

## **Starters and small dishes**

**2 Bavarian sausages<sup>4</sup> with sweet mustard and pretzel  
(until 2.00 pm)** 8,00 €

**Chicken wings with sweet chili sauce<sup>7</sup> and chips<sup>1,2</sup>** 12,60 €

**Cheddar cheese Jalapeño poppers with sour cream and chips<sup>1,2</sup>** 12,60 €

**Fried butterfly prawns<sup>4,6,7</sup> in panko-coating  
with pineapple-mango-dip** 13,00 €

**Shrimp cocktail from Chilean Camarone shrimps  
on a nest of lettuce with cocktail sauce,  
served with toast and butter** 15,30 €

**Mild smoked salmon with baked potato  
and homemade sour cream** 18,80 €

**Raw, spiced minced beef<sup>3</sup> (150 g),  
served with assorted bread and butter** 17,50 €

**Tender carpaccio of Black Angus beef filet with rocket salad  
and buffalo parmesan** 17,90 €

**Rare to medium fried Black Angus roast beef (served cold)  
with remoulade sauce<sup>2</sup> and fried potatoes** 18,50 €

## **Soups**

**Consomme of the day** 7,00 €

**Cream soup of the day** 7,50 €

## **Salads**

<b>Small colourful mixed salad</b>	6,00 €
<b>Caprese, tomatoes, buffalo mozzarella, basil and olive oil</b>	14,20 €
<b>Large colourful mixed salad with herbal dressing</b>	7,80 €
<b>with fried chicken medallions</b>	16,20 €
<b>with fried king prawns</b>	17,80 €
<b>Caesar salad, romaine lettuce with grated buffalo parmesan and croutons</b>	8,00 €
<b>with fried chicken medallions</b>	16,40 €
<b>with fried king prawns</b>	18,00 €

## **Pasta, dough dishes**

<b>Paccheri, pasta with wheat Senatore Cappelli organically farmed in bronze-form manufactured in the pasta factory of the Borrelli family, with sauted cherry tomatoes, grated buffalo parmesan, shallots, garlic, olive oil, fresh basil</b>	12,50 €
<b>with fried stripes of tenderloin</b>	22,50 €
<b>with fried king prawns</b>	23,00 €
<b>Crespelle, pancakes filled with ricotta, spinach and fried tomatoes, refined with herbs, topped and browned with Parmesan cheese on a fruity tomato sugo and a colourful mixed salad</b>	14,90 €

## **Sandwiches and Burger**

<b>Toasted ham and cheese sandwich</b>	8,00 €
<b>Clubsandwich, grilled medallions of chicken with fried egg, crispy bacon<sup>1,4,5</sup> and tomatoes, served with chips<sup>1,2</sup></b>	
<b>Large portion (double sandwich)</b>	16,50 €
<b>Small portion (one sandwich)</b>	10,50 €
<b>Chicken Burger, fried chicken meat with tomatoes and gherkin on crisp hearts of lettuce, served with chips<sup>1,2</sup></b>	15,80 €
<b>Hamburger, grilled minced beef (200 g) with fried tomatoes and gherkin on crisp salad, piquant burger sauce served with chips<sup>1,2</sup></b>	16,30 €
<b>Cheeseburger, grilled minced beef (200 g) with fried tomatoes and gherkin on crisp salad, spicy burger sauce served with chips<sup>1,2</sup></b>	17,30 €
<b>Filet steak burger from Black Angus beef with spicy burger sauce, crunchy slices of bacon, crisp salad served with chips<sup>1,2</sup> with sour cream</b>	26,90 €

## **Fish**

<b>Grilled steak of Scottish salmon with Café de Paris-butter, colourful vegetables and buttered potatoes</b>	24,10 €
<b>Grilled fillet of gilthead with lemon butter, herb potatoes and colourful mixed salad</b>	24,30 €

## **Meat**

<b>Breaded escalope of Bavarian calf, fried in clarified butter with fried potatoes or chips<sup>1,2</sup> and cranberries</b>	
<b>Large escalope</b>	24,00 €
<b>Small escalope</b>	17,50 €
<b>Sirloin steak from Black Angus beef with fried onions, fried potatoes and colourful mixed salad</b>	25,80 €
<b>Sirloin steak from Black Angus beef, with herbal butter, market vegetables and baked potato with sour cream or chips<sup>1,2</sup></b>	
<b>180 g sirloin steak</b>	25,80 €
<b>120 g sirloin steak</b>	20,80 €
<b>Small steak (120 g) of Black Angus beef fillet with Café de Paris-butter or pepper sauce, mixed seasonal vegetables and fried potatoes or chips<sup>1,2</sup></b>	26,90 €

