

# VINO THEK

DAS ACHENTAL

## Starters

### Antipasti

San Daniele Ham | Olives | Pecorino | Bacon  
Tomato Dip

28,00 €

Bluefin tuna carpaccio  
Salt lemon | pea | vinaigrette

24,00 €

### Bresaola

Burrata | zebra tomato | pine nut

22,00 €

Grilled green asparagus  
Parmesan | grapefruit | dill gremolata | caper

20,00 €

Vintage Sardine or Tuna  
Lemon | Maldon Salt | Toast

27,00 € each

## From our Berkel

San Daniele Ham

17,00 €

## Intermediate Courses

Crustacean foam soup  
Lobster | courgette flower | brioche | rouille sauce

28,00 €

Sot-l'y-laisse  
Artichoke | Gnocchi | Piemont d'Espelette

22,00 €

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## Main Courses

### Saltimbocca

white asparagus | pea | hollandaise | sage jus

42,00 €

### Monkfish

Cimi di Rapa | Vongole beurre blanc

44,00 €

### Homemade spaghetti

Raw marinated prawns | wild garlic | buffalo mozzarella

34,00 €

### Parmesan ravioli

Green asparagus | pea | date tomato

29,00€

## Pizza

### Margherita

Buffalo Mozzarella | Tomato | Basil

19,00 €

### San Daniele

Buffalo Mozzarella | Rocket | Parmesan

25,00 €

### Pizza Diavoletta

Peppers | Fiori di Latte | Onion

24,00 €

## Dessert

### Ricotta

Rhubarb | raspberry | yoghurt

14,00 €

### coffee

Cheesecake | Milk ice cream | Cantuccini

13,00 €

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## Sparkling and open wines

### Sparkling wine:

|                           |      |         |
|---------------------------|------|---------|
| Drusian Valdobbiadene BLU | 0,1l | 8,50 €  |
| Drusian Rose Marie        | 0,1l | 7,50 €  |
| Laurent Perrier La Cuvee  | 0,1l | 16,50 € |

### White wine:

|  |      |         |
|--|------|---------|
| 2022 Grüner Veltliner Smaragd, Domäne Wachau   | 0,1l | 12,00 € |
| 2023 Grauburgunder Hand in Hand, Klupp & Näkel | 0,1l | 9,50 €  |
| 2023 Chardonnay, Lageder                       | 0,1l | 8,50 €  |
| 2023 Riesling, Weingut Knewitz                 | 0,1l | 7,50 €  |
| 2023 Weissburgunder Qba, Martin Wassmer        | 0,1l | 7,50 €  |

### Rosé wine:

|                                    |      |        |
|------------------------------------|------|--------|
| 2022 Miraval Rosé, Chateau Miraval | 0,1l | 8,50 € |
|------------------------------------|------|--------|

### Red wine:

|                                       |      |         |
|---------------------------------------|------|---------|
| 2020 Merlot XV, Lageder               | 0,1l | 11,50 € |
| 2018 Bad Boy, Jean Luc Thunevin       | 0,1l | 10,50 € |
| 2021 Valpolicella Classico, Le Ragose | 0,1l | 8,50 €  |
| 2021 Spätburgunder, Martin Wassmer    | 0,1l | 8,00 €  |
| 2021 Heritage 1130, Gerard Bertrand   | 0,1l | 7,50 €  |

## Beer

|                     |      |        |
|---------------------|------|--------|
| Maxrainer Helles    | 0,3l | 3,80 € |
| Maxrainer Weissbier | 0,5l | 4,80 € |

## Non-alcoholic

|   |       |         |
|---|-------|---------|
| Brandhof juice  | 0,2l  | 4,70 €  |
| Apple-Apricot   Apple-Sour Cherry   Apple-Black Currant<br>Coca Cola   Fanta   Sprite   Mezzo Mix | 0,2l  | 3,90 €  |
| San Pellegrino  | 1,00l | 11,50 € |
| San Pellegrino  | 0,50l | 6,00 €  |
| Adelholzener still   sparkling  | 0,75l | 9,50 €  |
| Adelholzener still   sparkling  | 0,25l | 3,20 €  |