

DRINKS

SPARKLING

0,1l

0,75l

Ruinart, Champagne		
Blanc de Blancs Brut	33,00 €	209,00 €
Rosè Brut	33,00 €	209,00 €
“R” Brut	29,00 €	185,00 €
Moët, Champagne		
Moët Ice Impérial Rosé	26,00 €	175,00 €
Chandon, Argentina		
Chandon Garden Spritz	16,00 €	65,00 €
Filipa Pato, Bairrada, Portugal		
3B Rosé Extra Brut	14,00 €	50,00 €

WHITE

0,15l

0,75l

2024 Jahreszeiten Cuvée Grauburgunder	17,00 €	60,00 €
Winery Schneider, Pfalz		
2024 Jahreszeiten Cuvée Weißburgunder	16,00 €	55,00 €
Winery Dreissigacker, Rheinhessen		
2023 Bruno Riesling Kabinett feinherb	16,00 €	55,00 €
Winery Karthäuserhof, Mosel		
2023 Cloudy Bay Chardonnay	19,00 €	80,00 €
Marlborough, New Zealand		
2023 Cloudy Bay Sauvignon Blanc	19,00 €	80,00 €
Marlborough, New Zealand		

ROSÉ

0,15l

0,75l

2025 "G" Galoupet Château Galoupet, Provence	16,00 €	55,00 €
2025 Minuty Prestige Château Minuty, Provence	16,00 €	55,00 €
2023 ALZA Le Rosé Le Vin, Elsass	16,00 €	55,00 €
2024 Whispering Angel Château D'Esclans, Provence		85,00 €

RED

0,15l

0,75l

2022 Jahreszeiten Cuvée Winery Markus Schneider, Pfalz	18,00 €	65,00 €
2020 Le Ponnant Domaine La Ferme du Mont, Côte du Rhône	18,00 €	65,00 €

BEER

0,33l

König Pilsener	8,00 €
König Pilsener nonalcoholic	8,00 €
Benediktiner Weißbier	9,00 €
Benediktiner Weißbier nonalcoholic	9,00 €

LONGDRINKS & COCKTAILS

Bellini <i>Peach puree, Champagne</i>	29,00 €
Testarossa <i>Raspberry puree, Champagne</i>	29,00 €
Aperol Spritz <i>Aperol, Cremant, Soda</i>	19,00 €
Lillet Wildberry <i>Lillet Blanc, Fever Tree Wildberry, Berries</i>	19,00 €
Vier Jahreszeiten Paloma <i>Grapefruit, Tequila, Lime</i>	21,00 €
Dark'n Stormy <i>Rum, Ginger Beer, Lime</i>	21,00 €
French Mojito <i>St. Germain, Mint, Lime, Soda</i>	21,00 €
Vodka Mule <i>Vodka, Lime, Ginger Beer</i>	21,00 €
Gin Bombay Premier Cru & Tonic <i>Rosemary, Orange</i>	23,00 €

HOT

Espresso	7,00 €
Double Espresso	9,00 €
Cup of Coffee	8,00 €
Cappuccino	9,00 €
Latte Macchiato	9,00 €
Cup of Organic Tea	8,00 €

ICED

Iced Latte	9,50 €
Iced Coffee <i>Vanilla ice cream & whipped cream</i>	13,50 €
Iced Chocolate <i>Vanilla ice cream & whipped cream</i>	13,50 €

Enjoy our certified Fairtrade Coffee with the milk of your choice – we are able to provide decaffeinated coffee as well.

