

FOR TWO PERSONS

GOURMET-SUMMER

ONE KILOGRAM KING PRAWNS



with herbs and garlic from the grill

Summer experience à la tapa,
3 kind of dips
and freshly baked herb-garlic-baguette

served with:

1 bottle Pornfelder Rosé,
Winery Lucas Krauß, Pfalz
1 decanter soda water

*11,12,14,15,18,22

per person € 39.90

ZUMNORDE HOUSE BREWED



ES GIBT EIN BIER AUF HAWAII

Naturally red lager with hibiscus blossom
fruity, mild, different
for surfer

Per bottle 0.33l € 4.20

DIE GRAUE EMINENZ

Naturally cloudy Munich-Ale
plugged with Earl Grey Tea, and Glacier hop,
bitter-hoppy

for experimental friends

Per bottle 0.33l € 4.60

DIE PERLIGE PAULA

Naturally cloudy weiss beer
smells like straw, yeasty, hoppy
against the winter blues

Per bottle 0.33l € 4.90

TARTARE



Roasted chanterelles tartare
with chanterelles ice cream*^{11,14,15}
€ 12.90 (vegan)

Tartare with smoked trout,
cucumber, dill, crème fraiche
and trout caviar*^{14,15,19,22}
€ 12.90

Duroc pork-tartare
with mango, rose pepper,
soy sauce and cocoa beans*^{11,12,20,22}
€ 15.90

Classic beef tartare
with egg yolk, capers, anchovies,
mustard, shallots and brandy*^{3,12,22}
€ 18.90

We are happy to prepare the Beef Tartare for you at the table.

served à la tapa
each € 7.90

RECOMMANDATION

Tapa – Tartare - Quartet
Serves 4 kinds of tartare à la tapa
€ 19.90

SUMMER EXPERIENCE

Tomato-melon-salad
with mint, maple sirup
and tomato bruschetta*^{3,11}
€ 11.90 (vegan)



served à la tapa € 6.90

FROM THE SHOW COUNTER

We cut your
sausage and ham specialties
on our Italian slicing machine
right before your eyes.
You are looking for your favourite cheese
at the counter of the show from.

Thuringian wild ham and game sausages *1,3,5
by wild trading Möller
with homemade Chutney
and fresh homemade bread

Selection of German organic cheeses *14
with grapes, nuts,
Homemade fig mustard *22
and fruitcake *6,11,12,21

Duet of Thuringian wild cold cuts and
organic cheese plate

served à la tapa € 6.90

served as an appetizer € 11.90

served for two people € 19.90

FROM THE SOUP POT

Chanterelles stew
with herbal pesto and
pine nuts *3,14,15,18
€ 9.90

served à la tapa € 6.90

IN THE HAND

Salmon hot dog with red onion relish,
remoulade made with mustard and honey
and cucumber salad *1,11,12,14,15,19,22
€ 9.90

SALAD

Caesar Salad
romaine lettuce and radicchio
with shaved Grana Padano,
garlic croutons & Caesar dressing *11,12,14,19,22
€ 8.90

+ corn-fed chicken breast strips € 4.90

Provençal salad with
green beans, violet potatoes,
olives and colorful tomatoes*12,19,22
€ 9.90

+ sardines in oil € 4.90

each served à la tapa € 6.90

FROM THE OVEN

Original of Alsatian Tarte Flambée
with crème fraîche,
onions and bacon *1,11,12,14
€ 9.90

(vegetarian without bacon)

Summer - Tarte Flambée
with soft goat cheese, chanterelles, onions,
apricots and spinach-salad*11,12,14,19
€ 12.90



Thin crispy pizza bread
with Parma ham, rocket salad
and shaved Grana Padano *1,11
(vegetarian without Parma ham)
€ 12.90

served à la tapa
€ 7.90 each

RECOMMENDATION

served as a tapas trio € 17.90

PASTA & CO.



