



RESERVATION

Dear guests,
we kindly ask you to refrain from making loud phone calls or video calls,
as well as playing media content.
This helps us maintain a quiet and pleasant atmosphere for everyone
- thank you very much.

KAFFEEHAUS WITTEKIND / Seebener Str. 20 - 06114 Halle (Saale)
0345-22602882 / post@kaffeehaus-wittekind.de
www.kaffeehaus-wittekind.de / Facebook & Instagram: kaffeehauswittekind

FOOD

Mo -Fr **12 - 15** & **17 - 21** p.m. / Sa 12 - 21 p.m. / So 12 - 19 p.m.

APPETIZER

Vitello Tonnato

tenderly poached veal,
tuna mayonnaise, capers,
served with Ochsenberg bread
18,5 €

Caramelized beef carpaccio

with pan-fried oyster mushroom caps, olive oil,
a bouquet of salad greens, Parmigiano-Reggiano,
served with Ochsenberg bread
21,9 €



Beetroot Carpaccio

thinly sliced, with homemade cashew parmesan,
nutty pumpkin seed oil, garlic oil, and fresh lemon,
served with Ochsenberg bread
15,5 €

SOUPS

as a starter 8,9 €
as a main course 13,3 €



Red Bell Pepper Cream Soup

with a crispy caper topping,
served with Ochsenberg bread



Exotic Pumpkin Curry Soup

with coconut milk, served with Ochsenberg bread

Fruity tomato essence

with deep-fried herb leaves and vegetable brunoise,
served with Ochsenberg garlic bread

OPEN SANDWICH

(main course)



Avocado Sandwich

house-baked Ochsenberg bread with
avocado, lettuce, tomatoes, and balsamic glaze
17,9 €

EXTRAS

4-month-matured, hand-salted,
paper-thin Wittekind ham
+ 3,5 €

or

house-cured salmon fillet with lemon,
juniper, and dill, smoked
over beechwood
+ 5,5 €

FOOD

Mo -Fr 12 - 15 & 17 - 21 p.m. / Sa 12 - 21 p.m. / So 12 - 19 p.m.

Saltimbocca

French corn-fed chicken breast (Label Rouge),
with sage, wrapped in Heiligenthal ham,
served on ratatouille vegetables
25,2 €

Veal schnitzel

with Wittekind red wine reduction,
hand-cut French fries,
bouquet of salad with
Wittekind vinaigrette
35,9 €

Roast venison neck

in a cherry-pepper jus, served with seasonal green
vegetables and bread dumplings
33,9 €

Scaloppine Marsala

Pan-seared slices of pork loin
in a Sicilian dessert wine sauce,
served with romanesco and buttered gnocchi
24,9 €

Brawn

with house-baked Ochsenberg bread,
remoulade sauce,
Spreewald pickle and a bouquet of salad
21,9 €
optionally with crunchy potato salad
+ 4,5 €

Polpette al Sugo

Italian meatballs in a braised
tomato sauce with basil, served with
toasted Ochsenberg garlic bread
22,5 €

WITTEKINDS FAVORITE PASTA

Gnocchi alla Salvia

Handmade potato noodles
tossed in sage butter, served with
Parmigiano Reggiano
20,5 €

Pasta della Mamma Lenzen

with Gorgonzola, caramelized
walnuts, and Parmigiano Reggiano
22 €

Pasta al Limone

Amalfi lemon, olive oil, garlic,
Parmigiano-Reggiano, and basil
21,9 €

✶ Pasta all'Arrabbiata

Fiery Sugo alla Napoletana
with Mediterranean vegetables and chili,
served with cashew parmesan
18,5 €

WITTEKINDS FAVORITE FRIES CREATION

hand-cut French fries

optionally with homemade
Wittekind red wine reduction,
tuna mayonnaise, aioli, or
barbecue sauce
12,9 €

FOOD

Mo -Fr 12 - 15 & 17 - 21 p.m. / Sa 12 - 21 p.m. / So 12 - 19 p.m.