## **Desserts**

<b>Bavarian cream with raspberry fruit sauce and whipped cream</b>	7,50 €
<b>Oven-fresh apple strudel with Bourbon-vanilla ice cream<sup>3</sup> and whipped cream</b>	8,00 €
<b>Strudel with soft quark cheese and morello cherries</b>	8,00 €
<b>Chocolate mousse with whipped cream and mint</b>	8,00 €
<b>Mousse with soft quark cheese on fruit sauce</b>	8,00 €
<b>Small homemade pancake topped with apple rings and Bourbon-vanilla ice cream<sup>3</sup></b>	9,50 €
<b>Fresh fruit salad with lemon sorbet and mint</b>	9,50 €
<b>Emperors' pancake with raisins, powdered sugar, fruit garnish and apple sauce</b>	11,80 €

## **International cheese recommendation**

<b>International selection of cheese, served with olives, pear-mustard sauce, butter and assorted bread</b>	
<b>Large portion</b>	15,80 €
<b>Small portion</b>	9,80 €

## **Ice-cream specialities**

**Scoop of ice cream at your choice and offer** 2,50 €

**Scoop of fruit-sorbet at your choice and offer** 2,50 €

**Affogato al caffè, espresso coffee,  
with Bourbon-vanilla ice cream<sup>3</sup> served in a cup** 5,60 €

**Coupe Danmark, creamy Bourbon-vanilla ice cream<sup>3</sup>,  
garnished with whipped cream and warm chocolate sauce** 8,50 €

**Amarena cherry cup, delicate cherry-  
and Bourbon-vanilla ice cream<sup>3</sup> with amarena cherries<sup>1,3,7</sup>,  
whipped cream and rolled wafer** 8,50 €

**Chocolate nutcracker, walnut-, chocolate-  
and stracciatella ice cream with baileys,  
brittle and whipped cream** 8,50 €

**Warm kitchen until 11.00 pm**

**Cold kitchen until 11.30 pm**

<sup>1</sup>with preservatives <sup>2</sup>with antioxidant <sup>3</sup>with natural dye <sup>4</sup>with stabilizer  
<sup>5</sup>with flavour enhancer <sup>6</sup>with emulsifier <sup>7</sup>with acidity regulator

## **Aperitifs**

### **Classic**

<b>Aperol Tonic</b>		8,00 €
<b>Campari<sup>2</sup> Soda</b>		8,00 €
<b>Campari<sup>9</sup> Orange</b> with freshly squeezed orange juice		9,50 €
<b>Campari<sup>9</sup> Cocktail</b> Campari <sup>9</sup> , vodka, lemon juice, angostura		9,00 €
<b>Americano</b> Campari <sup>9</sup> , Vermouth rosso, soda		9,50 €
<b>Negroni</b> Gin, Vermouth rosso, Campari <sup>9</sup>		9,50 €
<b>Negroni Sbagliato</b> Campari <sup>9</sup> , Vermouth rosso, prosecco		9,50 €

### **Sparkling wine/ Crémant/ Prosecco/ Champagne**

<b>EDEN HOTEL WOLFF Rheingau Riesling sparkling wine</b>	0,1 l	6,50 €
<b>Crémant de Loire Brut rosé Chapin &amp; Landais</b>	0,1 l	7,00 €
<b>Drusian Prosecco di Valdobbiadene, Spumante Extra Dry</b>	0,1 l	8,50 €
<b>Champagner Veuve Duroy Cuvée Prestige Brut</b>	0,1 l	13,00 €

