



# MENU

# Starters

**FOURSIDE SALAD<sup>6</sup>** 7.90 €

Colourful salad mix with a herb mustard vinaigrette<sup>C,F,G,I,J,K</sup>

**CHOOSE ADDITIONALLY**

Caramelized goat cheese<sup>G</sup> 4.90 €

Fried chicken breast flakes<sup>F,G,H,I,J</sup> 4.90 €

King prawns (four pieces)<sup>B,J</sup> 5.90 €

**CAESAR SALAD<sup>2,6</sup>** 8.90 €

Romaine lettuce with Caesar dressing<sup>C,D,G,J,I,K,F</sup>, croutons<sup>A:WHEAT,C,G,K</sup>  
and Grana Padano<sup>G</sup>

**CHOOSE ADDITIONALLY**

Fried chicken breast flakes<sup>F,G,H,I,J</sup> 4.90 €

**BEEF TATAR<sup>C,I,J,2</sup>** 8.90 €

Mild spiced beef, with frisée, basil pesto<sup>H:PINE NUTS,G</sup>  
and sliced Grana Padano<sup>G</sup>

C,F,G,H:PINE NUTS,QUINOA,PUMPKIN SEEDS,SUNFLOWER SEEDS,I,J,K

**CARPACCIO OF SALMON AND HALIBUT<sup>D,2</sup>** 12.90 €

refined with citrus aromas, served wild herbs salad

C,F,G,H:PINE NUTS,QUINOA,PISTACHIO,I,J,K

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## oOo Soups oOo

TOMATO SOUP RUSTICA<sup>F,I,J,K,6</sup>  
refined with basil and mozzarella<sup>G</sup>

5.90 €

COCONUT CURRY SOUP<sup>B,C,D,F,G,I,J,K,1</sup>  
with vegetables and chicken

6.90 €

## ~Tarte flambée~

THE ALSATIAN<sup>A:WHEAT,3</sup>  
with sour cream<sup>G</sup>, bacon, onions and leek

9.90 €

THE VEGETARIAN<sup>A:WHEAT</sup>  
with sour cream<sup>G</sup>, bell pepper, red onions and feta cheese<sup>G</sup>

9.90 €

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# 🍝 Pasta 🍝

Enjoy our pasta dishes with either pappardelle, penne or spaghetti<sup>A:SEMOLINA,C.</sup>

**AGLIO E PEPERONCINO**<sup>F,I,J</sup> 9.90 €

with olive oil, roasted garlic cubes and chili

**TUSCANY**<sup>G,I,6,7</sup> 10.90 €

with thyme, basil, garlic, green and black olives  
and grated Grana Padano<sup>G</sup>

**BOLOGNESE**<sup>F,I,J,K,6</sup> 12.90 €

Classic with beef, carrots and juicy tomatoes,  
and grated Grana Padano<sup>G</sup>

**CARBONARA**<sup>C,G,I,2,3,6</sup> 12.90 €

with savoury bacon strips in cream and grated Grana Padano<sup>G</sup>

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# ● ● ● Burger ● ● ●

Our burgers come in a burger bun<sup>A:WHEAT,RYE,G,K</sup> with coleslaw, ketchup and mayonnaise<sup>1,2,6</sup>. We offer homemade French fries, spicy potato wedges or sweet potato fries to choose of.

**VEGGIE BURGER<sup>6</sup>** 10.90 €

Falafel carrot patty<sup>C,F,G,I,J,K</sup>, red onions, radish crisps and burger sauce<sup>C,F,G,I,J,K</sup>

**CRISPY CHICKEN BURGER** 11.90 €

Chicken breast in crunchy coating<sup>A:WHEAT,CORNSTARCH,C,G</sup>, salad, tomato, cucumber, red onions, cress and burger sauce<sup>C,F,G,I,J,K</sup>

**BIG BBQ BACON BURGER<sup>3,6</sup>** 12.90 €

180g juicy beef, bacon, barbecue sauce<sup>A:WHEAT,C,F,I,J,K</sup>, tomato, cucumber and fried onions (optionally gratinated with cheddar cheese<sup>G</sup>)