GRAND WITTEKIND SANDWICHES

served on grilled,
hand-baked Shokupan bread,
with hand-cut fries

Wittekind's Bourguignon Sandwich

thin slices of Burgundy-style roast,
Wittekind red wine reduction,
Heilighenthaler cured bacon, onion,
Spreewald pickle, Old Amsterdam Gouda, and
homemade aioli
20,5 €

Barbacoa Sandwich

Slow-cooked beef (12 hours),
spicily seasoned with lime and chili,
served with guacamole, fresh tomatoes, and red onions
20,5 €

Salmon Tartare Sandwich

Fine salmon tartare in crème fraîche
with cucumber slices, crunchy potato slices, and
aromatic Heilighenthaler root-cured bacon
21,9 €

Roastbeef Sandwich

Slices of sous-vide beef striploin with a robust
whiskey-pepper mayo, French soft cheese, balsamic
onions, and oven-roasted bell peppers
20,5 €

BOWLS

Amtsgarten Bowl

House-cured salmon fillet with lemon, juniper, and dill,
beechwood-smoked, ratatouille, pearl barley risotto, beetroot,
assorted leaf salads with Wittekind vinaigrette
24,9 €

Pandileo Bowl

Crispy French corn-fed chicken (Label Rouge)
in tempura batter,
beetroot, herbed cashew cream, pearl barley risotto,
mixed leaf salad with Wittekind vinaigrette
22,9 €

Caesar Salad

Crunchy chicken nuggets made from French corn-fed chicken
(Label Rouge), Romaine lettuce hearts, Caesar dressing, roasted
cashews, Parmigiano-Reggiano, Heilighenthaler cured pork
belly, Ochsenberg croutons, and cherry tomatoes
24,9 €



Riveufer Bowl

Mediterranean-style baked eggplant (Parmigiana-style)
with cashew parmesan on a bed of fresh arugula, fresh
herb-cashew cream, and a fruity beetroot and persimmon
salad
23,9 €

DESSERTS

Panna Cotta

Classically prepared vanilla cream,
turned out onto hot cherry compote
12,9 €

Salzburger Mozartknödel

Quark dumplings filled with nougat and pistachio marzipan,
rolled in sponge cake crumbs, served on stewed plums
13,9 €

Light and Airy Nougat Mousse

delicately melting, aerated, atop a fruity
pineapple carpaccio
13,9 €

BREAKFAST

saturdays and sundays from **9:00 am - 12:00 pm**

SPECIALS

freshly squeezed orange juice 0,2l - 5,9 €

freshly squeezed orange juice with ginger concentrate 0,2l - 7,9 €

French sparkling wine 0,1l - 6,3 €

SWEET

Sweet Breakfast

house-baked croissant,
house-baked Wittekind baguettes,
assorted homemade
Wittekind fruit spreads,
honey, cream cheese, Nutella, fruit

17,9 €

vegan optional available

Basil Yogurt Bowl

Creamy, fresh basil Skyr yogurt
with red berries and crunchy nut granola

16,5 €

French Toast

Handmade Shokupan toast bread, baked to
a golden brown

Optional:

with applesauce and cinnamon & sugar

16,9 €

or

Bacon and maple syrup

18,9 €

Eggs Benedict Wittekind-Style

two poached eggs on a bed of crispy
bacon, avocado, and house-baked brioche,
topped with creamy hollandaise sauce; served
with a side salad

22,5 €

Eggs Benedict Saale-Style

Two poached eggs on house-cured
salmon fillet—smoked over beechwood
with lemon, juniper, and dill—served
on homemade brioche with avocado, topped with
creamy hollandaise sauce, accompanied
by a side salad

25 €

SAVORY

Cheese Breakfast

house-baked Wittekind baguettes,
slice of Ochsenberg bread, Brie, Gorgonzola,
Old Amsterdam Gouda, Tête de Moine,
Saint Albray, butter, cream cheese,
homemade Wittekind fruit spread,
salad, fruit, boiled egg

24,5 €

Mixed Breakfast

house-baked Wittekind baguettes,
slice of Ochsenberg bread, butter, two types
of cheese, Wittekind salami, liver sausage,
Spreewald pickle, homemade Wittekind
fruit spread, salad, fruit, boiled egg

