Welcome to Fantissima!

We are delighted to welcome you as our guests this evening and hope to make your evening truly unforgettable.

Our team has put together a selection of wines and beverages that perfectly captures and enhances the unique atmosphere and fascinating nuances of Fantissima – creating a perfectly harmonious experience from aperitif to grand finale.

At Fantissima, show, culinary enjoyment and atmosphere come together as one unforgettable experience, beginning with that very first toast shared together.

We look forward to accompanying you through an extraordinary evening with a carefully curated selection of special wine discoveries and beloved classics – and would be delighted to advise you on your personal wine experience at Fantissima.

Should you have any questions or special requests, please do not hesitate to speak to us. We are always happy to assist you.

We wish you a delightful Fantissima experience!

Your Fantissima Team

A Few Notes for Your Fantissima Evening

To ensure that you can thoroughly enjoy your Fantissima evening from beginning to end, we have put together some information about the evening for you.

BEVERAGES

We are happy to serve you drinks throughout the entire evening. Only during a few very special show moments will service be paused, so you can give those moments your full attention. At the end of the evening, our service staff will come to settle your beverages bill.

MENU

The four courses of your menu will be served between the show segments – no need to choose between components. If you are vegetarian or have dietary restrictions (allergies or similar), please speak to our service staff.

PHOTOS

You are very welcome to capture the magic of the evening – on stage and beyond. Photos without flash are permitted throughout the show; video recordings are not allowed due to copyright reasons.

All dishes may contain allergens. Please contact a member of our service staff on the night to discuss any allergies.

Fantissima Menu

SIGNATURE MENU

AMUSE-BOUCHE

Pani Puri with spicy tuna tartare chimichurri &
Japanese mayonnaise
(A, B, I, G, L, M, 11, 18)

STARTER

Salmon fillet in a nori crust
– gently warmed –
with roasted papaya and cucumber salsa, mirin espuma,
fermented blackberry, yuzu caviar and herb oil
(B, G, D)

INTERMEDIATE COURSE

Cappuccino of shiitake and button mushroom
Cream of roasted parmesan with basil
Aromatic chicken broth with garlic and espuma
(D, E)

MAIN COURSE

Beef fillet in a furikake crust
with anticucho sauce, mashed potato with crispy
onions and Goa curry, flame-seared corn with
wasabi peanuts and masala cauliflower
(F, D, I, G, E, L, H)

DESSERT

Egg Surprise
Coconut and lime mousse with a mango passion
fruit centre, coconut crumble
(A, D, I, M)

All dishes may contain allergens. In case you might have any questions, our service team will be happy to help you out.

Fantissima Menu

VEGETARIAN MENU

AMUSE-BOUCHE

Cucumber rolls with spicy grapefruit salad, mango salsa, pomegranate, crispy onions and maple syrup

(I, L, M, 11, 18)

STARTER

Mountain cheese and truffle balls in beignet batter with roasted papaya and cucumber salsa, mirin espuma, fermented blackberry, yuzu caviar and herb oil

(A, D, G, I)

INTERMEDIATE COURSE

Cream of shiitake and button mushroom
Cream of lentil with roasted masala
Coconut and tomato soup with lemongrass

(E, K, L)

MAIN COURSE

Udon noodles with coconut and lime sauce, furikake tempura of wild broccoli, crispy onions, roasted peanuts and spring onion

(F, H, I)

DESSERT

Egg Surprise
Coconut and lime mousse with a mango passion fruit centre, coconut crumble and mango salsa

(K, M)

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Fantissima Menu

VEGAN MENU

AMUSE-BOUCHE

Cucumber rolls with spicy grapefruit salad, mango salsa,
pomegranate, crispy onions and maple syrup
(I, L, M, 11, 18)

STARTER

Potato and truffle balls
with roasted papaya and cucumber salsa, mirin espuma,
fermented blackberry, yuzu caviar and herb oil
(G)

INTERMEDIATE COURSE

Cream of shiitake and button mushroom
Cream of lentil with roasted masala
Coconut and tomato soup with lemongrass
(E, K, L)

MAIN COURSE

Udon noodles
with coconut and lime sauce, furikake tempura of wild broccoli,
crispy onions, roasted peanuts and spring onion
(I, F, H)

DESSERT

Vegan Egg Surprise
Coconut and lime mousse with a mango passion
fruit centre, coconut crumble and mango salsa
(K, M)

All dishes may contain allergens. In case you might have any questions, our service team will be happy to help you out.

Wine Pairing with the Menu

A wine journey full of character. We serve a selected wine to accompany three courses (one 0.1 l glass per course): with the main course, the dessert – and, upon your choice, with the starter or the intermediate course.

WITH THE STARTER

2025 Villa Solais Vermentino di Sardegna ° 0.1 l

Cantina Santadi | Sardinia | Italy

Fresh, Mediterranean and wonderfully light-footed.
White peach, citrus zest and a hint of melon give this wine its lively fruitiness. Juicy and finely mineral on the palate, with a pleasantly saline finish – almost like a gentle sea breeze.

or

2024 Dönnhoff Riesling Gutswein ° 0.1 l

Dönnhoff | Nahe | Germany

Clear, mineral and wonderfully precise.
Citrus fruit and bright peach meet a fine note of slate. The lively acidity brings freshness, while the long, linear finish makes you reach for another sip.

WITH THE INTERMEDIATE COURSE

2025 Vinas Argentinas Chardonnay ° 0.1 l

Viñas Argentinas | Mendoza | Argentina

Creamy, elegant and surprisingly complex.
Tropical fruits and delicate orange blossom combine with brioche, toasted nuts and a hint of butter. The silky texture settles softly – then fresh acidity lifts it elegantly back up.

or

2025 Endrizzi Chardonnay DOC ° 0.1 l

Endrizzi | Trentino | Italy

Alpine coolness meets sun-ripened fruit.
Aromas of ripe apple, banana and a whisper of alpine herbs. Soft and well-balanced on the palate, carried by a fine minerality and a freshness that makes this a wine that simply works – in the best possible way.

Dear guests, please note that vintages may be subject to change. All wines may contain sulphites, egg and milk as a result of the production process.

Wine Pairing with the Menu

A wine journey full of character. We serve a selected wine to accompany three courses (one 0.1 l glass per course): with the main course, the dessert – and, upon your choice, with the starter or the intermediate course.