**PULLED BEEF BURGER<sup>6</sup>** 12.90 €

with barbecue sauce<sup>A:WHEAT,C,F,I,J,K</sup>, rucola, tomato, cucumber, juicy and spicy pulled beef<sup>C,F,G,I,J,K</sup>, red onions, burger sauce<sup>C,F,G,I,J,K</sup> and freshly grated horseradish

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# = Main Course =

WIENER SCHNITZEL<sup>A:WHEAT,C</sup> 19.90 €

Baked in butter lard with fresh lettuce<sup>C,G,I,F,J,K,6</sup>  
and fried potatoes<sup>3</sup>

CALF'S CHEEK<sup>A:WHEAT,F,I,J,K,6</sup> 21.90 €

in fine cream with tomato and shallot,  
served with gnocchi<sup>A:SEMOLINA,C</sup> and tomato zucchini vegetables

SALMON STEAK<sup>D</sup> 21.90 €

Grilled in aromatics, served with leaf spinach,  
vegetable rice and lime cream sauce<sup>A:CORNSTARCH,D,I,J</sup>

## OUR SECRET TIP

SUPREME OF CORN POULARDE FROM THE GRILL<sup>G,F,I,J,K</sup> 19.90 €

or

FLAT IRON STEAK 22.90 €

with green asparagus, mushrooms, cherry tomato,  
with truffled linguine in cream<sup>A:SEMOLINA,C,G</sup> and herb butter<sup>F,G,I</sup>

RUMP STEAK 26.90 €

250g rump steak with pepper cream sauce<sup>A:CORNSTARCH,G,I,J</sup>,  
green bean variation<sup>F,I,J</sup> and potato gratin<sup>G,I,J</sup>

*Choose the cooking level*

Rare, medium rare, medium, well done

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## ≈ Sweets ≈

CRÊPE<sup>A:WHEAT,C,G</sup>

in orange caramel sauce with vanilla ice cream<sup>C,G,A:CAROB GUM,GUAR GUM</sup>

5.90 €

TIRAMISU<sup>A:WHEAT,C,G,E,H:ALMONDS,HAZEL NUTS</sup>

with raspberry sauce, fresh berries and cocoa

6.90 €

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## VIEZ

VIEZ (APPLE CIDER)  
Weingut Biewers, Tawern

Porz 0,4 l  
4.00 €

VIEZ SPRITZ, LIMO, COLA

4.00 €

## SPARKLING WINE

2016 RIESLING SEKT, BRUT<sup>L</sup>  
Sektgut St. Laurentius, Klaus Herres, Leiwen/ Mosel

Glass 0.1 l  
7.00 €

Bottle 0.75 l  
39.00 €

## ROSÉ WINE

2017 BLAUER SPÄTBURGUNDER,  
SEMIDRY<sup>L</sup>  
Weingut Brees Ferber, Leiwener Klostergarten/ Mosel

Glass 0,2 l  
6.00 €

Bottle 0,7 l  
21.00 €

2018 SPÄTBURGUNDER ROSÉ, DRY<sup>L</sup>  
Weingut Thul, Ensch/ Mosel

7.00 €

23.00 €

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## WHITE WINE

	Glas 0.2 l	Bottle 0.7 l
<b>2016 RIESLING, DRY<sup>L</sup></b> Weingut Daniel Anker, Köwerich/ Mosel	6.00 €	21.00 €
<b>2018 GRAUER BURGUNDER, DRY<sup>L</sup></b> Weingut Biewers, Tawern-Fellerich	7.00 €	23.00 €
<b>2017 RIESLING SPÄTLESE, FEINHERB<sup>L</sup></b> Weingut Christian Schu, Pölich/ Mosel	7.00 €	23.00 €
<b>2016 RIESLING, OFFDRY<sup>L</sup></b> Weingut von Hövel, Konz-Oberemmel/ Saar	7.50 €	25.00 €
<b>2017 RIESLING KABINETT, DRY<sup>L</sup></b> Weingut F.J. Eifel, Trittenheim/ Mosel	7.50 €	25.00 €

## RED WINE

<b>2017 MERLOT IGT, DRY<sup>L</sup></b> Villa Albinoni, Veneto, Italien	6.00 €	21.00 €
<b>2012 SPÄTBURGUNDER, SEMIDRY<sup>L</sup></b> Weingut Familie Rauhen, Thörnich/ Mosel	7.50 €	25.00 €