24,5 €

Scrambled eggs or

3 fried eggs

with bacon and spring onions,
slice of Ochsenberg bread, butter,
fresh herbs, salad

16,9 €

Large Wittekind Breakfast for two

Bread basket, assorted cheeses and cold cuts,
two boiled eggs, butter, salad, fruit,
homemade Wittekind fruit spread,
house-cured salmon fillet with lemon,
juniper, and dill—beechwood-smoked—
served with horseradish; choice of
two glasses of freshly squeezed orange juice
(0.2l each) or French sparkling wine 0,1l

47,9 €

BREAKFAST

saturdays and sundays from **9:00 am - 12:00 pm**

BROTZEIT

Sonnenburg Breakfast

Slice of Ochsenberg bread topped with Wittekind
Salami, Parmigiano Reggiano, fried egg,
Bacon, baked beans, onions, lettuce,
Balsamic glaze, fruit
19 €



Vegan Sonnenburg Breakfast

Slice of Ochsenberg bread topped with baked beans,
avocado, salad, balsamic glaze, fruit
18,5 €

BREAKFAST EXTRAS

House-cured salmon fillet with lemon, juniper,
and dill, smoked over beechwood,
served with horseradish + 5,5 €

boiled egg + 2,7 €

homemade fruit spread + 3,3 €

homemade croissant + 3,4 €

homemade Pain au Chocolat + 3,4 €

Portion of homemade bread or
baguette + 2,6 €

Portion of butter + 1,1 €

freshly squeezed orange juice 0,2l + 5,9 €

freshly squeezed orange juice
with ginger concentrate 0,2l + 7,9 €

French sparkling wine with
orange juice 0,1l + 7,9 €

French sparkling wine 0,1l + 6,3 €

ICE CREAM SUNDAE & SHAKES

until 5 p.m.

ICE CREAM SUNDAE

Our ice cream sundaes consist of 3 scoops of ice cream

Chocolate Sundae

Macaé chocolate and vanilla ice cream,
freshly whipped cream, chocolate sauce,
chocolate shavings

10,3 €

Swedish-style Sundae

Vanilla ice cream, eggnog, applesauce,
freshly whipped cream

11,3 €

Black Forest Cherry Sundae

Macaé chocolate and vanilla ice cream,
cherries, freshly whipped cream, chocolate
shavings, cherry liqueur

11,6 €

Toffee Nut Sundae

Macaé chocolate, vanilla, and salted caramel ice
cream, hazelnut sauce, freshly whipped cream,
nut brittle

11,1 €

Coffee House Dream

Macaé chocolate ice cream, salted
caramel ice cream, Kahlúa, hazelnuts, freshly
whipped cream

11,9 €

SPECIAL

Peach Melba Sundae

Vanilla ice cream, peaches, raspberry sauce,
freshly whipped cream, toasted almonds

11,9 €

EXTRAS

A portion of fresh whipped cream + 1,5 €

1 scoop of ice cream of your choice + 2,4 €

Kahlúa / Eggnog / Cherry Liqueur / Baileys
2cl + 2 €

Espresso Shot + 1 €

Toppings + 0,9 €

multicolored sprinkles, chocolate sprinkles,
chocolate-coated candies, nut brittle, chocolate
sauce,
strawberry sauce, caramel sauce,
passion fruit sauce, hazelnut sauce

MILCHSHAKES

0,3l for 7,1 €

with freshly whipped cream 8,1 €

Chocolate

Strawberry

Vanilla

Mango

optional: 2 scoops of your choice

Ice cream flavors

Chocolate Macaé
Vanilla Lemon Curd
Strawberry
New York Cheesecake
Salted Caramel
Coconut
Poppy Seed Marzipan
Pineapple with Coconut
Stracciatella
Mango
Lemon
Lychee

COFFEE

Single/double espresso

2,7 / 3,7 €

Macchiato + 0,2 €

Cup / Mug of Café Crema

3,8 / 4,5 €

optionally decaffeinated

Cup / Mug of filter coffee

3,8 / 4,5 €

Cup / Mug Americano

3,8 / 4,5 €

Espresso diluted with hot water

Cappuccino small / large

4,3 / 5,2 €

Cappuccino Brûlée small / large

Cappuccino with a caramelized
layer of milk foam

4,6 / 5,7 €

Flat White

Double espresso with milk foam

4,9 €

Latte Macchiato

4,9 €

White coffee

4,9 €

optionally decaffeinated

Matcha Latte

5,9 €

Chai Latte

4,9 €

Hot chocolate (dark/white)