WITH THE MAIN COURSE

2020 Mont Ferrutx DOP ° 0.1 l

Miquel Oliver | Mallorca | Spain

Powerful, Mediterranean and expressive.
Dark berries define the intense bouquet of this Mallorcan red. Full-bodied and layered on the palate, with ripe tannins and the character of an island that has far more to offer than sunshine.

or

2019 Vaglio Chango Cuvée ° 0.1 l

José Lovaglio Balbo | Mendoza | Argentina

Layered, harmonious and characterful.
Plums, blackcurrant and cherries meet a fine mineral spice. On the palate, the wine combines ripe fruit with elegant structure, fine tannins and a balance that shows Mendoza at its best.

WITH THE DESSERT

Moscato Frizzante Dolce ° 0.1 l

Borgo Molino | Veneto | Italy

Fruity, gently sparkling and charmingly sweet.
White blossoms, roses and a hint of muscat give this Moscato its seductive fragrance. The fine bubbles and balanced sweetness make it the perfect final note to a special evening.

€ 34.50
per person

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Exclusive Aperitif & Wine Pairing

Distinguished wines from renowned estates – opened with a Champagne – accompany your dining experience at the highest level. We serve you one glass (0.1 l) with every course of the menu.

AS AN APERITIF

Ployez-Jacquemart Champagne Extra Quality Brut ° 0.1 l
Ployez-Jacquemart | Reims | France
A self-assured Champagne that opens the evening with style.
Delicate honey, bright fruit, a hint of brioche – lively, balanced and long.
On the palate: vibrant, harmonious and with a fresh, lingering finale.

WITH THE STARTER

2023 Saint-Joseph Blanc Alléno Croix de Chabot ° 0.1 l
M. Chapoutier | Rhône | France
Finely spiced, fresh and exceptionally elegant.
Lemon thyme, white pepper and candied ginger lend an unmistakable character. Fine and mineral on the palate.

WITH THE INTERMEDIATE COURSE

2023 Domaine Terres Dorées Beaujolais Blanc Chardonnay ° 0.1 l
Jean-Paul Brun | Burgundy | France
Burgundy, but on quiet terms.
An outstanding balance of understated minerality, luscious fruit sweetness and vibrant freshness. Everything fits together and flows seamlessly. On the palate: bold aromas of raspberry, sour cherry and floral hints.
Full of energy and joie de vivre.

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Exclusive Aperitif & Wine Pairing

Distinguished wines from renowned estates – opened with a Champagne – accompany your dining experience at the highest level. We serve you one glass (0.1 l) with every course of the menu.

WITH THE MAIN COURSE

2016 Nuncito ° 0.1 l

Nunci | Priorat | Spain

Spicy, layered and full of finesse.
Cherries, plums and lingonberries meet dried herbs, allspice and a fine mineral note. Lively acidity, judicious oak and an elegant structure lend a depth that rarely shows itself so clearly from Tarragona.

or

2024 A Lisa Malbec ° 0.1 l

Bodega Noemia de Patagonia | Patagonia | Argentina

Fruit-forward, elegant and surprisingly fresh.
Juicy red berries and fine spices define the bouquet. Compact and silky on the palate, before characteristic graphite notes and a fine minerality deliver a finish that resembles a Patagonian spring breeze.

WITH THE DESSERT

2025 Gelber Muskateller restsüß ° 0.1 l

Gehring | Rheinhessen | Germany

Fruity, fragrant and wonderfully aromatic.
Ripe grapes, muscat and floral notes define the nose and the palate. The delicate sweetness never feels heavy, sending the evening off on the lightest of feet.

€ 85.00
per person

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Fantissima Signature Aperitifs

№ 1 **Hugo** [G, °] — 0.2 l — € 10.50
Elderflower syrup, lime, mint, sparkling wine, soda water

№ 2 **Limoncello Spritz** [G, °] — 0.2 l — € 10.50
Limoncello, orange juice, Prosecco, soda water, lemon, mint

№ 3 **Sarti Spritz** [2, G, °] — 0.2 l — € 10.50
Sarti Rosa, sparkling wine, soda water, grapefruit

№ 4 **Rosary Port** [2, 16, G, °] — 0.2 l — € 11.00
White port, rose syrup, lime, soda water, lime juice,
berries, Martini Florale, rose lemonade

№ 5 **Aperol Spritz** [1, 2, 9, G, °] — 0.2 l — € 11.50
Aperol, sparkling wine, soda water, orange

№ 6 **Black Swan** [2, 3, G, °] — 0.2 l — € 12.00
Lavender aperitif, Heering Cherry, cherry juice, Blue Curaçao, soda water

№ 7 **Spring Breeze** [2, 3, 8, 9, 18, G, °] — 0.2 l — € 12.00
Midori, Cointreau, Riesling, kiwi syrup, Cherry Blossom tonic water

Non-alcoholic Aperitifs

San Limello Spritz [16, G] — 0.2 l — € 9.00
San Limello, orange juice, non-alcoholic sparkling wine, lemon

Virgin Hugo [G] — 0.2 l — € 9.50
Elderflower, lime, mint, non-alcoholic sparkling wine, soda water

Orangen Spritz [2, 16, G] — 0.2 l — € 10.00
Orange spritz syrup, non-alcoholic sparkling wine, soda water, orange

Sparkling Wine & Champagne

SPARKLING WINE

2022 Griesel & Compagnie Riesling Brut [G, °]	0.1 l	€ 11.50
Griesel & Compagnie | Germany	0.75 l	€ 69.00
2022 Griesel & Compagnie Rosé [G, °]	0.1 l	€ 11.50
Griesel & Compagnie | Germany	0.75 l	€ 69.00
Griesel Blackberry Leaf & Apple – alcohol-free [G]	0.1 l	€ 9.00
Griesel & Compagnie | Germany	0.75 l	€ 61.00

