

# SANDWICHES

<b>Pastrami plain</b> .....	9
<i>coleslaw, pickle, [3, 7, 9, 10]</i>	
<b>Pastrami on rye, small/large</b> .....	10/13.5
<i>mustard, coleslaw, pickles</i> <i>[1 (wheat, rye), 3, 7, 9, 10]</i>	
<b>Reuben, small/large</b> .....	11.5/14.5
<i>russian-dressing, coleslaw, cheese,</i> <i>[1 (wheat, rye), 3, 7, 9, 10]</i>	
<b>PLT</b> .....	10
<i>pastrami, tomatoes, salad, chipotle-mayonnaise</i> <i>[1 (wheat, rye), 3, 7, 9, 10]</i>	
<b>Pulled Pork</b> .....	9
<i>smoked over hickory, bourbon-BBQ-sauce, coleslaw, pickles</i> <i>served in brioche bun, [1 (wheat), 3, 7, 9, 10]</i>	
<b>Tuna-Melt</b> .....	10.5
<i>tuna salad, tomatoes, cheddar, coleslaw, pickles</i> <i>served in brioche bun, [1 (wheat), 3, 4, 7, 9, 10]</i>	
<b>Smoked Oyster Mushroom</b> .....	10.5
<i>rocket, chipotle-mayonnaise, guacamole, pickled onions, coleslaw, pickles</i> <i>served in brioche bun, [1 (wheat), 3, 7, 9, 10]</i>	
<b>NYC</b> .....	11.5
<i>pastrami, russian-dressing, mustard, cheese, coleslaw, pickles</i> <i>[1 (wheat, rye), 3, 7, 9, 10]</i>	

# CLASSICS

<b>Caesar Salad</b> .....	9
<i>parmesan, croutons, [1 (wheat, rye), 3, 7, 10]</i>	
+	+
<b>on top: fried corn chicken breast</b> .....	5.5
 <b>Pastrami Salad</b> .....	11
<i>salted pickle, mustard, cherry tomatoes, baby leaf, vinaigrette</i>	
 <b>Homemade Chickenwings</b>	
<b>Buffalo Style</b> .....	8
<i>five pieces served with ranch-dressing, chipotle chili, [7, 9]</i>	
or	
<b>Bourbon-BBQ-Sauce</b> .....	8.5
<i>[7, 9, 10]</i>	

# VEGGIES

oven-baked as one piece	
<b>Cauliflower</b> .....	7.5
 grilled as one piece	
<b>Artichoke</b> .....	7.5
<b>Garlic Aubergine</b> .....	5.5
 <i>served with extra virgin olive oil, lemon garlic oil or lemon yoghurt</i>	

# BAKED POTATO

<b>Classic</b> .....	6.9
<i>sour cream, butter, chives</i>	
<b>Vegan</b> .....	8.5
<i>guacamole, tomatoe-salsa, koriander-salsa</i>	
<b>Salmon</b> .....	9.5
<i>salmon, sour cream, butter</i>	
<b>Pulled Pork</b> .....	7.5
<i>pulled pork, coleslaw, BBQ</i>	
<b>Pastrami</b> .....	8.5
<i>guacamole, pastrami, egg, cheddar</i>	

## SIDES

<b>Side Salad</b> .....	4
<b>Fries</b> .....	4.5
<i>salt flakes, [3, 10]</i>	
<b>Fries</b> .....	4.5
<i>nutmeg, salt flakes, [3, 10]</i>	
<b>Fries</b> .....	5
<i>rosemary, garlic, salt flakes, [3, 10]</i>	
<b>Fries</b> .....	6.5
<i>fried egg, mayonnaise, [3, 10]</i>	
+	+
<b>50g/100g/150g Pastrami</b> .....	2/4/7

# DESSERT

**New York Cheesecake** ..... 3.9  
*blueberry coulis, [1 (wheat), 3, 5, 7]*

**Chocolat Cake** ..... 3.9  
*caramell sauce,*  
*[1 (wheat), 3, 5, 7, 8]*

# LEMONADES

**Homemade Iced Tea**  
**0,3l/0,5l/1l** ..... 3.5/4.5/8.5

**Homemade Lemonade**  
**0,3l/0,5l/1l** ..... 3.5/4.5/8.5

**Homemade Ginger Lemonade**  
**0,3l/0,5l/1l** ..... 3.5/4.5/8.5

**Homemade Special Lemonade**  
**0,3l/0,5l/1l** ..... 3.5/4.5/8.5

**Cucumber-Mint-Water**  
**0,3l/0,5l/1l** ..... 3.5/4.5/8.5

# HOT

Cafe .....	2.4
Espresso .....	2.2
Espresso Macchiato .....	2.4
Double Espresso .....	3.6
Double Espresso Macchiato .....	4
Cappuccino .....	3.2
Latte Macchiato .....	3.7
Hot Milk & Honey .....	3.4
Golden Milk .....	4.5
Kinder Hot Chocolate .....	4
Ginger Tea .....	3.2
Nana Tea .....	3.2
Nana-Ingwer Tea .....	3.2
different Teas .....	3.9
from SAMOVA (auf Anfrage)	

