

Langdhuus Ewich
Wuppertaler Traditionsgasthaus
Traditionell Bergisches Kaffeehaus

Geschäftsführerin: Petra Kohleick
Neuenbaumer Weg 23
42111 Wuppertal
Tel. 0202.700 790
www.landhaus-ewich.de
info@landhaus-ewich.de

Öpening times

Tuesday to Saturday:

Restaurant kitchen from 12 o'clock to 22 p.m.
Coffee and cake at afternoon

Sundays and holiday:

Breakfast (Brunch after order) from 10 a.m.

Closed on mondays



Dear Guest,
Welcome to the
Landhaus Ewich



Em Langdhuus

From now on with lunchtable.

As desired by many of our guests we are also offering a lunchtable from now on. In addition to our specials you can get (among others) our sensational pancakes, the tasty cutlet meals and our famous steaks.

Since the 1. June 2009 our restaurant kitchen is daily opened from 12 o'clock to 10 p.m.!

That's what they wrote about us:

"Petra Kohleick developed the Landhaus Ewich to an unmistakable favorite in the gastronomic scene of Wuppertal. Meanwhile she is conducting on business since five successful years. To the question, how gastronomy can still survive our days, the studied advertising expert answered: "With expert knowledge and a good concept. It is not enough to open some bags and create a meal out of it. Wuppertal needs a house of traditions, with authentic old, but young made meals. Our guest, who feels well here and stays longer, wants the quality and the quaint comfortableness."



The guest should feel comfortable,

should feel like home.

"Where can you still eat the real Pillekuchen or Panhas?" But that's not all our cooks can sizzle in the pan. From noble mediterranean meals to the best steaks in town, the Landhaus is just cooking good. For the daily guests as also for companies, after launching ceremonies or for company festivities, here you will get a plateful of goodness.

It is no wonder, that the house is characterized by festivities. "I want to apologise to all our spontaneous guests", says Petra Kohleick, "sometimes it is better to reserve a table, but as of now, our beer garden with 80 seats is opened, if the weather is kind, we can serve to 200 guests".

Taken from the WZ Wuppertal



Starters

House-made Soups

- | | |
|---|---|
| 1 | Gullaschopp, Tasse
goulash soup with farmers bread, cup 4,20 |
| 3 | Gullaschopp, Terrine
goulash soup with farmers bread, tureen 6,10 |
| 2 | Erpelssopp, Tasse
potato soup with mince balls, cup 3,50 |
| 5 | Erpelssopp, Terrine
potato soup with mince balls, tureen 4,90 |
| 4 | Tomadensopp, Tasse
tomato soup with cream top, cup 3,50 |
| 7 | Tomadensopp, Terrine
tomato soup with cream top, tureen 4,90 |

House-made Salads

- | | |
|----|---|
| 9 | Kleenen Schloot
seasons salad* <u>as a side salad</u> 3,50 |
| 10 | Säsongschloot
seasons salad* <u>bigger size</u> 7,50 |
| 11 | Endivigenschloot (saisonal)
seasonal - endive salad with a warm potato dressing* and baguette 8,90 |
| 12 | Felderschloot (saisonal)
seasonal - lamb lettuce with a warm potato dressing* and baguette 8,90 |
| 13 | Tomaten-Mozzarella-Schloot
tomato slices with mozzarella slices, home-made pesto*,
as well we serve baguette 8,50 |
| 17 | Erpelstäschen op Tomadensaus
fried potato fritter, filled with cream cheese, on tomato herb sauce,
as well we serve baguette 10,80 |

* Dressing implicates potassium sorbat

** Aioli, mayonnaise and tartar sauce implicates potassium sorbat

*** Implicates nitrate



fried potato fritter, filled with cream cheese, on tomato herb sauce

The Starters

Housemade Regional Sandwiches

- | | |
|----|---|
| 70 | Kottenbutter
black bread with smoked beef sausage***, mustard and onions 7,20 |
| 72 | Meddbroad med Ölk
bread with minced meat and onions 4,50 |



Sometimes it is enough to eat just a "bit(e)". To the beer or in between, like our bread with minced meat, served on a wooden board.

Enjoy your meal!