CHAMPAGNE

Champagne AOC Extra Brut [G, °]	0.1 l	€ 13.50
Ployez-Jacquemart | Champagne | France	0.75 l	€ 92.00
Champagne AOC Rosé Extra Brut [G, °]	0.1 l	€ 15.00
Ployez-Jacquemart | Champagne | France	0.75 l	€ 110.00
Moët & Chandon Ice Impérial [G, °]	0.1 l	€ 15.00
Moët & Chandon | Champagne | France	0.75 l	€ 112.00
Moët & Chandon Ice Impérial Rosé [G, °]	0.1 l	€ 15.50
Moët & Chandon | Champagne | France	0.75 l	€ 118.00
R de Ruinart Brut [G, °]	0.375 l	€ 75.00
Maison Ruinart | Champagne | France	0.75 l	€ 145.00
	1,5 l	€ 220.00
Ruinart Blanc de Blancs Brut [G, °]	0.75 l	€ 199.00
Maison Ruinart | Champagne | France		
Ruinart Rosé Brut [G, °]	0.75 l	€ 199.00
Maison Ruinart | Champagne | France		
2013 Dom Pérignon Brut [G, °]	0.75 l	€ 440.00
Dom Pérignon | Champagne | France		

White Wines

WHITE WINES FROM GERMANY

2025 Sauvignon Blanc „Vom Stein“ ° 0.75 l € 40.00
Weingut Gunderloch | Rheinhessen | Germany
Lively, fruit-forward and expressive.
Gooseberry and blackcurrant shape the bouquet of this Sauvignon Blanc. Gloriously juicy on the palate with a fine spice and a finish that invites rather than concludes.

2025 Kaiserstuhl Weißburgunder Kabinett trocken ° 0.75 l € 42.00
Holger Koch | Baden | Germany
Baden at its more restrained, more refined.
Ripe apple, delicate citrus notes, cool mineral freshness and a hint of yeast lend this Pinot Blanc depth. Clear, harmonious and pleasantly fresh on the palate – a wine of great finesse.

2024 Dönnhoff Riesling trocken ° 0.75 l € 44.00
Dönnhoff | Nahe | Germany
Clear, mineral and wonderfully precise.
Citrus fruit and brigth peach meet a fine note of slate. The lively acidity brings freshness, while the long, linear finish makes you reach for another sip.

WHITE WINES FROM GERMANY‘S TOP SITES

2023 Riesling Deidesheimer Kieselberg Großes Gewächs ° 0.75 l € 46.00
Reichsrat von Buhl | Pfalz | Germany
The Kieselberg gives this Riesling something no recipe can replicate. Juicy yellow fruit meets fine minerality, underscoring the characteristic style of this Mittelhaardt Riesling. A wine of great expression with a fresh, crystal-clear finish.

2025 Weißburgunder Reserve ° 0.75 l € 53.00
Pflüger | Pfalz | Germany
Layered, self-assured and finely spiced.
Floral notes, apple, citrus fruit and a hint of coconut meet subtle oak, a full-bodied texture and fine acidity. A Pinot Blanc that sees power and elegance not as opposites.

2024 Alte Reben Sylvaner ° 0.75 l € 53.00
Kranz | Pfalz | Germany
Spicy, characterful and pleasantly straightforward.
Quince, green pear, fresh hay and the warmth of freshly chopped garden herbs define the bouquet. Fine grip, moderate acidity and a mineral depth on the palate that you don‘t expect – and don‘t forget.

2025 Gelber Muskateller restsüß ° 0.75 l € 53.00
Gehring | Rheinhessen | Germany
Fruity, fragrant and wonderfully aromatic.
Ripe grapes, muscat and floral notes define both the nose and the palate. The delicate sweetness never feels heavy, sending the evening off on the lightest of feet.

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White Wines

WHITE WINES FROM GERMANY'S TOP SITES

2025 Oberberger Bassgeige Grauburgunder VDP Erste Lage ° 0.75 l € 59.00
Franz Keller | Baden | Germany
Creamy, powerful and elegant.
Green apple, pear and honeydew melon define the bouquet. Wonderfully full-bodied on the palate with a creamy texture and a lingering finish that takes its time.

2024 Abtsberg Riesling Großes Gewächs ° 0.75 l € 79.00
Maximin Grünhaus | Mosel | Germany
Mosel magic from one of Germany's finest sites.
Apricot, peach and golden apple combine with white blossoms, herbs and a delicate slate minerality. Precise and lively on the palate; unmistakable on the nose, with aromas of green tea and woodruff.

FRUITY WHITE WINES FROM GERMANY

2025 Eppelsheim Scheurebe ° 0.75 l € 39.00
Russbach | Rheinhessen | Germany
Fruit-forward, lively and wonderfully playful.
Blackcurrant, mango, grapefruit and peach create a veritable firework of fruit. Fine acidity and a subtle minerality keep the fruitiness in check – and that's a very good thing.

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White Wines

WHITE WINES FROM ITALY

2025 Endrizzi Chardonnay DOC ° 0.75 l € 38.00
Endrizzi | Trentino | Italy
Alpine coolness meets sun-ripened fruit.
Aromas of ripe apple, banana and a whisper of alpine herbs. Soft and well-balanced on the palate, carried by fine minerality and a freshness that makes this a wine that simply works – in the best possible way.

2025 Pinot Grigio Classico DOC ° 0.75 l € 38.00
Endrizzi | Trentino | Italy
No grand gestures – and that is exactly its strength.
Williams pear and fine yellow fruit define the nose. Dry, balanced and pleasantly full-bodied on the palate – a wine that wins you over with its natural harmony.

2025 Villa Solais Vermentino di Sardegna ° 0.75 l € 44.00
Cantina Santadi | Sardinia | Italy
Fresh, Mediterranean and wonderfully light-footed.
White peach, citrus zest and a hint of melon give this wine its lively fruitiness. Juicy and finely mineral on the palate, with a pleasantly saline finish – almost like a gentle sea breeze.

2025 Ribolla Gialla Venezia Giulia IGP ° 0.75 l € 45.00
Altùris | Friuli | Italy
Peach and fine acacia blossom define the fruit-intense bouquet. On the palate, this full-bodied wine combines its elegant freshness with a velvety texture, closing like a song you want to hear again.

2025 Lugana ° 0.75 l € 47.00
Pratello | Lombardy | Italy
A summer‘s day on Lake Garda – in a glass.
Pear, apple and lime give this Lugana its expressive bouquet. Juicy, elegant and with a fresh finish on the palate.

2025 Kalk Chardonnay ° 0.75 l € 49.00
Nals Margreid | South Tyrol | Italy
Clear, juicy and wonderfully elegant.
Golden apple, pear and ripe peach meet fine citrus notes, white blossoms and a hint of nuttiness. The fresh acidity and elegant structure lend this Chardonnay characterful substance – without ever feeling heavy.