4,9 €

with freshly whipped cream + 1€

CAKES

In our cake display, you will always find a
wide selection of our fresh,
homemade cakes

EXTRAS

extra Espresso shot + 1€

Flavors + 1 €

Cinnamon, Vanilla, Caramel, Coconut, Hazelnut, Almond,
Frosted Mint, Chocolate Cookie, Macadamia

lactose-free milk or oat milk + 0,7 €

extra freshly whipped cream + 1€

SOMMER SPECIALS

Iced Latte

5,2 €

Iced Caramel Latte

Iced latte macchiato,
caramel sauce, caramel syrup, whipped cream,
caramel shards

6,8 €

Iced Pistachio Latte

cold latte macchiato, ice cubes,
pistachio butter, pistachio flavoring,
pistachios

6,8 €

Iced Chai Latte

5,1 €

Iced Strawberry Latte

6,7 €

Iced Dirty Chai Latte

with Espresso-shot

6,1 €

Iced Matcha Latte

6,1 €

Iced Strawberry Matcha Latte

6,9 €

Iced Coconut Matcha Latte

6,9 €

Iced coffee

Iced coffee, vanilla ice cream, whipped cream,
chocolate sauce

7,5 €

Iced chocolate

Iced cocoa, vanilla ice cream, whipped cream,
chocolate sauce, chocolate sprinkles

7,9 €

Cold Brew Vanilla Latte

cold-extracted coffee, vanilla flavoring,
milk, ice cubes

5,7 €

Cold Brew

coffee cold-extracted over several hours

4,6 €

WITTEKIND SPECIAL

Mont Blanc

Filter coffee, ice cubes, cream, orange
flavoring,
nutmeg, orange zest

6,5 €

EXTRAS

extra Espresso shot + 1€

Flavours + 1 €

Cinnamon, Vanilla, Caramel, Coconut, Hazelnut, Almond,
Frosted Mint, Chocolate Cookie, Macadamia

lactose-free milk or oat milk + 0,7 €

extra freshly whipped cream + 1€

TEA

Loose-leaf tea from Eilles served in a cup

FRUIT & HERBAL BLENDS

Relax Ayurvital

Herbal and spice blend of
rooibos, cinnamon, ginger, hawthorn,
St. John's wort, chamomile, anise,
valerian root, coriander, and cardamom

4,1 €

Chamomile

4,1 €

Organic Vervenia

this herbal blend of verbena, lemon balm, and lemon
myrtle is recommended as a digestif

4,4 €

BLACK TEA

Earl Grey

fine Darjeeling-Ceylon-China blend,
zesty bergamot fruit

4,1 €

English Caramel

with delicately sweet caramel pieces and a classic
English creamy toffee flavor

4,1 €

Assam Special Broken

4,1 €

GREENTEA

Organic Wulu Cha Yantou Green Tea

Spring flush from Chinese gardens,
fragrant, floral notes

4,4 €

Sun of Asia Royal

Sencha blended with
lemongrass, safflower blossoms, citrus fruit flavoring

4,1 €

Sencha Ecolada Royal

Sencha with pieces of pineapple and strawberry,
and a creamy, fruity strawberry-colada flavor

4,1 €

Formosa Royal Oolong

semi-fermented tea from Taiwan,
hand-rolled, fragrant and aromatic, barely bitter,
slightly bready

4,4 €

Japan Genmaicha

Sencha with roasted rice; delicately sweet flavor
with a light roasted note

4,4 €

China Jasmin Tai Mu Long Zhu

Hand-rolled jasmine tea pearls—or “dragon’s eyes”—
from the mountains of China;

unparalleled sweetness with a delicate
jasmine aroma

4,4 €

WITTEKIND SPECIALS

Ginger-Lemon-Mint

5,5 €

Elderflower, Lemon, and Mint

5,5 €

All teas available with
Lemon + €0.40
Honey + €0.40

NON-ALCOHOLIC BEVERAGES

LEMONADE

Bionade

Elderflower / Lychee / Ginger-Orange
Lemon-Bergamot / Raspberry-Plum
Currant-Rosemary / Cloudy Lemon
0,33l - 4,2 €

