizo
and pea coriander foam

«»«»«»

Cream soup of Jerusalem artichoke
with "spicy" roasted mushrooms
and watercress pesto

«»«»«»

Asian chicken broth with
prawn balls and vegetables

Winter (January–March)

Main courses

Pink roasted beef fillet medallion,
roasted onion crust, port wine jus,
bacon Savoy cabbage and celery
mashed potatoes

«»«»«»

Roasted chicken breast locally
sourced at Eichethof with
herb velouté, pumpkin vegetables
and potato-gnocchi

«»«»«»

Braised veal cheeks in their own
jus, wild broccoli, oven tomato and
creamy sage polenta

«»«»«»

Pork tenderloin with Black Forest
ham, cabbage vegetables,
mushrooms, beetroot mountain
cheese dumplings

«»«»«»

Fried Atlantic cod, mustard sauce,
pointed cabbage, pickled grapes
and parsley potatoes

«»«»«»

Lacquered salmon fillet with
teriyaki and sesame seeds, pak choi
and sweet potato mash

«»«»«»

Fillet of loup de mer, grilled
aubergine, ratatouille,
bulgur and Greek yoghurt

«»«»«»

Braised pumpkin, horseradish
mousse, sautéed Savoy cabbage
and mashed potatoes

Dessert

Chocolate tart, fig,
red wine butter ice cream,
pistachio cream

«»«»«»

Curd cheese poppy seed strudel,
tangerine ice cream, raspberry
espuma

«»«»«»

Mango Pavlova –
mango ragout, vanilla cream,
mango sorbet, meringue

«»«»«»

Variation of banana, chocolate
and egg liqueur





Build your own menu

Starter

Caponata with roasted pine nuts
and rocket salad

Soup

Carrot and ginger soup made
with coconut milk with
green asparagus and shiitake

Vegan menu

Main courses

Stuffed jacket potato with
pea cream, pickled beetroot,
lemon curd and grilled onions

«»«»«»

Grilled cauliflower,
paprika chickpea mash
and Beluga lentils

Dessert

Chocolate and mango
variation

Build your own menu

3-course menu with
Soup / Main course / Dessert
47.00

3-course menu with
Starter / Main course / Dessert
51.00

4-course menu with
Starter / Soup / Main course /
Dessert
58.00

4-course menu with
Soup / Entrée /
Main course / Dessert
62.00

4-course menu with
Starter / Entrée /
Main course / Dessert
66.00

Price per person

5-course menu with
Starter / Soup / Sorbet /
Main course / Dessert
63.00

5-course menu with
Soup / Entrée / Sorbet /
Main course / Dessert
67.00

5-course menu with
Starter / Entrée / Sorbet /
Main course / Dessert
69.00

5-course menu with
Starter / Soup / Entrée /
Main course / Dessert
72.00

6-course menu with
Starter / Soup /
Entrée / Sorbet /
Main course / Dessert
75.00





Gala buffet I

54.00 per person

Starters

Pink roasted veal with teriyaki marinade, shiitake, peppers and fresh coriander
«»«»«»

Fried prawn, marinated celery and tomato chutney
«»«»«»

Caponata with tomato mozzarella cream, tramezzini croutons and fresh basil
«»«»«»

Colourful salad buffet with two different dressings, vinegars and oils

Soup

Poultry broth, liver spätzle from our Gut Eichethof chicken, root vegetables and fresh chives

Main courses

Roasted chicken breast, walnut cranberry crust, rosemary jus, Kenya beans and potato gratin
«»«»«»

Roasted salmon fillet, pepperonata and sage polenta au gratin
«»«»«»

Cheese dumplings with creamed Savoy cabbage

Dessert

Dark Tonka bean mousse
«»«»«»

Kaiserschmarrn with damson compote and vanilla sauce
«»«»«»

Fresh fruit salad
«»«»«»