Salads

House-made Salads big

14 Deilbachschloot

nice-salad, with tuna, onions, eggs, cheese and baguette 10,80

10 Säsongschloot

seasons salad*, bigger size 7,50

11 Endivigenschloot (saisonal)

seasonal - endive salad, with a warm potato dressing* and baguette 8,90

12 Felderschloot (saisonal)

seasonal - lambs lettuce with a warm potato dressing* and baguette 8,90

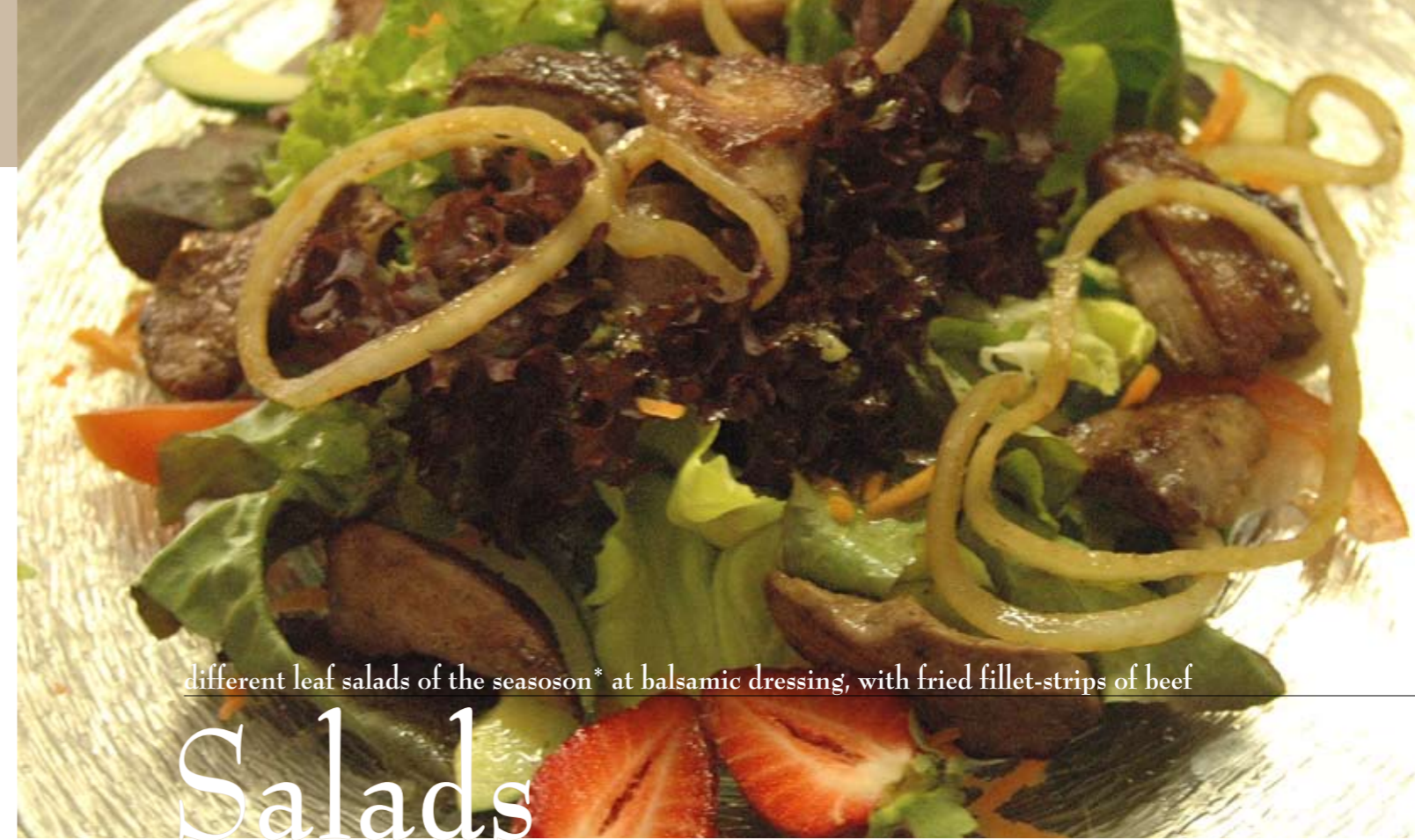
15 Husschloot med Pudon-Striepen

mixed salad with turkey breast strips, fried potatoes 14,80

18 Schloot med Rinderfillet-Striepen

different leaf salads of the seasoson* at balsamic dressing, with fried fillet-strips of beef and onions, as well we serve baguette 15,80

Seasonal we offer other opulent salads in a special card.
Please attend to heaving cards.



different leaf salads of the seasoson* at balsamic dressing, with fried fillet-strips of beef



Delightful fresh salads with enclosures or heartily dressing. Our special advice is the seasonal salad of lambs lettuce or the seasonal endive salad, both served with the typical warm potato dressing.