2025 Myra Sauvignon Blanc ° 0.75 l € 67.00
Ansitz Waldgries | South Tyrol | Italy
When Sauvignon Blanc heads for the heights of South Tyrol.
White peach, gooseberry and exotic fruit notes define the bouquet. Subtle spice and a hint of oak add depth. Creamy and finely mineral on the palate – with a finish that reveals its origins.

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White Wines

WHITE WINES FROM FRANCE

2025 Gewürztraminer ° 0.75 l € 49.00
Ziegler & Mauler | Alsace | France
Fragrant, aromatic and wonderfully luscious.
Roses, lychee and delicate nutmeg notes give this Gewürztraminer its intense aromatics. Gentle acidity, a touch of honey – and a finish as soft as the first impression.

2022 Bourgogne AOC Blanc Chardonnay ° 0.75 l € 52.00
Simonnet-Febvre | Côte de Beaune, Burgundy | France
Burgundy in its most accessible, most welcoming form.
Apple, chamomile, lemon and mandarin shape the bouquet. The fine fruit combines with a delicate saline minerality to create a Chardonnay that grows a little more familiar with every sip.

2023 Domaine Terres Dorée Beaujolais Blanc Chardonnay ° 0.75 l € 57.00
Jean Paul Brun | Burgundy | France
Burgundy, but on quiet terms.
An outstanding balance of understated minerality, luscious fruit sweetness and vibrant freshness. Everything fits together and flows seamlessly. On the palate: bold aromas of raspberry, sour cherry and floral hints. Full of energy and joie de vivre.

2023 Saint-Joseph Blanc Alléno Croix de Chabot ° 0.75 l € 57.00
M. Chapoutier | Rhône | France
Finely spiced, precise and exceptionally elegant.
Lemon thyme, white pepper and candied ginger give this Marsanne its distinctive character. Fine and mineral on the palate.

2025 Sancerre Blanc A.C ° 0.75 l € 60.00
Domaine de la Garenne | Loire | France
A wine that makes no compromises – and needs none.
Citrus fruit, white fruit and floral notes define the bouquet. Harmonious, lively and with a fine minerality on the palate that lingers long after everything else has faded.

2023 Chablis AOP ° 0.75 l € 62.00
Famille Grossot | Burgund | France
Clear, mineral and wonderfully direct.
Delicate citrus notes and green apple define the first impression.
Precise, linear and with a minerality on the palate that no other region quite achieves.

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White Wines

WHITE WINES FROM PORTUGAL

2025 Quinta de Soalheiro Alvarinho – Granit ° 0.75 l € 46.00
Quinta de Soalheiro | Vinho Verde, Minho | Portugal
Granite as flavour – knowing that changes how you taste this wine.
Lemon, grapefruit and fine citrus notes give this Alvarinho its clear aromatics. Juicy and refreshing on the palate, with an elegant minerality and a finish as clear as the spring water of the Minho.

WHITE WINES FROM OVERSEAS

2025 Vinas Argentinas Chardonnay ° 0.75 l € 39.00
Viñas Argentinas | Mendoza | Argentina
Creamy, elegant and surprisingly complex.
Tropical fruits and delicate orange blossom combine with brioche, toasted nuts and a hint of butter. The silky texture settles softly – then fresh acidity lifts it elegantly back up.

2025 Cloudy Bay Sauvignon Blanc ° 0.75 l € 47.00
Cloudy Bay | Marlborough | New Zealand
The Sauvignon Blanc that took the world by storm.
Intense tropical fruit, white blossoms and preserved lemon define the bouquet. Lively and juicy on the palate, with a minerality you don't expect from New Zealand – and never forget.

2024 Le Riche Chardonnay ° 0.75 l € 58.00
Le Riche | Stellenbosch | South Africa
Complex, creamy and expressive.
Candied lemon peel, kumquat, white blossoms and ripe mango define the nose. On the palate, golden apple, white peach and a fine spice combine with saline minerality to create a Chardonnay that firmly puts South Africa on the world wine map.

2026 Chi Riesling ° 0.75 l € 59.00
Saurwein Wines | Walker Bay, Elgin | South Africa
Vibrant, playful and wonderfully delicate.
Peach, lime and tender floral notes lend this Riesling its lively aromatics. Finely balanced on the palate, with an animating freshness that remains long and elegant.

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Rosé Wines

2025 Domaine Perrin Rosé Luberon ° 0.75 l € 38.00
Famille Perrin | Luberon | France
Fruit-forward, lively and wonderfully balanced.
Redcurrant and fresh pomegranate shape the bouquet. On the palate, easy-drinking fruitiness and fine minerality combine into an animating rosé that closes as elegantly as if it still had more to say.

2025 Pipoli Rosato Basilicata ° 0.75 l € 46.00
Pipoli | Basilicata | Italy
Charming, floral and wonderfully elegant.
Cherries and delicate floral notes give this rosé its fragrant aromatics. This single-varietal Aglianico wins with fine balance and a finish that smells of spring.

2024 Lumera Rosato DOC ° 0.75 l € 49.00
Donnafugata | Sicily | Italy
Fruity, harmonious and uncomplicated.
Cherries and strawberries give this Rosato its juicy aromatics. A fine acidity lends lightness before it closes quietly – with a smile.

2025 Saint Aix Rosé ° 0.75 l € 53.00
Maison Saint Aix | Côtes de Provence | France
Delicately fruity, layered and wonderfully inviting.
Red forest berries, white stone fruit and fine herb notes define the nose. Juicy and elegant on the palate, with citrus freshness and a mineral finish that hints at Provençal sunshine.

2025 Mirval Rosé ° 0.75 l € 56.00
Château Miraval | Côtes de Provence | France
Finely spiced, dry and Mediterranean.
Dark berries and aromatic herbs give this rosé its unmistakable character. The fine minerality and dry profile deliver a finish as clear and crisp as an evening in Provence.

2025 Châteauneuf du Pape Tavel Vieilles Vignes rosé ° 0.75 l € 56.00
Maison Tardieu-Laurent | Rhône | France
Powerful, layered and full of expression.
Rose petals, pomegranate, raspberries and cranberries define the intense bouquet. Creamy and highly aromatic on the palate, with fine spice, a hint of chilli and a lingering finish that does justice to the name Tavel.