Homemade ice cream and sorbets

Gala buffet II

57.00 per person

Starters

Chicken liver mousse, pear and onion chutney, lamb's lettuce, pink berries and bread chip
«»«»«»

Pickled salmon with tarragon and lemon, Frankfurt herb sauce, potato crisp and pea cress
«»«»«»

Pickled cauliflower, egg yolk cream, parsley oil, roasted panko and mustard caviar
«»«»«»

Colourful salad buffet with two different dressings, vinegars and oils

Soup

Carrot ginger soup with curry croutons, coriander and black sesame

Main courses

Pink roast beef, carved at the buffet, pepper cream sauce, almond broccoli and braised Risolée potato
«»«»«»

Fried pike perch fillet, glazed pointed cabbage with pomegranate seeds and balsamic mustard lentils
«»«»«»

Yellow vegetable Thai curry with peanuts and coconut-raisin rice

Dessert

Duet of curd cheese and passion fruit
«»«»«»

Puff pastry semolina casserole with vanilla cream
«»«»«»

Fresh fruit salad
«»«»«»

Homemade ice cream and sorbets





Gala buffet III

69.00 per person

Starters

Pink roast beef, chickpea salad,
feta cheese and mint yoghurt
«»«»«»

Confit prawn, curry dip,
black coral tuile and shiso cress
«»«»«»

Beetroot carpaccio, goat's cheese,
balsamic shallots, mustard-
rosemary vinaigrette, pine nuts
and salad tips
«»«»«»

Colourful salad buffet with
two different dressings, vinegars
and oils

Soup

"Favourite" soup

We cook the soup you want!

Main courses

Pink saddle of veal coated in herbs,
carved live at the buffet,
Amarena cherry port reduction and
truffled mashed potatoes
«»«»«»

Baked Iberico cheeks, sauce tartare
and green asparagus
«»«»«»

Arctic char, shellfish sauce,
artichoke gratin with spinach,
semi-dried tomatoes and
braised sweet potato
«»«»«»

Grilled cauliflower with
smoked soy, almond herb quinoa
and mint-soy-yoghurt

Dessert

Mango Arabica –
mango coffee espuma and
mango mint salad
«»«»«»

Curd pancakes with
blueberry compote
«»«»«»

Lemon verbena sorbet
from the ice block
«»«»«»

Pandan leaf ice cream
«»«»«»

Fruit variation

Bavarian buffet

51.00 per person

Starters

Marinated beef boiled fillet,
pickled vegetables and
pumpkin seed oil
«»«»«»

Marinated char, apple celery
salad and pink pepper
«»«»«»

Potato mousse, mushroom salad
and brown bread chip
«»«»«»

Greaves, obazda, liver sausage,
pretzels, bread
«»«»«»

Colourful salad buffet with two
different dressings, vinegars and
oils and dressed salads such as
sausage salad, dumpling salad,
meat salad

Soup

Beef broth with
sausage meat spätzle

Main courses

Roast pork crust, caraway jus,
Bavarian cabbage and
two kinds of dumplings
«»«»«»

Pike perch fillet with potato cap,
glazed beetroot and
Bavarian mustard lentils
«»«»«»

Spinach and cheese
dumplings with fried onions
and browned butter

Dessert

Wheat beer tiramisu
«»«»«»

Quark strudel with cherry compote
and vanilla sauce
«»«»«»

Fresh fruit salad
«»«»«»

Williams pear sorbet





Mediterranean buffet I

51.00 per person

Starters

Tomato mozzarella with olive oil,
balsamic vinegar and fresh basil

«»«»«»

Parma ham with melon
and grissini

«»«»«»

Colourful salad buffet with
two different dressings, vinegars
and oils

Soup

Onion soup with
Parmesan chip

Main courses

Piccata of Eichethof poultry,
tomato sugo and vegetable linguine

«»«»«»

Swordfish with olive pepper
gremolata, saffron sauce, sauteed
courgettes and black rice

«»«»«»

Crespelle stuffed with
spinach and ricotta, topped
with scamorza

Dessert

Tiramisu

«»«»«»

Crème brûlée

«»«»«»

Fresh fruit salad

«»«»«»

Buttermilk ice cream
from the ice block

Mediterranean buffet II

62.00 per person

Starters

Vitello tomato – slices of veal,
buffalo mozzarella, tomato,
rocket and pine nuts

«»«»«»

Octopus with grilled peppers
potato vegetables

«»«»«»

Grilled vegetables (e.g., artichokes,
olives, mushrooms ...)

