

# **VIER JAHRESZEITEN**

AM DÖHRENER TURM

# **MENU**

# WELCOME

**– at home at the Döhrener Turm for 40 years.**

For our 40th anniversary, we have redesigned our menu – with respect for what defines us and an openness to what inspires us. For four decades, we have been deeply connected to our neighborhood, our neighbors, and our region. Our cuisine reflects precisely that: honest, German cuisine with modern influences, seasonally minded, and lovingly prepared by hand. We work closely with long-standing regional partners – people who, like us, stand for quality, sustainability, and short delivery routes.

**OUR NEW MENU BRINGS A BREATH OF FRESHNESS, YET REMAINS ROOTED:**

Three classics – our Schnitzel, the popular Currywurst, and the pork fillet Batamog – have stood for consistency and taste for almost 40 years. They remain a fixture – just like us at Döhrener Turm.

**WHAT IS NEW:**

Our previous seasonal menu inserts are now being incorporated into a main menu, which we completely adapt to the current season four times a year. We are deliberately focusing on fewer dishes, but with more creativity, care, and quality. Look forward to highlights like the modern interpretation of the Cordon Bleu, seasonal carpaccio, delicate risotto, and, this season, rump steak and Duroc Tomahawk steak from the American steakhouse grill.

Vegetarian and vegan guests can also look forward to enjoyment without compromise – for example with vegan currywurst, seasonally changing Maultaschen or Käseknoepfle.

We also offer regularly changing evening recommendations, which round off the seasonal offering and invite you to come back again.

**OUR PHILOSOPHY IS CLEAR:**

We cook with passion, work with people from the region, rely on tradition, dare to try new things – and are proud to be an integral part of this neighborhood.

**For 40 years.  
And also in the future.**



**Our culinary partners**  
represented at

# **VIER JAHRESZEITEN**

AM DÖHRENER TURM

**Every employee and every supplier is an important part of the Vier Jahreszeiten.**

Without them, we could not live up to our high quality standards and our philosophy. Our cuisine strives to constantly evolve, but without losing touch with its roots. Our menu features traditional dishes from our grandparents, steakhouse classics, childhood memories from home, and modern, seasonal interpretations.

**The following suppliers are important partners of our philosophy:**

**Meat from Straw-fed Pigs, Sausage Specialties:**  
Gramann Country Butchery

**Venison Meat:**  
Jan, Florian & Eike from the Aller-Leine Valley

**Baked Goods:**  
Backgeschwister - Kirchhorst

**Potatoes:**  
Söder Family - Potato Specialists, Wedemark

**Ice Cream and Sorbet Specialties:**  
Julian - Pear and Berry Ice Cream Factory, Hanover

**Asparagus:**  
Backhaus Hof

**Coffee:**  
Hanoverian Coffee Manufactory

**YOUR HEALTH IS IMPORTANT TO US!**

**Here, you can find our allergen  
and additive list!**



**Get all information about allergens and additives simply by  
scanning the QR code.**

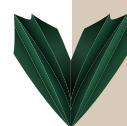


## STARTERS

<b>SALAD TO START WITH</b> Small colorful salad with our Four Seasons dressing & granola crunch	6
<b>CARPACCIO</b> Grass-fed beef carpaccio with mustard-parmesan dressing, marinated wild herbs & grilled grapes	10
<b>GOAT'S CHEESE</b> Caramelized goat's cheese with oven-baked pumpkin puree, pickled Hokkaido pumpkin, Dijon mustard-Parmesan sauce & baked apple slices	11
<b>CHAR FILLET</b> Tenderly cooked char fillet (lukewarm) with pumpkin cream, candied ginger & grilled grapes	9
<b>PUMPKIN SOUP</b> Creamy soup of oven-baked pumpkin with candied ginger & pumpkin seed oil	6
<b>BEEF BROTH</b> Classic with asparagus, homemade egg custard, soup noodles & meat dumplings	7

## CLASSICS FROM 40 YEARS

<b>THE SCHNITZEL</b> Crispy breaded schnitzel from Lower Saxony straw-fed pork with four seasons fries and lemon	15
+ Four Seasons Side Salad	20
<b>THE CURRYWURST</b> Ahrberg Currywurst with homemade cola curry sauce & Four Seasons fries	12
<b>THE BATAMOG</b> Grilled pork fillet with four seasons fried potatoes, airy sambal hollandaise & hearts of palm	22
<b>THE CORDON BLEU</b> Cordon Bleu from Lower Saxony straw-fed pork with Vulcano leg ham and mature Gruyere, served with fried potatoes and homemade cranberries	20
<b>THE ROAST BEEF</b> Pink roasted roast beef thinly sliced with four seasons fried potatoes, tartar sauce & side salad	21