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## BEER

### DRAFT BEER

BITBURGER PILS 0.3 L 3.50 €

BITBURGER PILS 0.5 L 4.90 €

- in chilled stone jug

TH. KÖNIG ZWICKEL 0.3 L 3,50 €

0.5 L 4,90 €

RADLER

0.3 L 3.50 €

0.5 L 4.90 €

### BOTTLED BEER

BITBURGER PILS 0.33 L 3.70 €

BITBURGER RADLER 0.33 L 3.70 €

KÖSTRITZER DARK BEER 0.33 L 3.70 €

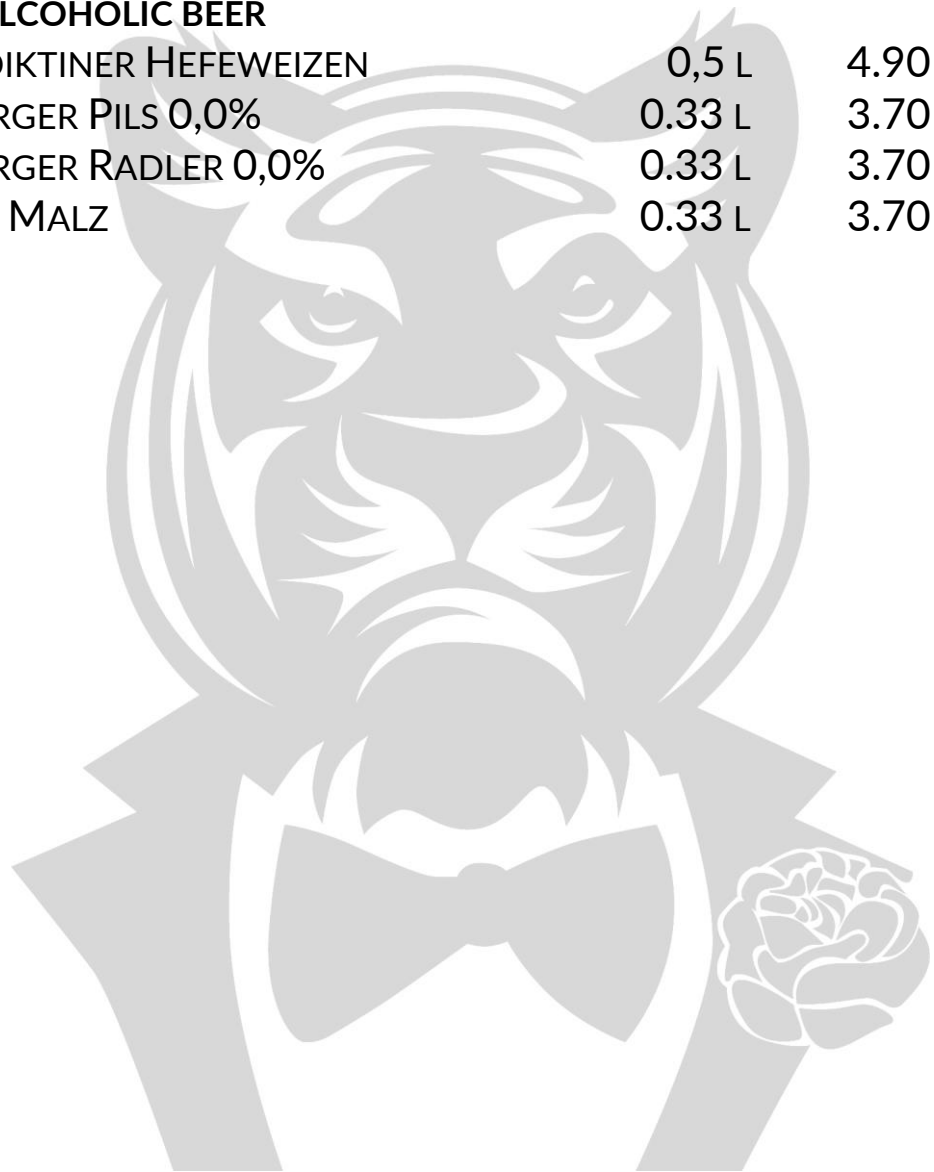
BENEDIKTINER HEFEWEIZEN 0.5 L 4.90 €

unfiltered, dark

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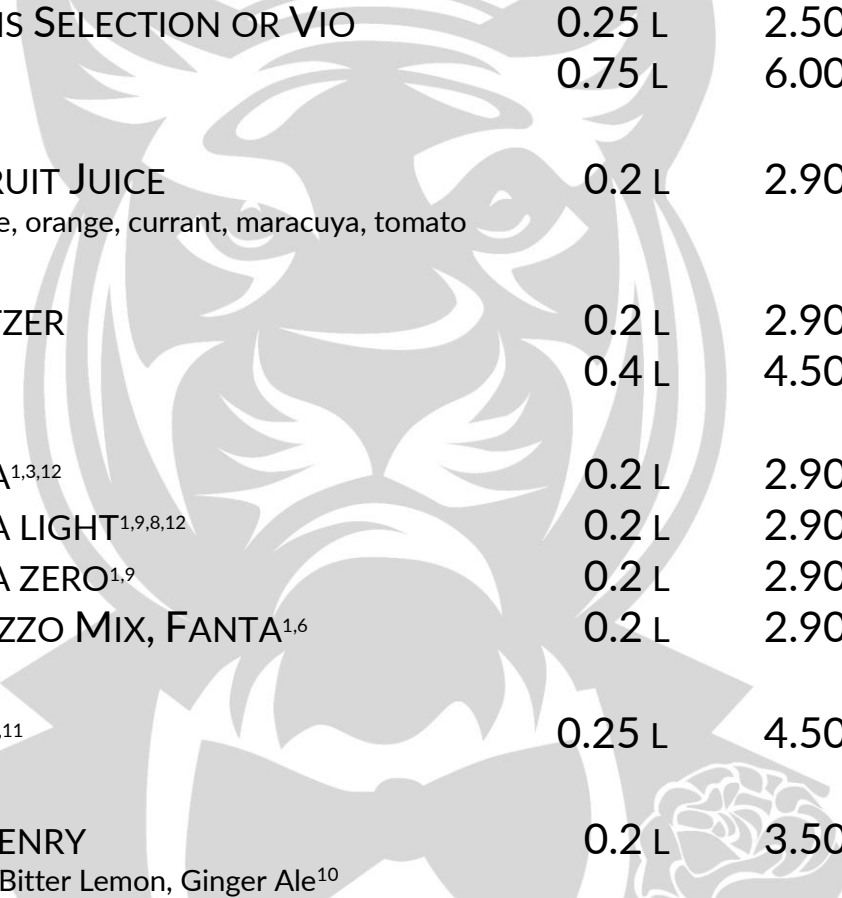
**NON ALCOHOLIC BEER**

BENEDIKTINER HEFEWEIZEN	0,5 L	4.90 €
BITBURGER PILS 0,0%	0.33 L	3.70 €
BITBURGER RADLER 0,0%	0.33 L	3.70 €
KANDI MALZ	0.33 L	3.70 €



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## NON ALCOHOLIC DRINKS



APOLLINARIS SELECTION OR VIO	0.25 L	2.50 €
	0.75 L	6.00 €
GRANINI FRUIT JUICE	0.2 L	2.90 €
pineapple, apple, orange, currant, maracuya, tomato		
JUICE SPRITZER	0.2 L	2.90 €
	0.4 L	4.50 €
COCA COLA <sup>1,3,12</sup>	0.2 L	2.90 €
COCA COLA LIGHT <sup>1,9,8,12</sup>	0.2 L	2.90 €
COCA COLA ZERO <sup>1,9</sup>	0.2 L	2.90 €
SPRITE, MEZZO MIX, FANTA <sup>1,6</sup>	0.2 L	2.90 €
RED BULL <sup>1,9,11</sup>	0.25 L	4.50 €
THOMAS HENRY	0.2 L	3.50 €
Tonic Water <sup>10</sup> , Bitter Lemon, Ginger Ale <sup>10</sup>		