Gnocchi with chanterelles,
roasted apricots, spinach salad and
soft goat cheese *11,12,14,15

€ 16.90_(vegetarian)

Pernod risotto with fennel ragout,
sultanas, saffron and
baked sardines *15,19,20

€ 17.90

(vegan without sardines)

served à la tapa € 8.90 each

NORDIC CUISINE TREATS ON SMOKED BREAD

DUTCH

Matjes

with pickles and onions

DANISH

Smoked trout

with apple and horseradish

SWEDISH

Graved salmon

with aquavit and dill-mustard sauce

served à la tapa

€ 6.90 *1,11,12,14,15,19,22

RECOMMENDATION

three kinds of smoked bread

served à la tapa

€ 15.90

GAME

Zumnorde deer burger
bacon, chanterelles and wild herbs
served with sourdough rolls and juniper potatoes
*1,3,11,12,14,15,22
€ 15.90

LOCAL SPECIALS

DUROC PIG
Regional breeding and slaughter

Grilled cutlet
with vegetable of beans and chanterelles
and potatoe cubes *14,15,
€ 23.90

NOT ONLY IN VIENNA

Calf Schnitzel
with potatoes, chanterelles
and salad *11,12,14,15,22
€ 22.90

FROM THE WATER

Lukewarm smoked salmon filet
on ragout of saffron and fennel
with Pernod risotto *12,14,19,22
€ 21.90

CLASSIC BUT DIFFERENT

Norwegian Surf & Turf
cheek of the pig and steak of the halibut
with green beans, chanterelles
and mashed celery *12,14,15,19,22
€ 23.90

HEAVYWEIGHTS

REGIONAL BREEDING
AND SLAUGHTER



FROM OUR MATURITY CABINET

Cutlet of beef
from 400g (daily rate)

Ribeye steak
from 300g (daily rate)

Ask our service staff for
the current daily rates

We can also portion the heavyweights!
We carve it at the table for you.

STEAK-KLASSIKER

OUR STEAKS

Rump steak
200g € 29.90
250g € 34.90

Fillet steak
200g € 39.90
250g € 45.90

All our steaks and heavyweights are
served with

Home-made herbal butter*^{14,22}
our home-made BBQ-sauce*^{1,2,8,15}
and caesar salad*^{11,12,14,19,22}

Served at choice:

French fries, rosemary potatoes
or mashed celery*^{14,15}

DESSERT ENJOYMENT

Semolina pudding with vanilla
served with strawberry compote *11,14,21
€ 6.90

Frozen basil yoghurt
with vanilla cherries *14,21
€ 8.90

Tarte with summer berries served with
white chocolate and lavender ice cream *11,12,14,20,21
€ 9.90

SWEETS FROM THE VENDOR'S TRAY

Dessert served à la tapa € 3.90 each

RECOMMANDATION

Dessert trio served à la tapa
€ 9.90

ICE CREAM DELIGHT

homemade ice cream *12,14
and sorbet
served per scoop or waffle *11,12,14,21
€ 2.90

Note on allergens and additives

We use only natural ingredients in our kitchen.
You should have allergies or intolerances to food
Or their constituents,
Talk to our service staff beforehand!

We like to cook lactose-free and gluten-free for you!

Additives:

* 1 preservative, * 2 dye, * 3 antioxidant,
* 4 sweeteners, * 5 phosphate, * 6 sulfurized, * 7 quinine,
* 8 caffeine-containing, * 9 flavor enhancers, * 10 blackened

Allergens:

* 11 gluten, * 12 egg, * 13 peanuts, * 14 lactose, * 15 celery,
* 16 Sesame, * 17 Lupine, * 18 Cretaceous, * 19 Fish, * 20 Soybean,
* 21 Shell fruits, * 22 Mustard, * 23 Sulfur, * 24 Softeners

General instructions for use

We would like to point out,
That the consumption of raw fish and animal proteins
Could lead to a health risk for you.