Pancakes

House-made Pancakes

- 80 Med Marmelade**
pancake with jam or cinnamon and sugar 6,00
- 81 Med Vanilleiis**
pancake with vanilla ice cream and chocolate sauce 7,80
- 82 Appelpannekoken**
apple-pancake with cinnamon and sugar 9,20
- 83 Appelpannekoken med Iis**
apple-pancake with almonds, raisins and vanilla ice cream 10,80
- 84 Med Tomaden un Käs**
pancake with tomatoes and cheese, gratinated 10,50
- 85 Med Cammenbär**
pancake with camembert and cranberries 10,80
- 86 Speckpannekoken**
pancake with bacon *** or sausage *** and salad* 10,80
- 87 Käs-Schenkenpannekoken**
pancake with cheese, ham *** and salad* 11,80
- 90 Spenaat-Pannekoken**
gratinated pancake filled with spinach 11,50



gratinated pancake filled with spinach

Pancakes

Dat Landhuus Ewich

Om Dönberch do bei Wopperdal,
do göft et en toffet Freetlokal.
Am Stadtrank, on dat es kinn Witz,
göft'et fresche Luft on die kost nix.
Do kasse dörch Wald on Felder loopen,
tum freeten bruckse nix eentukopen.
Du weetz genau do besse Seelich,
do owen gefit et dat Landhuus Ewich.

Do kasse suppen on ook freeten,
do gefitet wat för alle'n.
On wennze woll's, kasse ock no
Platt met däm kallen.

So traditionell ob Bergische Aat,
die Köche die hät ok toffen Salat.
En Teller voll vör richtig Schmeid,
kresse hie Omas Rezepte hengeläit.
Dat kresse nur hie, du weetz et genau,
des wegen kömmße ock met dinne
Frau.

Du kass hie ock Feste fiern,
on Musik maken,
hier göftet noch ganz viele Saaken,
du brucks nur froggen dann kresse
Bescheid.

Dem lewen Gott es et ock no nich leed.
Dat meen'en wo ock, on send ganz stell,
dann göftet den Ewich solang mo dat
well.

Benno van'e Gemarkte
Wuppertaler Heimatdichter

Regional Cuisine

Typical Regional Cuisine

- 61 Pillekoken med Schloot**
Bergisch potato pancake with bacon^{**}, onions and salad 10,80
- 62 Grönen Koken**
pancake with bacon^{**}, onions, herbs and salad* 10,80
- 63 Broaderpel med Spegeleier**
fried potatoes, 2 fried eggs and salad* 8,80
- 64 Sölze med Broaderpeln**
brawn with fried potatoes, tartar sauce^{**} and cucumber 10,80
- 76 Buuren-Ommlett, sowat wie Linnewewer**
omelet with bacon^{**}, onions, eggs and gherkin 10,80
- 65 Elverfeilder Bloatwoarschtpanne**
fried blood sausage^{**} with fried potatoes, fried eggs and salad* 11,50
- 66 Pannasch Langdhuus**
special prepared blood sausage^{**} with fried potatoes, gherkin and and beetroots* 11,50
- 67 Bergesches Kröstken**
cutlet with chamignon sauce, fried eggs and a set of salad* 11,50
- 68 Bergesches Buurenschnetz**
cutlet with bacon^{**}, fried eggs, fried potatoes and salad* 14,90
- 69 Huusgemeiter Heärensstepp**
house-made herring in cream sauce with fried potatoes or boiled potatoes 10,80
- 70 Kottenbutter**
black bread with smoked beef sausage, mustard and onions 7,20
- 71 Pellmann med Klatschkäas**
baked potato with herb-curd^{**} and set of salad* 8,50
- 73 Ovenerpel med Pudensteriepen**
baked potato with herb-curd^{**}, fried turkey breast strips and a set of salad* 12,80



Delightful, the Elverfeilder Blutwurstpfanne

Regional Cuisine



We are from here. We have a strong relation to city of Wuppertal. We grew up here and so we are rooted to the region. We identify with the old speech, the Platt, and remember the old traditional meals. We feel comfortable here and want to give it to our guests. Some hours of sensual pleasures, the guest feels like home over here and thats good.