# SOFT

Coke 0,2l .....	3
Coke light 0,2l .....	3
Fanta 0,2l .....	3
Thomas Henry	
Bitter Lemon 0,2l .....	3.5
Ginger Ale 0,2l .....	3.5
Ginger Beer 0,2l .....	3.5
Tonic Water 0,2l .....	3.5
Soda Water 0,2l .....	3.5
Red Bull 0,2l .....	4.5
Taunusquelle	
still/sparkling small 0,2l .....	2.5
still/sparkling large 0,7l .....	5.5

# BEER

Carlsberg .....	3.5
Holsten non-alcoholic .....	3.5
Schneider Weisse Weißbier .....	4
Brooklyn Lager .....	4.9
Somersby Apple Cider .....	4.5

# JUICE

Cloudy Juices: Apple, Cranberry, Maracuja, Orange, Rhubarb 0,3l/0,5l .....	3/5
<i>All juices available in fizzy</i>	

# ROSÉ

**Merlot Rosé** Weingut Uli Metzger – Palatinate

*Refreshingly fruity rosé, with notes of rhubarb, kiwi and gooseberry, rounded off by a beautiful and beguiling spice.*

**0,2l/0,7l** ..... **7/26**

# SPARKLING WINE

**Riesling dry** Sektkellerei Schreier & Kohn – Palatinate

*Fruity fresh and sparkling Riesling with a fine mousse and a perfect balance between acidity and sweetness. Danger: highly addictive!*

**0,1l/0,7l** ..... **5.5/30**

**Champagner** Ruinart Brut

**0,1l/0,7l** ..... **16/85**

**Champagner** Ruinart Rosé

**0,1l/0,7l** ..... **18/95**

# WHITE

## **Grauburgunder** Johanninger – Nahe

*Spicy fresh nose with subtle floral aromas. Full, very harmonious and wonderful juicy. This is how a Pinot Gris should taste!*

**0,2l/0,7l** ..... **8/30**

## **Riesling** Albrecht Engel – Rhinehessen

*Terroir typical and slightly playful Riesling with typical aromas of peach and green apple. The mineral note completes this heavenly wine from the young winemaker from Rheinhessen!*

**0,2l/0,7l** ..... **7.5/28**

## **Liebfraumilch** Hammel & Cie – Palatinate

*Winemaker Christoph Hammel brings back glory to once one of the most popular wines in the country. This new edition satisfies with a fruity fresh white wine cuvée. Not dry, not sweet, but just right!*

**0,2l/0,7l** ..... **7.5/28**

## **Sauvignon Blanc Collage** Hammel & Cie – Palatinate

*Fresh and modern Palatine wine with the typical flavor for which the grape variety is known for. An exotic fruit bomb that bursts with aromas.*

**0,2l/0,7l** ..... **8.5/32**

# RED

## **Koiné Primitivo Salento** Carlo Botter – Apulia

*Primitivo with beautiful cherry and blackberry flavors. Notes of black Pepper, as well as cedar wood complete the wine and leave a lasting impression through a juicy, warm and, above all, long aftertaste.*

**0,2l/0,7l**..... **7.5/28**

## **Bozeto de Exopto** Bodegas de Exopto – Rioja

*Tempranillo, Garnacha and Graciano give this deep red wine the strength that Spain's probably most famous wine region is known for. Fruity aromas meet with mineral and floral notes and provide endless of drinking pleasure!*

**0,2l/0,7l**..... **7.5/28**

## **St. Podo** Weingut Hiestand – Rhinehessen

*This is how red wine from Germany should taste ... rich, red berry with well-integrated woody notes and a smooth finish.*

**0,2l/0,7l**..... **8/30**

## **Romanis** Château Grès Saint Paul – Roussillon

*Cuvee of Syrah, Grenache and Mourvèdre. Fruity, spicy with notes of thyme and rosemary. Mineral fresh on the palate with softer Tannin structure. A thoroughly harmonious and fine wine.*

**0,2l/0,7l**..... **8.5/32**

Identification of the 14 allergens:

1 Gluten containing Cereals, 2 Crustaceans, 3 Egg, 4 Fish, 5 Peanuts, 6 Soybeans, 7 Milk (Lactose), 8 Nuts, 9 Celery, 10 Mustard, 11 Sesame Seeds, 12 Sulfur Dioxide and Sulphites, 13 Lupines, 14 Molluscs