SOFTDRINKS

Aqua Panna / San Pellegrino	0,75l	14,00 €
Aqua Panna / San Pellegrino	0,2l	8,00 €
Local Magnus Still / Sparkling	0,75l	14,00 €
Coca Cola / Coca Cola Light	0,2l	8,00 €
Sprite / Fanta / Orangina	0,2l	8,00 €
Fever Tree Tonic Water / Soda Water	0,2l	8,00 €
Fever Tree Grapefruit / Wildberry	0,2l	8,00 €
Fever Tree Ginger Beer	0,2l	8,00 €

LEMONADES & SMOOTHIES



Apple Soda / Rhubarb Soda	0,2l	8,00 €
„The Basil“ Basil Lemonade	0,33l	8,00 €
„Cucumis“ Cucumber Lemonade	0,33l	8,00 €
Freshly Squeezed Orange Juice	0,2l	13,00 €
Freshly Squeezed Grapefruit Juice	0,2l	13,00 €
Raspberry-Cranberry-Mint Smoothie	0,2l	15,00 €
Peach-Passionfruit Smoothie	0,2l	15,00 €

SPIRIT FREE & LOW ALCOHOL




Martini Floreale & Mediterranean Tonic <i>Rosemary, Orange (LBV)</i>		15,00 €
Martini Vibrante & Fever Tree Wildberry <i>Berries (LBV)</i>		15,00 €
Nogroni <i>Martini Floreale & Vibrante, Seedlip Gin (LBV)</i>		19,00 €
Sanbitter Passion <i>Sanbitter, Lime, Passionfruit</i>		16,00 €

FOOD


STARTERS & SALADS

Jahreszeiten Aperitivo Plate <small>i,m</small>	48,00 €
Parma Ham, Antipasti, Burrata, Prawns, Chorizo, Olives, Aioli recommended for two	
Caesar Salad <small>i,m</small>	22,00 €
+ Chicken Breast <small>i,m</small>	11,00 €
+ 3 King Prawns <small>c,i,m</small>	15,00 €
Mixed Jahreszeitensalad  V	21,00 €
+ Chicken Breast	11,00 €
+ 3 Prawns	15,00 €
With your Choice of Joghurt Dressing or French Vinagrette	
Asparagus Cream Soup  V <small>m</small>	24,00 €

SNACKS

Tarte Flambée with Bacon & Onion <small>i, m</small>	29,00 €
Spring Onions, Sour Cream	
Tarte Flambée with Green Asparagus & Crème Fraîche V <small>i, m</small>	29,00 €
Rocket, Red Onions, Mustard Emulsion	
Portion of Truffle French Fries  V	13,00 €
Parmesan, Black Truffle	
Portion of French Fries  V	12,00 €
Baguette with Herbal Dip & Pesto V <small>i, m</small>	9,00 €
Portion of Marinated Olives  V	9,00 €

MAIN COURSES

Grilled US Strip Steak 300g  m Asparagus Salad, Café de Paris Butter	55,00 €
Jahreszeiten Burger i GOP US Prime Grade Beef, Cole Slaw, French Fries	34,00 €
+ Cheddar	3,00 €
+ Bacon	3,00 €
Grilled Watermelon V i Carrot-Mango Jus, Couscous, Wild Herbs Salad, Nuts	26,00 €
Prawns “Aglio e Olio” c, i Baguette	29,00 €

Our fish are sourced from sustainable, certified wild catches or responsibly managed aquaculture.

HOMEMADE FROM OUR PASTRY

Cake with whipped cream V a, i, m Daily changing	9,00 €
Ice Cream & Sorbets V	7,00 €
Vanilla	Black Currant
Chocolate	Wild Berry
Strawberry	Lemon

Our Dachterrassen team is happy to provide guidance on alternatives for those with intolerances or allergens, please do inform us. All prices include the applicable VAT.

ALLERGENS & ADDITIVES

Here you will find an overview of allergens and additives in accordance with the legal provisions of the Food Information Regulation.



a) Eggs
and products thereof



h) Peanuts
and products thereof



b) Fish
and products thereof



l) Cereals Containing Gluten
and products thereof



c) Crustaceans
and products thereof



j) Mustard
and products thereof



d) Soybeans
and products thereof



k) Sesame seeds
and products thereof



e) Mollusks
and products thereof



i) Lupines
and products thereof



f) Nuts
and nuts products



m) Milk and dairy products
including lactose



g) Sulphur dioxide & Sulphite
at concentration of at least 10mg/kg



n) Celery
and products thereof