Steaks

The weights are listed as you get them on the plate.

Original Angus-Sirloinsteaks

- 30 Rinderfilet Solo 250g**
sirloin steak (250g. Angus) with herb-butter and a set of salad* 18,90
- 31 Rinderfilet Solo 450g**
sirloin steak (450g. Angus) with herb-butter and a set of salad* 24,90
- 34 Filetsteak im Pfeffermantel**
sirloin steak (250g. Angus) with mixed sorts of pepper, steak-fries and a set of salad* 26,50
- 35 Gorgonzola-Steak**
sirloin steak (250g. Angus), gratinated with gorgonzola, as well we serve steak-fries and a set of salad* 26,50
- 36 Mamas Knobel-Steak**
sirloin steak (250g. Angus) with fresh, pressed garlic, steak-fries and a set of salad* 25,50
- 41 Filledstääk med Broaderpeln**
sirloin steak (250g.) Angus) with fried potatoes, herb-garlic butter and salad* 25,30
- 42 Filledstääk Bernäas**
sirloin steak (250g. Angus) with bernaise sauce fried potatoes and a salad* 26,80
- 45 Stääk Fritzken**
sirloin steak (250g. Angus) with a sweet mustard crust, fried potatoes and a salad* 26,80

56. Bacon-Cheese-Burger

minced beef (ca. 300g.), gratinated, in a laerge sesame-bun, onions, cucumbas, tomato, salad*, barbeque sauce, as well we serve steak-fries and a set of salad* 14,50



Achtung,
nur für Große:
300g



sirloin steak (250g.) Angus) with fried potatoes, herb-garlic butter and salad*

Beef

Original Angus-Rumpsteaks

- 32 Rumpsteak Solo 250g**
rumpsteak (250g. Angus) with herb-butter and a set of salad* 12,90
- 33 Rumpsteak Solo 450g**
rumpsteak (250g. Angus) with herb-butter and a set of salad* 17,90
- 40 Rumpsteak med Broaderpeln**
rumpsteak (250g. Angus) with fried potatoes, herb-butter and salad* 19,30
- 43 Rumpsteak Ewich**
rumpsteak (450g.) Angus) with a baked potatoe, herb-curd, herb-garlic butter and a salad* 25,40
- 44 Steakpfanne Langdhuus** Ist auch mit Schweinefleisch
steakpan - with a small rumpsteak, a small tornedo, a small filet of pork, pepper sauce, fried potatoes and a salad* 20,80
- 39 Rumpsteak Maddagaska**
rumpsteak (250g. Angus) with fried potatoes, pepper sauce and salad* 20,80
- 58 Westernsteak 250g**
rumpsteak (250g. Angus) with bacon**, roasted onions and brown beans, steak-fries and salad* 21,90
- 57 Westernsteak 450g**
rumpsteak (450g. Angus) with bacon**, roasted onions and brown beans, steak-fries and salad* 26,90



A piece of pork

- 46 Cordon Blöö**
crumbed pork cutlet filled with ham and cheese,
served with fried potatoes and salad* 14,90
- 47 Cordon Blöö ens angers**
pork cutlet filled with spinach and feta cheese,
served with fried potatoes and salad* 14,90
- 48 Schnetzel Rohleder**
crumbed pork cutlet with champignon cream sauce,
fried potatoes and salad* 14,90
- 49 Schnetzel Hollsteen**
crumbed pork cutlet with salmon, scrambled eggs,
fried potatoes and salad* 14,90
- 50 Schnetzel Wopperdahl**
crumbed pork cutlet with a sweet mustard crust,
fried potatoes and salad* 14,90
- 51 Schnetzel Österreich**
crumbed pork cutlet Viennese,
with fried potatoes and salad* 12,50
- 53 Florentiner Schnitzel**
crumbed pork cutlet with spinach in cream,
as well we serve croquettes and salad* 14,90
- 54 Schnitzel Dönberg**
pork cutlet filled with liver sausage, baked in eggs at pepper sauce,
with fried potatoes and salad* 14,90
- 55 Schnitzel Gorgonzola**
crumbed pork cutlet with blue cheese sauce and pear,
as well we serve croquettes and a salad* 14,90
- 156 Schnitzel Mailand**
crumbed pork cutlet, gratinated with tomato slices, balsamic pesto and mozzarella,
fried grated potatoes and salad* 14,90