## **Aperitifs**

### **Spritz**

**Aperol Spritz** 9,00 €  
Aperol, prosecco, soda

**Veneto Spritz** 9,00 €  
Aperol, white wine, soda

**Hugo** 9,00 €  
Prosecco, elderflower syrup, soda, lime, mint

**Kaminbar Spritz** 9,00 €  
Gin Chilla<sup>2</sup>, grapefruit, prosecco, Thomas Henry Spicy Ginger, basil

**Lillet Berry** 9,00 €  
Lillet blanc, Schweppes Wild Berry, strawberry

**Lillet Vive** 9,00 €  
Lillet blanc, Schweppes Tonic<sup>10</sup>, strawberry, mint, cucumber

**Ramazzotti Rosato Mio** 9,00 €  
Ramazzotti Rosato<sup>9</sup>, prosecco, basil

**Ramazzotti Rosato Bella** 9,00 €  
Ramazzotti Rosato<sup>9</sup>, Schweppes Wild Berry, lemon

**Gin Chilla** 9,00 €  
Gin Chilla<sup>9</sup>, prosecco, soda, cucumber, rosemary, lemon

### **Vermouth/ Sherry/ Port wine**

**Martini** (Rosso, Bianco, Extra Dry) 5 cl 7,00 €

**Sherry Sandemann** (Medium Dry) 5 cl 7,00 €

**Sherry Tio Pepe** (Extra Dry) 5 cl 7,00 €

**Delaforce Fine Ruby Port** 5 cl 7,00 €

**Sandemann Tawny Port** 5 cl 7,00 €



## Mineral water

<b>Adelholzener Classic</b> , fizzy mineral water	0,25 l	4,00 €
<b>Adelholzener Classic</b> , fizzy mineral water	0,50 l	5,50 €
<b>San Pellegrino</b> , fizzy mineral water	1,00 l	8,30 €
<b>Adelholzener Classic Naturell</b> , still mineral water	0,25 l	4,00 €
<b>Adelholzener Classic Naturell</b> , still mineral water	0,50 l	5,50 €
<b>Evian</b> , still mineral water	1,00 l	9,10 €

## Juices

<b>Granini Juices</b> apple, orange, cherry, pineapple, passion fruit, grapefruit, mango, banana	0,20 l	4,00 €
<b>Niehoffs Vaihinger Cranberry Juice</b>	0,20 l	4,00 €
<b>Wolfra Tomato Juice</b>	0,20 l	4,00 €
<b>Orange Juice, freshly pressed</b>	0,20 l	5,50 €
<b>Fruit Spritzer</b>	0,30 l	4,50 €

## **Non alcoholic soft drinks**

<b>Coca Cola</b> <sup>8,9</sup>	0,20 l	4,00 €
<b>Coca Cola light</b> <sup>8,9,11</sup>	0,20 l	4,00 €
<b>Coca Cola zero</b> <sup>8,9,11</sup>	0,20 l	4,00 €
<b>Fanta</b> <sup>9,11</sup>	0,20 l	4,00 €
<b>7 Up</b>	0,20 l	4,00 €
<b>Schweppes</b> Bitter Lemon <sup>10</sup> , Ginger Ale, Tonic <sup>10</sup> , Soda, Wild Berry	0,20 l	4,00 €
<b>Thomas Henry Spicy Ginger</b>	0,20 l	4,00 €
<b>Thomas Henry Tonic</b> <sup>10</sup>	0,20 l	4,00 €
<b>Spezi</b> <sup>8,9</sup>	0,30 l	4,50 €
<b>Red Bull</b> <sup>8,9</sup>	0,25 l	5,00 €

## **Beers**

<b>König Pilsener - draft beer</b>	0,30 l	4,50 €
<b>König Pilsener non alcoholic</b>	0,33 l	4,50 €
<b>Tegernseer Hell - draft beer</b>	0,40 l	4,40 €
<b>König Ludwig pale wheat beer</b>	0,33 l	4,50 €
<b>Schneider brown wheat beer</b>	0,33 l	4,50 €
<b>Franziskaner wheat beer non alcoholic</b>	0,33 l	4,50 €
<b>König Ludwig brown ale - draft beer</b>	0,40 l	4,50 €

## **Mövenpick, the Swiss premium class among coffees**

<b>Espresso<sup>8</sup></b>	3,20 €
<b>Double Espresso<sup>8</sup></b>	4,70 €
<b>Cappuccino<sup>8</sup></b>	3,70 €
<b>Latte Macchiato<sup>8</sup></b>	4,10 €
<b>White coffee<sup>8</sup>, large cup</b>	4,60 €