«»«»«»

Colourful salad buffet with
two different dressings, vinegars
and oils

Soup

White tomato cream soup

Main courses

Coq au vin of chicken drumstick,
root vegetables and
roasted onion and potato mash

«»«»«»

Rack of lamb with herb crust
and Provence vegetables

«»«»«»

Sea bass fillet, Mojo Rojo,
artichokes and couscous

«»«»«»

Tomato mozzarella arancini,
rocket salad with olives, semi-dried
tomatoes and Parmesan

Dessert

Selection of cheeses
with grapes and walnuts

«»«»«»

Ricotta cream
with cantuccini

«»«»«»

Latte fritto – baked milk slice
with fruit sauce

«»«»«»

Fruit variation





Christmas buffet

55.00 per person

<p>Starters</p> <p>Venison patties with fennel-orange salad and pink berries «»«»«»</p> <p>Pickled salmon, fermented beetroot and pea mash «»«»«»</p> <p>Caramelised goat's cheese, red cabbage salad and cranberry vinaigrette «»«»«»</p> <p>Colourful salad buffet with two different dressings, vinegars and oils</p>	<p>Soup</p> <p>Cream of celery soup with quince «»«»«»</p> <p>Main courses</p> <p>Braised venison leg, juniper cream sauce, Brussels sprouts and hazelnut spätzle «»«»«»</p> <p>Fried pike perch fillet, chive sauce, paprika cabbage and tossed potatoes «»«»«»</p> <p>Potato gnocchi with pumpkin, radicchio, figs and spring leek</p>	<p>Dessert</p> <p>Cream puff with nougat mousse and cherries «»«»«»</p> <p>Semolina pancake with baked apple compote «»«»«»</p> <p>Christmas ice cream from the ice block with gingerbread and Christmas stollen topping «»«»«»</p> <p>Roasted almonds</p>
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Barbecue buffet

40.00 per person

<p>Starters</p> <p>Colourful salad buffet with two different dressings, vinegars and oils «»«»«»</p> <p>Coleslaw «»«»«»</p> <p>Pasta salad with dried tomatoes «»«»«»</p> <p>Potato and cucumber salad</p>	<p>For the grill</p> <p>Pork neck steaks Sausages Marinated chicken thighs</p> <p>Side dishes</p> <p>Jacket potato Glazed corn on the cob Grilled vegetables</p> <p>Choice of various dips</p> <p>Herb quark Herb butter Lemon wedges</p>	<p>Dessert</p> <p>Chocolate mousse «»«»«»</p> <p>Apple strudel with vanilla sauce «»«»«»</p> <p>Fruit salad</p>
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Route 66 buffet

62.00 per person

Starters

Colourful salad buffet with two different dressings, vinegars and oils

«»«»«»

Potato salad, coleslaw, farmer's salad, pasta salad

«»«»«»

Roast beef marinated with paprika salsa

«»«»«»

Tomato mozzarella with olive oil and fresh basil

«»«»«»

Fried prawns with aioli

Soup

Cold potato soup with leek and crème fraîche

For the grill

Chilli cheese knacker sausage

Beef sirloin steaks

Wammerl – pork belly

Salmon steak in beech chip

Marinated grill cheese

Side dishes

Jacket potato

Glazed corn on the cob

Stuffed mushrooms

Courgette

Aubergine

Dips

Sour cream

Herb butter

Selection of various dips

Lemon wedges

Dessert

Homemade melon punch

«»«»«»