crumbed pork cutlet filled with ham and cheese

Cutlets

- 38 Ferkesfillet Bernäas**
3 small filets of pork with bernaise sauce, fried grated potatoes and salad* 17,80
- 157 Züricher Geschnetzeltes pikant**
piquant meat strips in champignon-cream pepper sauce,
fried grated potatoes and salad* 17,80



The saving publican
Free after Walter Brensing

Once, a stranger came to an ancient inn to eat for lunch. The publican's wife did her best and the guest (coming from a larger city) was deeply contented. The guest stayed after the meal, to drink a glass of beer and to talk to the publican. In doing so he asked for a tooth stick. "I have none", said the publican, "since I have seen that the people throw them away after using and don't put them back in the box where they where in, I don't buy them anymore".

499	Folienkartoffel	baked potato with herb-curd 5,00
502	Kartoffelecken	potato wedges with aioli 4,50
503	Knofibrot	roasted baguette, gratinated with garlic-butter 4,50
504	Steak-Pommesfrites	steak-fries 2,90
505	Bratkartoffeln	fried potatoes 2,90
506	Röstis	fried grated potatoes 2,90
507	Kartoffelkroketten	croquettes 2,90
508	Pellkartoffel	boiled potato 2,90
509	Maiskolben	corn of cob 4,00
510	Brot mit Aioli	baguette with aioli 2,90
511	Barbequesauce	house-made barbeque sauce 2,30
512	Chili-Sauerrahm	chili- sour cream, a specialty 1,90
513	Ketchup	ketchup, small bowl 1,00
514	Majonnaise	small bowl 1,00
515	Kräuterbutter	house-made herb-butter 1,50



We can offer you more additions, if you prefer: soups, sausages, roast, pancakes, waffles with maple syrup, fruits, cereals, bagles and more.

breakfast, brunch

Das Frühstück am Sonntag oder soll es ein Brunch werden?

Under brunch we understand a second breakfast before lunch. The denotation is a coined word of breakfast and lunch. Regularly you start a bit later, to enjoy a beautiful and individually selected brunch.

300. Sonntags-Frühstück, (from 10:00 a.m.)	
sunday breakfast – 2 buns, jam, honey, a glass of orange-juice 0,1 L., ham, cheese, sweet and brown bread, boiled egg and a large pot of coffee.	9,50

<i>As well, if you wish:</i>	
slices of salmon	2,50
Glass of sparkling wine 0,1 L,	3,00
Glass of prosecco 0,1 L,	2,50

301. scrambled eggs	1,50
302. scrambled eggs with bacon	2,50

We can offer you more additions, if you prefer: soups, sausages, roast, pancakes, waffles with maple syrup, fruits, cereals, bagles and more.

Coffee and more

Kuchen und Waffeln

91. waffles with powdered sugar	3,00
92. waffles with hot cherries and vanilla ice cream	5,10
93. waffles with rice pudding and vanilla ice cream	5,10
94. cheese cake, house-made	2,50
95. apple cake, house-made	2,50
97. fruit cake, house-made, different seasonal sorts	2,80
98. cream extra	0,80
99. hot cherries extra	1,00

Kaffee und Tee

100. cup of malt coffee	2,00
101. cup of coffee	2,00
102. mug of coffee	2,80
103. small pot of coffee	3,80
104. milk coffee	2,50
105. latte macchiato	2,60
106. cappucino	2,50
107. espresso	2,00
108. mug of hot chocolate	2,50
109. glass of tea	2,00
for example: classic, peppermint, green, rooibos and fruit tea	

Bergische Kaffeetafel

Koffedrenken met allem Dröm und Dran



Bergische Kaffeetafel, to order in front, pro 14,00

raisins and almond white bread, rice pudding, honey, black bread, curd, butter, waffles, cinnamon and sugar, Burger Brezeln and apple kraut. We enlarge the koffee drinking also about ham and cheese, as well we serve grey and whole grain bread. Finally you get a typical herb-schnaps.