Paulaner Spezi

0,33l - 4,3 €

Afri Cola / Bluna Orange /

Bluna Lemon

0,2l / 0,4l - 3,2 € / 4,7 €

Afri Cola sugarfree

0,2l - 3,2 €

Schweppes

Bitter Lemon / Wildberry / Tonic Water
Ginger Ale
0,2l / 0,4l - 3,2 € / 4,7 €

JUICES & NECTARS

from Granini

Apple / Banana / Cherry / Orange
Grapefruit / Mango / Blackcurrant
0,2l / 0,4l - 3,4 € / 4,8 €

ICETEA

homemade - 0,3l - 4,7 €

Earl Grey Lemon

Lemon Verbena Mint

Lime Ginger

Jasmine Apple Kiwi

WATER

Staatlich Fachingen

Medium / Natural

0,25l / 0,75l - 3 € / 5,9 €

Table water

Karaffe 0,5l - 4,5 €

WATERCOCKTAILS

Alcohol-free, with healing water from
Staatlich Fachingen
je 0,3l - 5 €

Sun Dance

Mandarin, passion fruit, lime

Tropical Breeze

Pineapple, kiwi, lemon

Ray of Sunshine

Melon, orange, lime

Herbal Thief

Lavender, lemon, honey

Garden Art

Basil, cucumber, lime

Globetrotter

Woodruff, green apple, lime

WITTEKIND SPEZIAL

0,3l - 5,5 €

Ginger-Lemon-Mint Soda

Elderflower-Lemon-Mint Soda

BEER

HackerPschorr Münchner Helles

on tap: 0,3l / 0,5l - 4,2 € / 5,5 €

Paulaner Hefeweizen naturally cloudy

on tap: 0,3l / 0,5l - 4,2 € / 5,5 €

Köstritzer Black Beer

0,33l - 4 €

Diesel / Radler

0,3l / 0,5l - 4,2 € / 5,5 €

Banana Wheat Beer / Cola Wheat Beer

0,3l / 0,5l - 4,2 € / 5,5 €

ALCOHOLFREE

Paulaner Hefeweizen alcoholfree

0,5l - 5,4 €

Fürstenberg alcoholfree pilsner

0,33l - 4,2 €

APERITIFS / COCKTAILS / SHOTS

APERITIFS

Martini Bianco / Rosso

5 cl - 6,5 €

Aperol Spritz

Aperol, French sparkling wine, orange, soda

8,7 €

Bergamot-Grapefruit Spritz

Italicus, grapefruit, Campari,

French sparkling wine, soda

8,7 €

Melon Spritz

French sparkling wine, watermelon,

honeydew melon, soda, lime

8,7 €

Lavender Spritz

French sparkling wine, lavender,

elderflower, soda, lime

8,7 €

Lillet Wildberry

Lillet, Russian Wildberry, berries

8,5 €

NON-ALCOHOLIC APERITIFS

Crodino Rosso Spritz

Blood orange & lemon

€7.50

Crodino Spritz

Orange & herbs

€7.50

COCKTAILS

Gin Tonic

Gin, Schweppes Tonic Water, lemon

Beefeater Gin - €9.2

Monkey 47 Gin - €10.6

Campari Amalfi

Campari, grapefruit juice,

Schweppes Bitter Lemon

8,6 €

Espresso Martini

Kahlúa, Vanille-Vodka, Espresso

7,8 €

SHOTS

Ramazotti / Baileys

2cl / 4cl - 3,5 € / 5,9 €

Fassbind Premium Fruit Spirits

Raspberry Spirit / Pear Brandy /

Plum Brandy / Apricot Brandy

2cl / 4cl - 4,7 € / 8,5 €

Pernod

2cl / 4cl - 3,5 € / 6,3 €

Jameson Irish Whiskey

4cl - 7,5 €

Glenlivet Single Malt Scotch

Whiskey

4cl - 8 €

Cognac

2cl / 4cl - 5,2 € / 9,3 €

CRÉMANTS DE BOURGOGNE

The Crémants are produced using the traditional Champagne method in the cellars of the former Bailly-Lapierre quarry in northern Burgundy. It was here—where the stone for Notre-Dame in Paris was quarried—that the "Crémant" designation of origin was born in France. Today, the Crémants undergo bottle fermentation 50 meters underground under natural conditions. Only grapes from Burgundy are used for these Crémants.