# MAIN COURSE

<b>COLORFUL MIXED SALAD</b> with fried char fillet	21
<b>RISOTTO</b> Pumpkin risotto with goat cheese praline & pickled Hokkaido pumpkin + instead of goat cheese praline with crispy fried fillet of Arctic char	19 23
<b>CHEESE CURRENTS</b> Cheese dumplings with crispy baked onions & a small four seasons salad	16
<b>VEGETABLE RAVIOLI (VEGAN)</b> Vegan vegetable dumplings with pumpkin sauce, roasted Brussels sprouts & pickled Hokkaido pumpkin	16
<b>VEGAN CURRYWURST</b> Vegan currywurst with homemade cola curry sauce & Four Seasons fries	13
<b>FILLET OF PASTURE-RAISED BEEF</b> Grilled beef fillet (approx. 200g), grilled on our 800 degree steakhouse grill with 7-herb butter & Four Seasons fries	34
<b>DUCK</b> Crispy roasted duck (breast & leg) with handmade dumplings, red cabbage with apples & homemade marjoram jus	24
<b>HANOVERIAN KALE</b> Hearty braised kale with Wedemark salt potatoes & Gramann Bregenwurst sausage	14
<b>VENISON GOULASH</b> Braised venison goulash with red cabbage and apples, cranberries & handmade bread dumplings	23
<b>ZANDER FILLET</b> Crispy fried pike-perch fillet with oven-baked pumpkin puree, grilled grapes & creamed Riesling cabbage	21
<b>WILD BOAR SCHNITZEL</b> Panko-breaded schnitzel from wild boar loin with cranberries, buttered spaetzle & Brussels sprouts with bacon	23



## SWEET TEMPTATION

### CINNAMON DREAM

Caramelized Franzbrötchen with cinnamon ice cream & salted caramel sauce

7

### NOUGAT CREME BRÛLÉE

Flamed nougat cream with plum compote & pumpkin brittle

7

### SAN SEBASTIAN CHEESECAKE

Creamy cheesecake with homemade lemon curd

8

### BELGIAN WAFFLE

Homemade waffle with powdered sugar

6

+ with homemade plum compote & cream

8

### SCOOP OF ICE CREAM

Best handmade ice cream from the ice cream manufactory Birne & Beere in the following varieties:

3

- Chocolate
- Vanilla
- Blackberry sorbet
- Strawberry crumble cake (vegan)
- Blueberry yogurt
- Cinnamon





# OUR DRAFT BEERS



## GILDE RATSKELLER

0.3l (or as Alster)	4.00
0.5l (or as Alster)	5.90

## PAULANER LIGHT

0.3l	4.00
0.5l	5.90

## PAULANER HEFE-WEISSBIER

0.3l	4.00
0.5l	5.90

## SCHWARZER STEIGER

0.3l	4.00
0.5l	5.90

## HACKER PSCHORR

0.3l	4.00
0.5l	5.90

# BOTTLED BEERS

## GILDE FREE

Alcohol content < 0.5% 0.33l Fl. 4.00

## PAULANER HEFE DUNKEL

Alcohol content 5.0% 0.5l Fl. 5.90

## PAULANER HEFE CRYSTAL

Alcohol content 5.0% 0.5l Fl. 5.90

## PAULANER HEFE ALCOHOL-FREE

Alcohol content < 0.5% 0.5l Fl. 5.90

## PAULANER HEFE ALCOHOL-FREE LEMON

Alcohol content < 0.5% 0.5l Fl. 5.90

### Additive Labeling:

(1) with color, (2) with preservative, (2a) nitrate, (3) with antioxidant, (4) with flavor enhancer, (5) sulfurized, (6) blackened, (7) with phosphate, (8) with milk protein (in meat products), (9) containing caffeine, (10) containing quinine, (11) with sweetener, (12) contains a source of phenylalanine, (13) waxed, (14) with taurine,

**NOTE: INFORMATION ON ALLERGENS AND ADDITIVES CAN BE FOUND ON THE FIRST PAGES OF THIS MENU.**



# SOFT DRINKS

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## SOFT DRINKS

Coca Cola (1,9)	0.33l FL.	3.90
Coca Cola Zero (1,9,12)	0.33l FL.	3.90
Fanta (1,3)	0.33l FL.	3.90
Sprite (3)	0.33l FL.	3.90
Paulaner Spezi	0.33l FL.	3.90