The discription of the "Bergische Kaffeetafel" on the right site, just in German



Die Kaffeetafel

Koffedrenken met allem Dröm und Dran,

so heißt die Festtagszeremonie auf gut Bergisch.

Am Nachmittag, zur Koffdrenkenstiet bereiten wir auf Bestellung die Bergische Kaffeetafel. Der Tisch ist mit Zwiebelmuster-Service eingedeckt. Auf Tellern, Schalen und Schüsseln steht alles bereit: Rosinenstuten, Milchreisbrei, Bienenhonig, Schwarzbrot, Quark, Butter, Waffeln, Zucker und Zimt, Burger Brezeln und Apfelkraut. Bei uns erweitern wir die Kaffeetafel noch um Schinken und Käse, zudem Graubrot gereicht wird. Zuletzt bringt man die Königin der Kaffeetafel, die Koffekann mit Namen Dröppelmina (wir stellen Ihnen die Dröppelmina zur Deko hin, warmhalten kann man den Kaffee heute doch viel besser in den modernen Kannen).

Im Bergischen Land darf der Kaffee nicht zu dünn sein.

Wie man sagt, kann man "dä Koffe met Water verderwen", übrig bliebe nur nur das oft bewitzelte "Koffegeschläpps".

Die Schnitte Rosinenstuten belegt man mit Butter, bestreicht sie mit Honig oder Kraut und gibt darüber eine fingerdicke Reisschicht; darauf streut man Zucker und Zimt. Hat man diese Vorspeise verzehrt, schmecken Waffeln besonders gut. Der dritte Gang besteht aus einer schnitte Schwarzbrot (nicht Pumpernickel), die man mit Butter und Quark bestreicht. Für die "Nicht so Süßen" gibt es dann die Graubrotsschnitten, mit Butter bestrichen und mit Kochschinken oder Käse belegt. Danach bricht man dann Burger Brezeln.

Hernach wird das Dröppelmina-Festmahl mit einer Runde Kräuterschnaps oder einem Wacholder verlängert.





Soft drinks

111. Cola 0,3 (2,3)	2,50
113. Cola light 0,3 (3,5)	2,50
115. Fanta 0,3 (1,3,7)	2,50
117. Sprite 0,3 (1,3,7)	2,50
119. Kalter Kaffee: Cola and Fanta Mix 0,3 (1,2,3,7)	2,50
121. Apfelsaftschorle, apple juice and mineral water 0,3	2,50
122. Orange juice 0,2	2,20
123. Apple juice 0,2	2,20
124. Currant juice - red 0,2	2,50
125. Grape juice (100%) 0,2	2,50
126. Cherry juice (100%) 0,2	2,50
127. Haaner Felsenquelle, mineral water with gas 0,25	2,00
128. Haaner Felsenquelle, mineral water with gas 0,75	4,50
129. Bergische Waldquelle, mineral water without gas 0,75	4,50
130. Bitter Lemon, with quinine 0,25 (4)	2,20
131. Tonic Water 0,2	2,20
132. Ginger Ale 0,2	2,20
133. Tomato juice 0,2	2,50

Beers

135. Malt beer 0,3	2,40
137. Warsteiner Pils, pilsner on tap 0,3	2,10
139. Frankenheim Alt, dark beer on tap 0,3	2,10
142. Weizen, non-alcoholic, 0,5 bottle	3,50
143. Weizen wheat beer, on tap 0,5	3,50
145. Alt Schuss dark and malt beer mix 0,3	2,20
147. Krefelder: dark beer and Cola mix 0,3	2,20
149. Alster: pilsner and Fanta mix 0,3	2,20
151. Radler: pilsner and Sprite mix 0,3	2,20
152. Warsteiner pilsner, non-alcoholic, bottle 0,33	2,50

140. "Old Woodhouse" - brown beer,
brewed after bavarian trdation, on tap 0,3 2,30