2025 Clos Mireille Rosé ° 0.75 l € 69.00
Domaine Ott | Côtes de Provence | France
Complex, elegant and exceptionally refined.
Red fruit meets Mediterranean herbs and a delicate spice. On the palate, this classic rosé from the south of France presents itself dry, mineral and with a benchmark-setting finish.

FOR WINE LOVERS WHO PREFER SOMETHING FRUITIER

2025 Rosé Saignée ° 0.75 l € 41.00
Bioweingut Pflüger | Pfalz | Germany
Juicy, buoyant and gloriously fruit-forward.
Strawberries, blackcurrant and raspberries define the bouquet. Soft, lively and with its uncomplicated character – made for evenings when you simply go with the flow.

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Red Wines

RED WINES FROM GERMANY

2019 Zimmerlin Spätburgunder halbtrocken ° 0.75 l € 43.00
Zimmerlin | Baden | Germany
Velvety, fruit-forward and wonderfully balanced.
Blackcurrant, delicate vanilla and subtle smoky notes give this Pinot Noir its warm aromatics. Soft and harmonious on the palate, with gentle tannins and a fruit sweetness that integrates rather than dominates.

2020 Neuenahrer Spätburgunder ° 0.75 l € 53.00
Burggarten | Ahr | Germany
Elegant, layered and characterful.
Black cherry, blackberry, elderberry and a hint of dark chocolate define the nose. Fine-grained tannins and a well-balanced structure lend depth and a finish that shows the Ahr at its very best.

RED WINES FROM GERMANY'S TOP SITES

2020 Stettener Häder Lemberger Erste Lage trocken ° 0.75 l € 60.00
Karl Haidle | Württemberg | Germany
Precise, powerful and full of finesse.
Dark berries and fine spice notes define the bouquet. The lively acidity and fine-grained tannin bring tension, elegance and a drinkability that empties the glass faster than you planned.

2022 Tephrit Achkarren Spätburgunder Barrique ° 0.75 l € 61.00
Michel | Kaiserstuhl | Germany
Raspberry, cherry and hibiscus meet subtle roasted notes and a fine earthy quality. Lively on the palate, carried by silky tannins and a volcanic minerality you can taste without being able to name it.

2022 Spätburgunder Kirschgarten Großes Gewächs ° 0.75 l € 79.00
Knipser | Pfalz | Germany
Profound, powerful and of great finesse.
Black cherry, blackberry and blueberry combine with bay leaf, tobacco and dark cocoa to create a layered aromatics. Despite its power, elegant and balanced, with silky tannins and a length that rewards patience.

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Red Wines

RED WINES FROM FRANCE

2022 Vin de Pays d'Orange Terre de Bussiere ° 0.75 l € 46.00
Domaine de la Janasse | Rhône | France
Spicy, Mediterranean and characterful.
Slow-cooked black cherries, dried herbs and tobacco combine with leather, dark cocoa and aged plum. Dense and full-bodied on the palate, with a finish that smells of the south of France.

2022 Bordeaux Supérieur AOC ° 0.75 l € 47.00
Lalène | Bordeaux | France
Supple, fruit-forward and harmonious.
Ripe black fruit, blackcurrant and subtle roasted notes define the bouquet. Juicy and balanced on the palate, with a delicate vanilla character and tannins that seem to have always been there.

2019 Château Clos du Moulin Médoc – vegan – ° 0.75 l € 50.00
Clos du Moulin | Médoc | France
Classically structured, but anything but conventional.
Dark berries and ripe blackcurrant define the nose. The exceptional terroir lends the wine both power and finesse, while ripe tannins and a balanced structure create an elegant overall impression.

2021 Lirac Rouge Clos de Sixte ° 0.75 l € 56.00
Alain Jaume | Rhône | France
Powerful, elegant and expressive.
Candied cherries and blackcurrant lend an intense aromatics. On the palate, ripe fruit combines with fine spice, supple tannins and a balance that you expect from the Rhône – and are still surprised by.

2018 Château Le Reysse Médoc AOC ° 0.75 l € 56.00
Le Reysse | Médoc | France
Tobacco, cedarwood, cocoa – this is what Médoc should smell like. Cherries, blackberries and blackcurrant meet chocolate, toasted nuts and delicate notes of tobacco and cedarwood. Powerful, dense and precise on the palate, with a depth that has been years in the making. Worth every one.

2016 Croix de Beauséjour Grand Cru ° 0.75 l € 70.00
Duffau-Lagarrosse | Saint-Émilion | France
Saint-Émilion in its most elegant mood.
Blackberries, dark cherries and fresh figs are accompanied by fine wood, liquorice and a delicate minerality. The ripe tannins and silky structure deliver a depth that surprises – and doesn't let go.

Dear guests, please note that vintages may be subject to change. All wines may contain sulphites, egg and milk as a result of the production process.

Red Wines

RED WINES FROM FRANCE

2015 Château Clerc-Milon 5ème Cru Classé ° 0.75 l € 219.00
Clerc-Milon Rothschild | Pauillac | France
Complex, powerful and of great elegance.
Dark berries, liquorice, black olives and tobacco unfold their full complexity with a little air. Full-bodied on the palate, with fine tannins and a balsamic finish that brings the 2015 vintage to mind.

2014 Château Figeac 1er Grand Cru Classe A ° 0.75 l € 255.00
Figeac | Saint-Émilion | France
Generous, silky and exceptionally layered.
Black cherries, damsons and fine red berries give this Grand Cru its elegant aromatics. Despite its density, wonderfully balanced, with a silky texture and a length you don't see coming on the first sip.

RED WINES FROM ITALY

2022 I Gelsi Rosso IGT ° 0.75 l € 39.00
Statti | Kalabrien | Italy
Juicy, finely spiced and charming.
Raspberries, blackcurrants and cherries meet pepper, dark chocolate, mint and violet. Full-bodied and elegant on the palate, with tannins like velvet and a fruitiness that simply can't sit still.

2022 Lu'Li Appassito ° 0.75 l € 42.00
Masca del Tacco | Apulia | Italy
Full-bodied, velvety and gloriously berry-rich.
Blackberries, blackcurrants and ripe plums meet blueberries and fine chocolate. Powerful and harmonious on the palate, with tannins so soft you only notice the richness afterwards.