Blanc de Blancs

100% Chardonnay grapes,
fine and persistent mousse,
pale gold color, aromatic and full of finesse,
secondary bottle fermentation lasts 16 months

glas 0,1l - 8,9 €

bottle 0,75l - 43,9 €

VIN MOUSSEUX

Sparkling wine produced using exactly the same method as the Crémants de Bourgogne at Bailly Lapierre in northern Burgundy.

Blanc / Rosé

glas 0,1l - 6,3 €

bottle 0,75l - 31,8 €

WINE

ROSÉ

Colombelle l'Original

0,2l / 0,5l / 0,75l - 7,8 € / 17,2 € / 25,7 €

Fresh berries, exotic fruits,
harmonious and fruity finish

An everyday wine to enjoy with friends.

Grape varieties: Merlot, Tannat, Cabernet Sauvignon

Region: Côtes de Gascogne IGP

Petula

0,2l / 0,5l / 0,75l - 8,4 € / 18,5 € / 27,7 €

Notes of mango and blackcurrant; fresh,
slightly tart yet full-bodied

Grape varieties: Syrah, Grenache

Region: Luberon, in the heart of Provence

Du Neuf en Gascogne

0,2l / 0,5l / 0,75l - 7,8 € / 17,2 € / 25,7 €

Low alcohol content (9%) without dealcoholization,
fresh red berries (currant), subtle citrus notes,
light and elegant

An uncomplicated wine to enjoy with friends.

Grape variety: Cabernet Sauvignon

Region: Côtes de Gascogne IGP

WHITE

Colombelle l'Original

0,2 l / 0,5l / 0,75l - 7,8 € / 17,2 € / 25,7 €

Floral aromas, flavors of ripe
fruit (pineapple, white peach),
with a lively, citrusy finish.

The ultimate wine for pure enjoyment!

Grape varieties: Colombard, Ugni Blanc, Listan

Region: Côtes de Gascogne IGP

WHITE

Pan - Halbtrocken

0,2l / 0,5l / 0,75l - 8,4 € / 18,5 € / 27,7 €

Intense aromas of wildflowers, peach,
pineapple, and lychee. A perfect balance between
freshness and smoothness.

Grape varieties: Colombard, Petit Manseng

Region: Côtes de Gascogne IGP

Du Neuf en Gascogne

0,2l / 0,5l / 0,75l - 7,8 € / 17,2 € / 25,7 €

Low alcohol content (9%) without dealcoholization,
Balanced, with notes of citrus and grapefruit,
Cassis and lilac.

A fresh, easy-going, fun wine for relaxing!

Grape variety: Colombard

Region: Côtes de Gascogne IGP

Les Vignes Retrouvées

0,2l / 0,5l / 0,75l - 8,4 € / 18,5 € / 27,7 €

Aromas of lemon zest and grapefruit,
notes of pineapple.

Suitable as an aperitif or a food pairing.

Grape varieties: Gros Manseng, Arrufiac, Petit Courbu

Region: Saint Mont AOP

L'Empreinte

0,2l / 0,5l / 0,75l - 9,4 € / 20,7 € / 31 €

Dried fruits, citrus peel, and smoky nuances,
fine acidity structure and a long, mineral finish.

Grape varieties: Gros Manseng, Petit Manseng,
Petit Courbu

Region: Saint Mont AOP

Le Faîte

0,2l / 0,5l / 0,75l - 12,2 € / 26,6 € / 39,9 €

Golden yellow, viscous texture,
fully ripe pears and apricots, hints of
caramel and hay, but also subtle mango nuances,
firm and juicy with a rich, melting mouthfeel.