## JUICE/ NECTAR

Orange juice	0.2l	3.90
Apple juice	0.2l	3.90
Cherry nectar	0.2l	3.90
Banana nectar	0.2l	3.90
Passion fruit nectar	0.2l	3.90
Rhubarb nectar	0.2l	3.90
Blackcurrant nectar	0.2l	3.90
Grape juice	0.2l	3.90
Juice mixed with sparkling water	0.4l	4.90

## HOMEMADE LEMONADE

Elderflower	0.3l	5.50
Passion Fruit - Lime	0.3l	5.50

## HOMEMADE ICED TEA

### HERBAL GRAPE

Herbal tea, grape & rosemary

0.3l 5.50

### SPARKLING GREEN GINGER

Green tea, ginger & lime

0.3l 5.50

## WATER

Bad Pyrmonter	0,25l FL.	3.00
Gourmet naturell	0.75l FL.	7.90
Bad Pyrmonter	0,25l FL.	3.00
Gourmet classic	0.75l FL.	7.90

## THE BITTER LEMONADE

Goldberg Ginger Ale (1)	0.2l	3.90
Goldberg Tonic Water (10)	0.2l	3.90
Goldberg Bitter Lemon (1,10)	0.2l	3.90



# APERITIF

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<b>EILENRIEDE GLOW - ALCOHOL-FREE</b>	9
Crodino, grapefruit lemonade, fresh grapefruit - bittersweet & refreshing.	
<b>MASCHSEE ROUGE - ALCOHOL-FREE</b>	10
This is Not Vermouth, alkoholfreier Secco, Grenadine, Orange - elegant.	
<b>SEASONS PASSION - ALCOHOL-FREE</b>	9
Martini Floreale, alcohol-free secco, passion fruit - floral lightness meets tropical fruit.	
<b>SHEERS GRAPEFRUIT SPRITZ</b>	11
Fruity Sheers Rum, grapefruit lemonade, a splash of lime - sweet, soft, refreshing.	
<b>ESPRESSO MARTINI</b>	10
Espresso meets coffee liqueur & vodka - the classic.	
<b>PASSIONFRUIT SPRITZ</b>	8
House secco, passion fruit - tropical, lively, with a summer feeling.	
<b>SLOEBERRY GIN TONIC</b>	9
Sloeberry Gin, Tonic, Rosemary - wild & awake with berries & herbs.	
<b>MUNICH SPRITZ</b>	8
Paulaner Helles meets Sarti - classic Bavarian, charmingly served.	



# FRUITY & SPARKLING

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Lillet Wild Berry (17%) <sup>1,2,3,10,I,SR</sup>	0.2l	9
Aperol Spritz (11%) <sup>1,10</sup>	0.2l	9
Aperol Rhubarb Spritz (11%) <sup>1,10</sup>	0.2l	9
Aperol Passion Fruit Spritz (11%) <sup>1,10</sup>	0.2l	9
<b>SARTI LEMON SPRITZ</b>	0.2l	9
Sarti Rosa <sup>1</sup> , Bitter Lemon <sup>1,10</sup> Grapefruitschnitz. The Mediterranean, fruity spritz with refreshing bitter lemon.		
<b>SARTI SPRITZ</b>	0.2l	9
Sarti Rosa <sup>1</sup> Prosecco, <sup>12</sup> soda water, lime slice. The fruity and sweet spritz with the taste of Sicilian blood orange.		

# SPARKLING WINES

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<b>GERMAN SECCO (10.5%) - HOUSE LABEL</b>	0,1l	4
	0,75l	25
<b>NON-ALCOHOLIC SECCO, SEEBRICH, NIERSTEIN, RHEINHESSEN</b>	0,1l	5
	0,75l	29
<b>2021 BLANC DE NOIR BRUT, SEKTHAUS KRACK, DEIDESHEIM, PFALZ</b>	0,1l	7
Elegant sparkling wine made from dark grapes – creamy with delicate berry aromas.	0,75l	45
<b>2021 ROSÉ BRUT, SEKTHAUS KRACK, DEIDESHEIM, PALATINATE</b>	0,1l	7
Sparkling and slightly tart – red fruit meets fine perlage.	0,75l	45
<b>2015 BLANC DE BLANC BRUT PRESTIGE, BATTENFELD-SPANIER, HOHENSÜLZEN, RHEINHESSEN</b>	0,75l	89
Matured premium sparkling wine – complex, nutty, with a fine acid structure.		



# COFFEE SPECIALTIES

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The Hanover Coffee Manufactory stands for hand-roasted coffee made from high-quality beans that are carefully selected and sustainably sourced. Enjoy unique coffee creations with a full aroma and subtle nuances.