2022 Montecucco Rosso DOC Rigoleto – vegan – ° 0.75 l € 48.00
Colle Massari | Tuscany | Italy
Supple, spicy and wonderfully balanced.
Prunes, wild strawberries and fine spice notes define the bouquet. The silky tannins and elegant structure make this Montecucco a wine simply impossible to resist.

2023 Vento Enrico Fossi ° 0.75 l € 54.00
Enrico Fossi | Tuscany | Italy
Pure Tuscany – no exclamation mark, but plenty to say.
Ripe red fruit defines the bouquet, accompanied by a fine spice. Supple tannins, a harmonious structure and a quiet depth on the palate.

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Red Wines

RED WINES FROM ITALY

2021 Primitivo di Manduria ° 0.75 l € 57.00
Riserva Conte di Campiano | Apulia | Italy
Velvety, aromatic and expressive.
Ripe plums, cherries and delicate notes of cocoa, vanilla and coffee lend a warm aromatics. Full-structured on the palate with fine spice and tannins that curl in as if they belong to the fruit itself.

2019 Chianti Rufina DOCG Riserva Bucerchiale ° 0.75 l € 61.00
Fattoria Selvapiana | Tuscany | Italy
Spicy, complex and full of finesse.
Ripe plums, orange peel and delicate notes of leather, spice and subtle minerality define the nose. Powerful and elegant on the palate, with tannins that hold their own – and a depth that belongs to the Rufina alone.

2021 Terre Brune Carignano del Sulcis Superiore DOC ° 0.75 l € 71.00
Cantina Santadi | Sardinia | Italy
Sardinia as few know it – and as everyone should.
Plums, blueberries and delicate notes of liquorice, tobacco and juniper lend a distinctive aromatics. Full-bodied and soft on the palate, with concentrated fruit and a finish that holds the island close.

2017 Barolo di Barolo Essenze DOCG ° 0.75 l € 75.00
Vite Colte | Piemont | Italy
The king of Piedmont – and this one wears the crown with elegance.
Rose blossom, damson and a hint of cinnamon give this Barolo its classic aromatics. Powerful and balanced on the palate, with tannins that have waited decades to be exactly this.

2016 Brunello di Montalcino Ugolforte DOCG ° 0.75 l € 79.00
Tenuta San Giorgio | Tuscany | Italy
Come with patience – leave richly rewarded.
Cherries, wild strawberries and fine notes of tobacco meet a subtle minerality. The dense tannic structure and lively acidity deliver power, balance and a length that explains why Brunello is Brunello.

2018 Amarone della Valpolicella Classico Riserva ° 0.75 l € 121.00
Zenato | Venetien | Italy
Opulent, layered and impressively harmonious.
Blackberries, blueberries, plums and fig preserve combine with mocha, vanilla, fine roasted notes and a hint of honey. The silky tannins lend a depth you don't so much drink as dive into.

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Red Wines

RED WINES FROM SPAIN

2020 Mont Ferrutx DOP ° 0.75 l € 51.00
Miquel Oliver | Mallorca | Spain
Powerful, Mediterranean and expressive.
Dark berries define the intense bouquet of this Mallorcan red.
Full-bodied and layered on the palate, with ripe tannins and the character of an island that has far more to offer than sunshine.

2018 Muriel Reserva Fincas de la Villa ° 0.75 l € 54.00
Fincas Muriel | Rioja | Spain
Spicy, elegant and harmonious.
Dark cherries, mocha and liquorice give this Reserva its layered aromatics. Round and balanced on the palate, with tannins that take their time – and are all the better for it.

2016 Nuncito ° 0.75 l € 54.00
Nunci | Priorat | Spain
Layered, spicy and full of finesse.
Lingonberries, cherries and plums meet dried herbs, allspice and a fine mineral note. Lively acidity, judicious oak and an elegant structure lend a depth that rarely shows itself so clearly from Tarragona.

2020 Ribera del Duero DO Mesoneros de Castilla ° 0.75 l € 56.00
ValSotillo | Ribera del Duero | Spain
Juicy, lively and finely spiced.
Cherries, plums and lingonberries meet fresh herbs and fine spice notes. Wonderfully balanced on the palate, with fine structure and a drinkability that makes a second glass the logical conclusion.

2012 Viña Tondonia Reserva ° 0.75 l € 85.00
López de Heredia | Rioja | Spain
Complex, characterful and exceptionally elegant.
Ripe berries, plums and blood orange combine with tobacco, fine minerality and a delicate spice. Lively and precise on the palate, with silky tannins and a balance that reflects over a century of experience.

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Red Wines

RED WINES FROM PORTUGAL

2019 Dao DOC ° 0.75 l € 79.00
Álvaro Castro | Dão | Portugal
Velvety, intense and wonderfully balanced.
Dark berries, fine milk chocolate and ripe fruit define the bouquet. Soft and full-bodied on the palate, with a richness that lingers long after the glass is empty.

2022 Quinta de Baixo Poeirinho Baga ° 0.75 l € 115.00
Niepoort | Bairrada | Portugal
Delicate, nuanced and surprisingly deep.
Sour cherries, sweet cherries and a hint of dark cherry combine with violet, thyme and black pepper. Despite its lightness, a wine of remarkable depth – Niepoort through and through.

RED WINES FROM OVERSEAS

2015 Tributo Malbec Pétreo ° 0.75 l € 41.00
Caliterra | Colchagua | Chile
Spicy, expressive and full of elegance.
Floral notes, dark berries and pomegranate combine with black pepper and fine minerality. Powerful yet supple on the palate, with a finish that makes Chile well worth a second look.

2019 Vaglio Chango Cuvée ° 0.75 l € 43.00
José Lovaglio Balbo | Mendoza | Argentina
Layered, harmonious and characterful.
Plums, blackcurrant and cherries meet a fine mineral spice. On the palate, the wine combines ripe fruit with elegant structure, fine tannins and a balance that shows Mendoza at its best.

2020 Agostino Crux Malbec Valle de Uco ° 0.75 l € 49.00
Agostino Wines | Valle de Uco | Argentina
From great altitude – concentrated, cool and impressively precise.
Ripe cherries, dark berries and a hint of pepper combine with fine earthy notes. Complex and structured on the palate, with tannins that carry the altitude of the Valle de Uco within them.

2021 Old Vines Grenache Mourvèdre Shiraz ° 0.75 l € 50.00
Torbreck Vintners | Barossa Valley | Australien
Spicy, complex and Mediterranean in character.
Juicy cherries, blackcurrant, liquorice and roasted spices are accompanied by leather and herbs de Provence. Powerful and elegant on the palate, with silky tannins and the depth that only old vines can deliver.