A real eye-opener.

Grape varieties: Arrufiac, Gros Manseng,
Petit Courbu, Petit Manseng

Region: Saint Mont AOP

WINE

RED

Les Fées Coiffées - Ventoux

0,2l / 0,5l / 0,75l - 8,4 € / 18,5 € / 27,7 €

Blackcurrant and raspberry, fruity, smooth, and balanced with silky tannins and a long finish. A sunny, approachable, and enjoyable wine.

Grape varieties: Grenache, Syrah

Region: Ventoux AOP

Orca Vieilles Vignes AOP

0,2l / 0,5l / 0,75l - 9,9 € / 21,8 € / 32,7 €

Black cherry, slightly spicy, blond tobacco, and roast notes, long-lasting, powerful yet smooth—a true ambassador for the Ventoux appellation.

Grape varieties: Grenache (over 60 years old), Syrah

Region: Ventoux

Grand Marrenon AOP

0,2l / 0,5l / 0,75l - 9,4 € / 20,7 € / 31 €

Ripe red fruit, subtle nuances of cinnamon and vanilla, balanced and concentrated, notes of liquorice, violet, and red forest fruits, oak notes and long, silky tannins

Grape varieties: Syrah, Grenache Noir

Region: Luberon in the heart of Provence

L'Empreinte

0,2l / 0,5l / 0,75l - 9,4 € / 20,7 € / 31 €

Cassis, black fruit, subtle spice, and mint, robust, with ripe, well-integrated tannins and a long finish. A structured wine with depth and character.

Grape varieties: Tannat, Pinenc, Cabernet Sauvignon

Region: Saint Mont AOP

Le Faîte

0,2l / 0,5l / 0,75l - 12,1 € / 26,6 € / 39,9 €

Complex notes of the darkest forest berries, hints of fallen leaves and liquorice, with a fine touch of toast; unconventional and somewhat wild, with an utterly impenetrable color and a powerhouse of ripe tannins that allow the fruit to shine through. One of the top wines from Southwest France, sourced from the best vineyard plots in the Gascony region.

Grape varieties: Tannat, Pinenc, Cabernet Sauvignon

Region: Saint Mont AOP

RED

Gigondas - BIO

0,2l / 0,5l / 0,75l - 13,9 € / 30,6 € / 45,9 €

Liquorice, strawberry jam, black olives, and cherry purée.

Smooth on the palate, well-integrated tannins, long-lasting finish.

A magnificent specialty from the Rhône Valley.

Grape varieties: Grenache, Mourvèdre, Syrah

Region: Rhône Valley

Inventa - Le Roc

0,2l / 0,5l / 0,75l - 13,9 € / 30,6 € / 45,9 €

From a special plot at the foot of the Luberon, characterized by a cool climate and slow ripening, intense sour cherry, fine roasted aromas and a hint of cocoa. Full-bodied with strong, integrated tannins and good structure.

PERFECT COMPANION: FRENCH

CHOCOLATE CAKE

Grape varieties: Syrah, Grenache

Region: Luberon, in the heart of Provence

Les Roches d'Or - Châteauneuf-du-Pape

0,2l / 0,5l / 0,75l - 14,5 € / 31,9 € / 51 €

Ripe black fruit and subtle spicy notes.

Soft, round, and balanced on the palate, with prominent, well-integrated tannins.

Intriguing spice and elegant freshness on the long finish.

A powerful yet harmonious Rhône classic.

Grape varieties: Grenache, Syrah, Mourvèdre

Region: Châteauneuf-du-Pape AOP

Gardarem

gold medal Syrah du Monde 2022

0,2l / 0,5l / 0,75l - 17,3 € / 38 € / 57 €

Beautiful ruby red; aromatic profile featuring notes of fresh and preserved red fruits and cedar.

Soft, rounded tannins. Long finish with notes of chocolate. The wine remains dense and structured (with elegance and finesse).

Grape varieties: Syrah, Grenache

Region: Luberon, in the heart of Provence

Allergens & Additives

A separate menu listing all allergens and additives is available upon request from our staff.