Peach mousse

«»«»«»

Curd pudding with blueberries

«»«»«»

Fruit salad

Burger buffet

37.00 per person

Starter

Colourful salad buffet with two different dressings, vinegars and oils

Burger

Burger bun

Beef patty

Vegetable patty

Fish patty

Pulled pork

Choice of toppings to add yourself

Bacon

Tomato

Cucumber

Lettuce

Pickled gherkin

Braised beer onions

Roasted onions

Fresh onions

Emmental cheese

Guacamole, ketchup, BBQ sauce,

mayonnaise

Paprika salsa

Side dishes

Wedges

French fries

Mozzarella sticks

Crisps

Dessert

Brownies

«»«»«»

Fruit salad





For our little guests

Menu suggestion

Pancake soup

«»«»«»

Small Wiener schnitzel
with French fries, mayonnaise
and ketchup

or

Cheese spätzle
with fried onions

«»«»«»

Chocolate pudding
with vanilla sauce

16.00 per person

Plated dishes (max. 3 per event)

Pancake soup 4.00

Small Wiener schnitzel
with French fries, mayonnaise
and ketchup 9.50

Fish fingers with
French fries, mayonnaise
and ketchup 9.50

French fries, mayonnaise
and ketchup 4.00

Cheese spätzle
with fried onions 8.00

Homemade spätzle
with sauce 6.00

Pasta with tomato sauce
and Parmesan 6.00

Chocolate pudding
with vanilla sauce 4.00

Semolina porridge
with cinnamon and sugar 3.00

Buffet

Your children can also participate in
the buffet you have chosen. In that
case we offer the following:

Children from 0 to 2 years free of charge

Children from 3 to 6 years 20 %

Children from 7 to 14 years 50 %

Children from 15 to 17 years 80 %

Children's feast

minimum 8 children

The children will receive plates
with the feast of their choice directly
at the table.

14.50 per person

Main courses

Pork mini schnitzel

Fish fingers

Meatballs

Chicken nuggets

Baked camembert cheese

Pasta with Bolognese sauce

You can choose 3 different variations

Dips in small bowls

Cream sauce

Ketchup and mayonnaise

Sweet and sour sauce

Parmesan

BBQ sauce

You can choose 3 different variations

Side dishes

French fries, mayonnaise
and ketchup

Mashed potatoes

Carrot vegetables

Homemade spätzle

Pasta

Cucumber salad

You can choose 3 different variations

Dessert

Ice cream surprise





Midnight snack

Chili con carne with crème fraîche and farmhouse bread	7.50	Selection of specialities from Gut Eichethof	11.00	Hotdog station minimum 20 guests
Chili sin carne with soy yoghurt and farmhouse bread	7.50	Selection of cheeses with grapes, nuts, fig mustard, walnut and fruit bread	15.00	Do-it-yourself Hotdog bun, two kinds of sausage (vegetarian on request) and ten different toppings
Goulash soup and farmhouse bread	5.90	Pulled pork in a glass with coleslaw, pickled gherkins, red onions, BBQ sauce, bacon crunch and baguette	9.50	11.00 per person
Curry sausage in a jar with potato straw and curry apricot roll	9.50			

Brunch buffet

minimum 25 guests

45.00 per person

Breakfast

Sausage and ham cold cuts
Selection of cheeses
Smoked salmon in a jar
Cream cheese selection
Scrambled eggs, fried eggs
and boiled eggs
Crispy bacon
Mini Wieners and
Bavarian white sausages
with two kinds of mustard
Overnight muesli
Natural yoghurt
Fruit salad
Tomatoes, cucumbers and peppers
Jams and honey
Croissants, rolls, pretzels and
selection of bread
Orange juice, coffee and tea

Salads

Colourful salad buffet with
two different dressings, vinegars
and oils

Soup

Cream of tomato soup
with mini mozzarella and
basil pesto

Main courses

Veal roast, spätzle and
seasonal market vegetables
«»«»«»