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## RUDAS' CLASSICS



<b>HUGO</b> Elderflower cordial   Riesling sparkling wine   lime   mint   soda	0.2 L	7.50 €
<b>APEROL SPRITZ</b> Aperol   Riesling sparkling wine   orange   soda	0.2 L	7.50 €
<b>LILLET BERRY</b> Lillet Blanc <sup>L</sup>   Wild Berry	25 CL	7.50 €
<b>GIN TONIC</b> Tanqueray Gin <sup>L</sup>   Thomas Henry Tonic Water <sup>10</sup>	25 CL	8.90 €
<b>CUBA LIBRE</b> Havana Club 7 años <sup>L</sup>   lime   Coca Cola <sup>1,9,8,12</sup>	25 CL	9.00 €

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## GIN

**TANQUERAY GIN 47,3 % VOL.** 4 CL 6.00 €  
Especially dry and pure with an intense juniper note.

**HENDRICK'S GIN 44 % VOL.** 4 CL 9.00 €  
Soft and harmoniously balanced, refreshing and very special  
aroma through rose petals and cucumbers.

**GIN MARE MEDITERRANEAN GIN**  
**42,7 % VOL.** 4 CL 11.00 €  
Powerful and complex with aromas of rosemary, thyme, juniper,  
green olives and some pepper. The finish is surprisingly long-lasting  
and floral, with clear notes of citrus peel.

**FERDINAND'S SAAR DRY GIN**  
**44 % VOL.** 4 CL 13.00 €  
Handpicked native botanicals, numerous exotic additive  
and an infusion of the best Riesling grapes grown on steep slopes.  
A total of about 30 botanicals cause an true taste explosion.

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## VODKA

SMIRNOFF RED LABEL <sup>1</sup> – USA	4 CL	5.50 €
GREY GOOSE <sup>1</sup> – FRANCE	4 CL	11.00 €

## WHISKEY

IRISH WHISKEY JAMESON <sup>1,L</sup>	4 CL	5.90 €
AMERICAN WHISKEY JACK DANIEL'S TENNESSEE OLD NO.7 <sup>1,L</sup>	4 CL	6.90 €
BLENDED SCOTCH WHISKY CHIVAS REGAL 12 YEARS <sup>1</sup>	4 CL	7.90 €
ISLAY / SKYE TALISKER 10 YEARS <sup>1</sup>	4 CL	8.90 €
HIGHLAND SINGLE MALT WHISKY THE MACALLAN DOUBLE CAST 12 YEARS	4 CL	12.00 €

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## RUM – COGNAC – SHERRY

PAMPERO RON BLANCO - Venezuela	4 CL	5.00 €
HAVANA CLUB 7 AÑOS - Cuba	4 CL	8.00 €
RÉMY MARTIN V.S.O.P <sup>1,L</sup>	4 CL	8.90 €
HENNESSY FINE DE COGNAC <sup>1</sup>	4 CL	11.90 €
SANDEMAN DRY <sup>1,L</sup> - Seco Sherry Fino	5 CL	4.90 €
SANDEMAN MEDIUM DRY <sup>1,L</sup> - Sherry Amontillado	5 CL	4.90 €
SANDEMAN MEDIUM SWEET <sup>L</sup>	5 CL	4.90 €

## VERMOUTH

MARTINI BIANCO <sup>L</sup>	4 CL	5.50 €
MARTINI EXTRA DRY	4 CL	5.50 €
MARTINI ROSSO <sup>L</sup>	4 CL	5.50 €