2018 Barda Pinot Noir ° 0.75 l € 57.00
Bodega Chacra | Patagonien | Argentina
Delicately fruity, lively and elegant.
Cherries, cranberry, strawberry and a hint of peach define the fragrant bouquet. Juicy and precise on the palate, with a lightness from Patagonia you don't expect – and immediately love.

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Red Wines

RED WINES FROM OVERSEAS

2019 Columbia Crest Cabernet Sauvignon ° 0.75 l € 66.00
Columbia Crest | Columbia Valley | USA
Full-bodied, harmonious and powerful.
Cherries, blackcurrant and delicate spice notes define the bouquet. Dense and balanced on the palate, with silky tannins and a hint of cocoa that puts Washington State on the map.

2024 Graft Syrah ° 0.75 l € 67.00
Van Loggerenberg | Stellenbosch | South Africa
Silky, intense and exceptionally layered.
Mulberries, dark cherries and deep cocoa meet cinnamon, cloves and a hint of toffee. The velvety texture and finely integrated tannins give this Syrah an impressive elegance.

2021 Max's Shiraz Cabernet ° 0.75 l € 69.00
Penfolds | South Australia | Australia
Expressive, velvety and wonderfully balanced.
Sour cherries, blackberries and blackcurrant combine with fine herbal and spice notes. Full-bodied on the palate, with ripe fruit and the harmonious structure that has defined Penfolds for decades.

2019 Vitruvian ° 0.75 l € 72.00
Beaumont Family Wines | Walker Bay | South Africa
Complex, spicy and full of finesse.
Wild forest berries, dark chocolate and fine spice notes combine with hints of dill and coconut. Powerful and balanced on the palate, with a silky structure and a depth that leaves you wanting to explore more from Walker Bay.

2019 Syrah Santa Lucia Highlands ° 0.75 l € 90.00
Fog Monster | Santa Lucia Highlands | USA
Powerful, spicy and exceptionally layered.
Fresh blackberries, white pepper and savoury liquorice define the intense bouquet. Concentrated fruit combines with fine-grained tannins and a length on the palate that explains why California belongs in the Syrah conversation.

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Orange Wines

ORANGE WINES

2024 Glou Glou Orange Wine ° 0.75 l € 44.00

FIO | Mosel | Germany

Unconventional, finely spiced and surprisingly light.
Green mandarin, quince peel and delicate herb notes lend an intriguing aromatics. Lively and inviting on the palate, with a subtle, pleasantly bitter spice, fine minerality and a drinkability that proves Mosel and orange wine are no contradiction.

2022 Horange Orange d'Alsace AOP Bio ° 0.75 l € 56.00

Domaine Robert Roth | Alsace | France

Characterful, structured and full of finesse.
Dried apricots, orange zest and fine spice notes define the bouquet. With delicate tannins that spent eight months in oak gathering ideas, until fruit and structure became inseparable.

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Alcohol-Free Wines & Alternatives

2023 Cabernet Blanc Zero (0.5%) ° 0.75 l € 38.00
Russbach | Rheinhessen | Germany
Fruit-forward, lively and harmonious.
Lychee, passion fruit and mango give this alcohol-free Cabernet Blanc an exotic aromatics. Fresh, balanced and surprisingly layered on the palate.

Sparkling Tea – Darjeeling (0.0%) 10 0.75 l € 47.00
Saicho Ltd. | England
Not wine. But serious competition.
Mandarin, ginger and fine wood notes define the bouquet. Subtle tannins, lively acidity and a fine sparkle bring structure on the palate – and a finish that proves tea can do more than you think.

Sparkling Tea – Osmanthus (0.0%) 10 0.75 l € 47.00
Saicho Ltd. | England
Floral elegance with delicate fruit.
Apricot, nectarine and nashi pear combine with lemongrass, meadow herbs and white blossoms. The fine sparkle and delicate tea aromatics lend this Sparkling Tea a finish that lingers like the scent of a flower you can't quite name.

2025 Combuchont W/O Blanc – vegan – 10 0.75 l € 47.00
Combuchont | Großraming | Austria
Complex, gently sparkling and surprisingly characterful.
Fig leaf, fine minerality and delicate herb notes define the bouquet.
The natural sparkle lends this alcohol-free Kombucha elegance and freshness, with a clear, layered flavour.

Effervescent – Peach, Gooseberry, Lemongrass (0.5%) Bio 16, ° 0.75 l € 50.00
Arensbak | Copenhagen | Denmark
Gently sparkling, fresh and refined.
Peach, gooseberry and lemongrass meet a delicate oak spice.
Precise, elegant and so well-balanced on the palate that you forget what's missing.

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Wines by the Glass

WHITE WINES BY THE GLASS

2025 Kaiserstuhl Weißburgunder Kabinett trocken ° Michel | Kaiserstuhl | Germany	0.1 l	€ 11.50
2025 Vinas Argentinas Chardonnay ° Viñas Argentinas | Mendoza | Argentina	0.1 l	€ 11.50
2025 Villa Solais Vermentino di Sardegna ° Cantina Santadi | Sardinia | Italy	0.1 l	€ 11.50

ROSÉ WINES BY THE GLASS

2025 Pipoli Rosato Basilicata ° Vigneti del Vulture | Basilicata | Italy	0.1 l	€ 11.50
2025 Domaine Perrin Rosé Luberon ° Famille Perrin | Luberon | France	0.1 l	€ 11.50

RED WINES BY THE GLASS

2022 Michel Tephrit Achkarren Spätburgunder ° Michel | Kaiserstuhl | Germany	0.1 l	€ 11.50
2019 Vaglio Chango Cuvée ° José Lovaglio Balbo | Mendoza | Argentina	0.1 l	€ 12.00
2020 Mont Ferrutx DOP ° Miquel Oliver | Mallorca | Spain	0.1 l	€ 12.00

DESSERT WINES BY THE GLASS

Moscato Frizzante Dolce ° Borgo Molino | Veneto | Italy	0.1 l	€ 11.50
Gelber Muskateller restsüß ° Gehring | Rheinhessen | Germany	0.1 l	€ 12.00