Spirituosen

160. Osborne 103 36% 2 cl	3,00
161. Veterano 36% 2 cl	3,20
162. Remy V.S.O.P 40% 2 cl	4,00
163. Carlos Primero Brandy 40% 2 cl	4,80
164. Calvados Gilbert 40% 2 cl	4,00
165. Doppelkorn 38% 2 cl	1,80
166. Evertsbusch (Wacholder) 38% 2 cl	2,00
167. Boonekamp 32% 2cl	2,10
168. Averna 32% 2 cl	2,50
169. Underberg 44% 2 cl	2,50
170. Jägermeister 35% 2 cl	2,50
171. Killepitsch 42% 2 cl	2,50
172. Ossenkämper 40% 2 cl	2,00
173. Fernet Branca 42% 2 cl	2,60
174. Kümmerling 35% 2 cl	2,60
175. Ramazotti 30% 2 cl	2,80
176. Malteser Aquavit 40% 2 cl	2,60
177. Jubiläums Aquavit 42% 2 cl	2,80
178. Linie Aquavit 42% 2 cl	2,80
179. Bommerlunder 38% 2 cl	2,20
180. Fürst Bismarck 38% 2cl	2,80
181. Ouzo 37,5% 2 cl	2,20
182. Baileys 17% 4 cl	3,50
183. Wodka Moskovskaya 40% 2 cl	3,00
184. Glenfiddich, Single Malt Whiskey 40% 4 cl	4,50
185. Teachers, Scotch Whiskey 40% 4 cl	6,50
186. Glen Grant Scotch Whiskey 40% 4 cl	6,80
187. Obstwasser 38% 2 cl	3,00
188. Kirschwasser 40% 2 cl	3,00
189. Himbeergeist 40% 2 cl	3,00
190. Williamsbirne 40v% 2 cl	3,00
191. Grappa 40% 2 cl	2,80
192. Campari 25% 2 cl	3,50
193. Martini weiß 15% 2 cl	3,50
194. Portwein 15%	3,50
195. Sherry 15%	3,50

(4) with quinine
(5) with sweetener
(6) flavour enhacer
(7) vitamin c

Wine by the bottle – white

210 Oberbergener Balßgeige Dry
Burgundy, Baden-Kaiserstuhl, cabinet, dry.
Specialty from Baden, lingering aftertaste.
0,75 L, Fl 17,50

211 Selbacher-Oster Riesling Semidry
Fine mineral tones, commensurate play of
sweetness and tartness. Rangy structure, with a
beautiful finish. Semidry. 0,75 L, Fl 14,50

212 Verdeccio Le Vele Palatable
Brilliant play of colours, exotic fruit taste,
vinous and elegant. Less tartness, perfect for
all light meats. Palatable 0,75 L, Fl 14,50

213 Mirone Dry
Flavours of mature strawberries and raspber-
ries, full and fruity taste with a spicy touch at
the finish. Dry. 0,75 L, Fl 14,50

Wine by the bottle – red

214 Domaine Montplo Dry
Intensive flavours of red fruits in the nose.
Roundly and mellow at the palate. Advice: To
white meat, grilled meat and hard cheese.
Dry. 0,75 L, Fl 15,50

215 Cantina Tollo Prova A Dry
Fine purple, intensive and elegant smell envol-
ves in front of mature red fruits, sour Cherry
flavour, leather and spice flavour.
Dry. 0,75 L, Fl 17,00

216 Dornfelder Dry
The wine is characterised by a luscious and
dark colour and has a flowery and fruity
bouquet. Dry. 0,75 L, Fl 17,00

Wine by the carafe or the glass – white

200. White wine, Germany, dry carafe 0,25	4,60
201. White wine, Germany, palatable carafe 0,25	4,60
299. White wine, Burgundy, dry carafe 0,25	4,90
217. White wine, Chardonnay, California carafe 0,25	5,10
218. White wine, Chardonnay, California glass 0,15	3,00

Wine by the carafe or the glass – red

202. Red wine, France, dry carafe 0,25	4,60
203. Red wine, Germany, palatable carafe 0,25	4,60
219. Red wine, Cabernet Sauvignon carafe 0,25	5,10
220. Red wine, Cabernet Sauvignon glass 0,15	3,00
199. Glass red or white wine 0,1	2,30
204. Weinschorle, Red or white wine spritzer 0,2	4,60

Wine by the carafe or the glass – rosé

205. Rosé, dry carafe 0,25	4,60
206. Rosé, palatable carafe 0,25	4,60

Sparkling wine

207. Prosecco, glass 0,1	2,50
208. Sekt Hausmarke Sparkling wine, specialty, glass 0,1	3,00
209. Sekt Hausmarke Sparkling wine, specialty, bottle 0,75	14,50