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## AQUAVIT

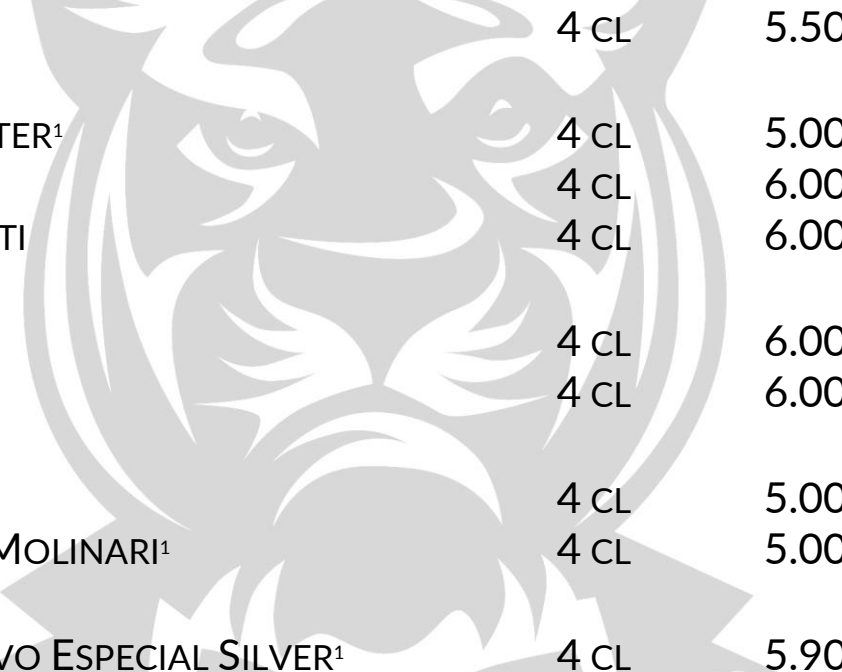
LINIE AQUAVIT <sup>1</sup>	4 CL	6.00 €
MALTERS AQUAVIT <sup>1</sup>	4 CL	6.00 €

## FRUIT BRANDY – GRAPPA

BIEWERS FRUIT BRANDY	2 CL	4.90 €
BIEWERS MIRABELLE	2 CL	4.90 €
BIEWERS WILLIAMS	2 CL	4.90 €
BIEWERS PLUM	2 CL	4.90 €
NONINO GRAPPA MERLOT	2 CL	7.00 €
NONINO GRAPPA CHARDONNAY	2 CL	7.00 €

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## LIQUEUR / HERB LIQUEUR / BITTERS / ANIS / TEQUILA



BAILEYS <sup>1,3</sup>	4 CL	5.50 €
JÄGERMEISTER <sup>1</sup>	4 CL	5.00 €
AVERNA	4 CL	6.00 €
RAMAZZOTTI	4 CL	6.00 €
CAMPARI <sup>11</sup>	4 CL	6.00 €
APEROL <sup>1</sup>	4 CL	6.00 €
OUZO <sup>1</sup>	4 CL	5.00 €
SAMBUCA MOLINARI <sup>1</sup>	4 CL	5.00 €
JOSE CUERVO ESPECIAL SILVER <sup>1</sup>	4 CL	5.90 €

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## HOT DRINKS



ESPRESSO <sup>9</sup>	2.60 €
ESPRESSO MACCHIATO <sup>9,G</sup>	2.80 €
CAFÉ CREMA <sup>9</sup>	3.10 €
DOUBLE ESPRESSO <sup>9</sup>	3.20 €
CAPPUCCINO <sup>9,G</sup>	3.50 €
MILKY COFFEE <sup>9,G</sup>	3.80 €
LATTE MACCHIATO <sup>9,G</sup>	3.80 €
HOT CHOCOLATE <sup>G</sup>	3.10 €
HOT CHOCOLATE WITH CREAM <sup>G</sup>	3.20 €
GLASS OF TEA	2.90 €
Our tea variety from EILLES: Darjeeling, Earl Grey, English Breakfast, Herbal Garden, Camomile, Peppermint, Summer Berry, Apple, Rooibos Vanilla	

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# ALLERGENS

A	Gluten-containing cereals, in particular wheat (such as spelled and Khorasan wheat), rye, barley, oats or hybrid strains and derived products
B	Crustaceans and derived products
C	Eggs and derived products
D	Fish and derived products
E	Peanuts and derived products
F	Soybeans and derived products
G	Milk and derived products (including lactose)
H	Nuts, in particular almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia or Queensland nuts and derived products
I	Celery and derived products
J	Mustard and derived products
K	Sesame seeds and derived products
L	Sulfur dioxide and sulphites in concentrations of more than 10 mg / kg or 10 mg / l as total SO <sub>2</sub> to be calculated for products, which are ready for consumption or are returned to their original state according to the manufacturer's instructions
M	Lupines and derived products
N	Mollusks and derived products

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# ADDITIVES

1	Colouring
2	Preservatives
3	Nitrite curing salt
4	Flavour enhancer
5	Phosphate
6	Antioxidant
7	Blackened
8	Sweetener
9	Caffeine
10	Quinine
11	Taurine
12	Acidifier E338

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