Duet of salmon and prawn,
creamy leaf spinach and
potatoes au gratin
«»«»«»

Potato gnocchi with
Parmesan sauce, courgettes
and cherry tomatoes

Dessert

Buchtel with vanilla sauce
and blackcurrant ragout
«»«»«»

Chocolate mousse duo
with mango salad





Beverages

Champagne			Soft drinks			Hot beverages	
Pierre Gimonnet & Fils Cuis Brut	0.75l	90.00	Castle water	0.75l	5.30	Coffee	2.90
André Clouet Rosé Grand Cru	0.75l	95.00	Adelholzener Gourmet <i>Medium or Natural</i>	0.25l	2.50	Cappuccino	3.10
Private label			Coca Cola,	0.2l	2.60	Espresso	2.60
Camers Brut	0.75l	35.00	Coca Cola light, Cola Mix or Lemonade	0.4l	3.80	Espresso macchiato	2.80
Sparkling wines			Wolfra fruit juices	0.2l	2.60	Espresso double	3.80
Geldermann	0.75l	35.00	<i>Orange, apple, blackcurrant, rhubarb or passion fruit</i>	0.4l	4.10	Espresso double macchiato	4.10
Sparkling Wine Rosé			... as a spritzer	0.2l	2.30	Latte macchiato	3.60
Mixed drinks			Apple spritzer	0.4l	3.80	Cafe au lait	3.60
Purple Temptation (castle creation)	0.2l	6.50	Fruit spritzer	0.4l	4.00	Hot chocolate	3.50
<i>Castle quince brandy, violet syrup, Cointreau, lime juice, Camers Brut, soda water, fresh lime</i>						Hot lemon	3.50
Aperol Spritz	0.2l	7.50	Beers			Organic tea by Chiemgauer Teemanufaktur	3.50
<i>Aperol, Camers Brut, soda/water, orange</i>			Kapplerbräu lager	0.25l	2.50	Pot of coffee or tea	22.00
Lillet Basil	0.2l	7.50	0.33l	3.40	... on tap		
<i>Lillet, Balis Basil, lime</i>			0.5l	3.80	Kapplerbräu dark		
HIM Spritz	0.2l	7.50	0.5l	3.80	Pater Simon		
<i>Raspberry essence, Ramazzotti Rosato, Camers Brut, soda</i>			0.33l	3.40	Huber Wheat beer		
Mango Spritz	0.2l	7.50	0.3l	3.40	... on tap		
<i>Lillet, passion fruit syrup, Camers Brut, mango, mint</i>			0.5l	4.10	Huber Wheat beer light		
Rosato Mio	0.2l	7.50	0.5l	4.10	Huber Wheat beer non-alcoholic		
<i>Ramazotti Rosato, Camers Brut, lime</i>			0.33l	3.40	Becks Pils non-alcoholic		
Mixed drinks non-alcoholic			0.25l	2.50	Radler		
Rhubarb Spritz	0.2l	5.50	0.5l	3.80	<i>Beer with lemonade</i>		
<i>Rhubarb syrup, lemon juice, Tonic water, lemonade</i>			0.5l	4.10	Russ		
Rose Crodino	0.2l	5.50	0.5l	4.10	<i>Wheat beer with lemonade</i>		
<i>Crodino, cranberry nectar, lemonade</i>			0.5l	4.10	Coke with wheat beer		
			Fruit brandies				
			Castle brandies from our Gut Eichethof:				
			Apple	2cl	4.90		
			Williams Christ pear	2cl	5.50		
			Apricot, Quince	2cl	5.90		
			Elderberry, Blackcurrant, Barrique apple	2cl	8.00		
			Bitter				
			Amaro Ramazzotti	2cl	3.50		
			Amaro Averna	2cl	3.50		
			Grappa				
			Grappa Nonino	2cl	5.90		