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Spirits

VODKA

Absolut Vodka [°]	2 cl	€ 4.00
Grey Goose [°]	2 cl	€ 7.00

RUM

Havana Club Especial, 5 Años [°]	2 cl	€ 6.00
Botucal Reserva Rum [°]	2 cl	€ 7.00

COGNAC

Rémy Martin VSOP [°]	2 cl	€ 8.00
Rémy Martin X.O. [°]	2 cl	€ 16.00

LIQUEURS

Baileys [2, 16, D, °]	2 cl	€ 5.00
Sambuca [°]	2 cl	€ 5.00
Ouzo [°]	2 cl	€ 5.00
Limoncello [°]	2 cl	€ 5.00

TEQUILA

Corralejo Tequila Silver [°]	2 cl	€ 7.00
Corralejo Tequila Añejo [°]	2 cl	€ 7.50

WHISKEY

Jim Beam [2, °]	2 cl	€ 7.00
Johnnie Walker Red Label [2, °]	2 cl	€ 7.50
Johnnie Walker Black Label [2, °]	2 cl	€ 9.50
Chivas Regal 12 Years [2, °]	2 cl	€ 10.00

Spirits

FINE SPIRITS

Grappa Stravecchia °	2 cl	€ 7.50
Alte Birne °	2 cl	€ 8.00

BITTER

Ramazzotti °	2 cl	€ 4.00
Jägermeister °	2 cl	€ 4.00

Gin & Tonic

Gordon's Gin & Schweppes Tonic 2, 9, 16, ° Butterfly pea flower	0.2 l	€ 11.50
Hendrick's & Tonic 2, 9, 16, ° Hendrick's Gin & Thomas Henry Tonic Water	0.2 l	€ 12.50
Monkey 47 & Tonic 2, 9, 16, ° Monkey 47 and Thomas Henry Tonic Water	0.2 l	€ 13.00
Roku Gin Elderflower Tonic 2, 9, ° Suntory Roku Gin, Fever-Tree Elderflower Tonic and lemon	0.2 l	€ 13.00
Alcohol-Free Gin & Tonic 2, 9, 16 Wonderleaf, Schweppes Tonic and Butterfly pea flower	0.2 l	€ 10.50

Beer

DRAUGHT BEER

Gaffel-Kölsch [1, °, l]	0.2 l	€ 3.20
Radeberger Pils [1, °, l]	0,3 l	€ 4.40
Radler-Kölsch [1, 2, 3, 16, °, l]	0.2 l	€ 3.00
Alster [1, 2, 3, 16, °, l]	0.2 l	€ 3.00
Kölsch-Cola [l, 2, 10, 16, °]	0.2 l	€ 3.00

INTERNATIONAL BOTTLED BEER

Estrella Damm, Spanish lager [1, °, l]	0.33 l	€ 4.50
Birra Moretti / Peroni Nastro Azzurro [1, °, l]	0.33 l	€ 5.00

BOTTLED BEER

Erdinger Hefeweizen [1, °, l]	0.5 l	€ 6.10
Erdinger Kristallweizen [1, °, l]	0.5 l	€ 6.10
Erdinger Hefeweizen Dunkel [1, °, l]	0.5 l	€ 6.10
Erdinger Weizen alcohol-free [1, l]	0.5 l	€ 5.20
Gaffel Kölsch, alcohol-free [1, l]	0.33 l	€ 3.80
Gösser Radler 0.0 % alcohol-free [1, l]	0.33 l	€ 3.90

Non-Alcoholic Drinks

SOFT DRINKS

Coca-Cola [2, 10, 16]	0.2 l	€ 3.60
Coca-Cola Zero [2, 5, 6, 7, 10, 16]	0.2 l	€ 3.60
Fanta [2, 3, 16]	0.2 l	€ 3.60
Sprite [16]	0.2 l	€ 3.60
Mezzo Mix [2, 10, 16]	0.2 l	€ 3.60
Vio Blackcurrant Spritzer	0,25 l	€ 4.00
Vio Rhubarb Spritzer	0,25 l	€ 4.00
Vaihinger Apple Spritzer [3]	0,33 l	€ 4.00
Schweppes Bitter Lemon [3, 9, 16]	0.2 l	€ 3.90
Schweppes Ginger Ale [2, 16]	0.2 l	€ 3.90
Schweppes Wild Berry [16]	0.2 l	€ 3.90

JUICES & NECTARS

Orange [3, 16]	0.2 l	€ 3.80
Apple [3, 16]	0.2 l	€ 3.80
Cherry-Banana [3, 16]	0.2 l	€ 3.80

MINERAL WATER

San Pellegrino	0,25 l	€ 3.60
	0.75 l	€ 9.10
Acqua Panna	0,25 l	€ 3.60
	0.75 l	€ 9.10

Hot Drinks

COFFEE SPECIALITIES

Café Crème [10]		€ 3.50
Cappuccino [10, D]		€ 4.20
Latte Macchiato [10, D]		€ 4.50
Espresso [10]		€ 3.00
Double Espresso [10]		€ 5.00
Espresso Macchiato [10, D]		€ 5.50
Decaffeinated Kaffee [10]		€ 3.00

COCOA

Hot Chocolate without cream [D, M]	cup	€ 3.60
Hot Chocolate with cream [D, M]	cup	€ 4.00

TEA

Green Tea Macchiato [D] Matcha, hot milk and honey	glass	€ 4.90
Jasmine Ting Yuan	cup	€ 2.90
Rooibos Vanilla Toffee	cup	€ 2.90
Royal Earl Grey	cup	€ 2.90
Sencha Senpai	cup	€ 2.90
Smooth Mint	cup	€ 2.90

Additives

1 Contains preservatives
2 Contains colouring agents
3 Contains antioxidants
4 Contains sweetener: saccharin
5 Contains sweetener: cyclamate
6 Contains sweetener: aspartame (contains phenylalanine source)
7 Contains sweetener: acesulfame
8 Contains phosphate
9 Contains quinine
10 Contains caffeine
11 Contains flavour enhancer
12 Blackened
13 Waxed
14 Genetically modified
15 Contains taurine
16 Contains acidifying agents / acidity regulators
° Contains alcohol

Allergenes

A Eggs
B Fish
C Crustaceans
D Lactose
E Celery
F Sesame
G Sulphur dioxide and sulphites
H Peanuts
I Gluten
J Lupin
K Tree nuts
L Mustard
M Soya
N Molluscs