**All prices including VAT and service charges.**

## **Tea from Dallmayr**

**Dallmayr tea pyramid, large glass**

4,00 €

### **Black tea**

Assam Bio, powerful, malty  
Earl Grey with bergamot-flavour

### **Green tea**

Japan Sencha Bio

### **Herbal tea**

Peppermint Bio  
Camomile Bio  
Mountain herbs Bio

### **Fruit tea**

Wild berry

**Dallmayr tea loosely varieties, small pot**

5,60 €

### **Black tea**

Nr. 5 Ceylon  
Nr.13 Darjeeling

### **Green tea**

Jasmin tea

### **Herbal tea**

Tulsi ginger/orange

### **Fruit tea**

White peach

### **Rooibos tea**

Rooibos original

## **Wine**

### **White wine**

#### **Schmitges, Grauschiefer Riesling**

Quality wine, dry, steep slope. A very elegant fruit, finesse, very nuanced wine with very elegant acidity on the palate and crisp minerality. Vineyard bottling winery Schmitges, Erden, Mosel, Germany

0,2 l	8,60 €
0,75 l Fl.	31,00 €

#### **Reguta, Chardonnay**

IGP, dry, straw yellow with green reflexes; fruity flavour with hints of honey, roasted almonds and exotic fruits; full-bodied taste, persistent and pleasant with fruity aromas.

Vineyard Reguta di Anselmi Giuseppe e Luigi Soc. Agr. s.s.,  
Friuli-Venezia Giulia, Italy

0,2 l	8,60 €
0,75 l btl.	31,00 €

#### **Josef Dockner, Grüner Veltliner**

Quality wine, dry, a typical and very palatable Grüner Veltliner from Göttweiger Berg. Very fruitintensive in the nose, with reminiscences to green apples. Elegant white pepper. Gentle spice and animating on the palate.

Producer bottling Dockner Ges.m.b.H., Lower Austria, Austria

0,2 l	7,60 €
0,75 l Fl.	28,00 €

#### **Domaine de la Bergeonnière Touraine, Sauvignon blanc**

Appellation Touraine Contrôlée, dry, straw yellow with green highlights, expressive bouquet in the nose of blackcurrant leaf and gooseberry with fruit flavors such as lemon and passion fruit, powerful character. Winemakers

Laurent and Delphine Benoist, Loire, France

0,2 l	8,00 €
0,75 l Fl.	29,00 €

## **Wine**

### **Rosé wine**

#### **Gens et Pierres Rosé, Grenache Noir, Syrah**

Pays d'Oc „Sud Sud“, dry, the wine smells generously like red currants and raspberries. Subtle notes of fresh nuts and wild strawberries. Every sip is lively, bubbly and full-bodied.

Producer Mas des Quernes, Saint-Jean-de-Fos, Languedoc, France

0,2 l	7,50 €
0,75 l Fl.	27,00 €

### **Red wine**

#### **Studier Matura, Cabernet Sauvignon, Cabernet Dorsa, Merlot, St. Laurent**

Quality wine, dry, complex, full-body. Aromas of currant, cherry, forest berry, plum and herbal notes. Cause of the toasted oak hints of mocha, coffee and roasted flavours.

Winery Reinhard Studier, Palatinate, Germany

0,2 l	8,90 €
0,75 l Fl.	32,00 €

#### **Beauvignac, Merlot**

Pays d'Oc, dry, dark red color with purple hues. The grapes only come from selected vineyards with old vines and small amount of income. The Merlot flatters in the nose and is very elegant with notes of jammy fruit, slight licorice and pepper. On the palate it is delicate, intense and warm with ripe tannins. Wine-growing estate Cave les Costières de Pomerols, Languedoc, France

0,2 l	7,50 €
0,75 l Fl.	27,00 €

# **Wine**

## **Red wine**

### **I Tratturi, Primitivo**

I Tratturi Primitivo Puglia IGT from Feudi San Marzano shows that dark ruby red with violett translucent reflexes.

In the nose unfolded this italiano red wine from Apulia a harmony and fruity bouquet with intensive notes from plums and dark cherries also fine rosemary and vanilla nuances.

On the palate concurs the wine very harmonious with a beautiful body and an appealing drinkability.

Vineyard Feudi di San Marzano, Apulia-Puglia

0,2 l	6,80 €
0,75 l Fl.	25,50€

### **Ercavio, Tempranillo Roble**

Quality wine, dry, 6 months aged in barriques of French and American oak.

Intense ruby red with violet hues. Cherries, ripe blackberries, currant and a fine spicy note; distinctive bouquet. The tannins are perfectly integrated and

extremely pleasing. Winery Bodegas Ercavio, Mas que Vino, Cabañas de Yepes, Spain

0,2 l	6,90 €
0,75 l Fl.	25,80 €

**A further wine selection can be found in our wine menu. Please ask your waiter.**