Coffee <sup>9</sup>	3.10
Crema <sup>8,9</sup>	3.90
Latte Macchiato <sup>8,9</sup>	3.90
Cappuccino <sup>8,9</sup>	3.70
Espresso <sup>9</sup>	2.90
Double Espresso <sup>9</sup>	4.70

Our drinking chocolate is of pure, original quality.  
A special treat for great connoisseurs and little gourmets.

Pot of hot chocolate <sup>8</sup>	4.00
...with cream	4.70

# TEE

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## BLACK TEA

DARJEELING PUSSIMBING BIO	3.70
EARL GREY	3.70

## GREEN TEA

JAPAN SENCHA BIO CHINA	3.70
WUYUAN JASMIN BIO	3.70

The finest, fruity, smooth, and fragrant jasmine tea. The blossoms are meticulously picked after the fresh leaves have absorbed the jasmine fragrance.

## FRUIT TEA

HOT AND PASSIONATE	3.70
A fruity, tangy mix of freshly harvested raspberries and strawberries rounded off with a hint of vanilla.	

## ROOIBOS TEA FLAVORED

ROOIBOS LIMONE-INGWER BIO	3.70
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## HERBAL TEA

GOURMET HERBAL CUISINE	3.70
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## ORGANIC PEPPERMINT

CHAMOMILE BIO	3.70
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## PITTA BIO

A blend of herbs with a lemony freshness and a slight sweetness.	3.70
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## VATA BIO

A blend of herbs with a spicy sweetness and pleasant spiciness.	3.70
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# OPEN WINES

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## WHITE WINES



0.2l 0.75l 1.0l

GRAUBURGUNDER - SEEBRICH	6	26
WEISSBURGUNDER - ROTH	7	25
RIESLING - SCHMITTGES	6	27
RIESLING QVINTERRA - KÜHLING-GILLOT	9	30
GRÜNER VELTLINER ON THE MOUNTAIN - OTT	10	35
WHITE WINE SPRITZER	5	

## RED WINES



CUVÉE ROT ALLENDORF	6	27
CUVÉE INCOGNITO - PHILLIP KUHN	9	33

## ROSÉWEINE



ROTH ROSÉ - ROTH	6	19
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## FOR SPECIAL MOMENTS IN A GLASS.

Our separate wine list offers fine wines for connoisseurs – from big names to exciting insider tips.

We would be happy to advise you personally!

# FRUIT BRANDY

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## LANTENHAMMER DISTILLERY, SCHLIERSEE, BAVARIA

Under the direction of master distiller Tobias Meier, fine spirits have been produced since 1928. Lantenhammer is known beyond Germany's borders for exceptional spirits and creations. Purity and quality are paramount. The distillery was named Distillery of the Year in 2021.

Fruit brandy from the wooden barrel	2cl	3.50
Williams pear unfiltered	2cl	5.20
Apricot	2cl	5.50
Hazelnut	2cl	5.50
Wild cherry	2cl	8.50

## REISETBAUER QUALITY BRANDY KIRCHBERG - THENING, AUSTRIA

Heinz Reisetbauer and Son have been among the international elite of distillers for years and have been honored as Distiller of the Year multiple times. Europe's most modern distillery, selective, hand-harvested wines, their own organic apple and pear cultivation, and extremely pure spring water are just some of the outstanding quality features. Reisetbauer's credo is "Quality creates friendship." Here's to friendship!

Plum brandy	2cl	8.50
Red Williams pear	2cl	8.90
Apple brandy from the oak barrel	2cl	9.80
Raspberry Rose	2cl	13.00
Apricot	2cl	9.00



# SPIRITS

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## CLEAR

Fürst Bismarck (38%)	2cl	2.90
Hamburger Kümmel (35%)	2cl	2.90
Jubilee Aquavit (40%)	2cl	3.20
Linie Aquavit (41.5%)	2cl	3.40
Vodka Absolut (40%)	2cl	3.40

## LIQUEURS & BITTERS

Jägermeister (35%)	2cl	3.00
Bailey's (17%)	2cl	3.50
Averna (32%)	2cl	3.40
Sambuca (38%)	2cl	3.10

## WHISKY

Jameson (40%)	2cl	4.50
Reisetbauer & Son Single Malt Whiskey 7 Years	2cl	7.00
	4cl	14.00
Reisetbauer & Son Single Malt Whiskey 12 Years	2cl	9.00
	4cl	16.00

## GRAPPA

Poly Barrel Snake (40%)	2cl	6.00
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## GIN

### REFINED WITH GOLDBERG TONIC – FOR THE PERFECT GIN & TONIC.

Reisetbauer Sloberry Blue Gin	9
Reisetbauer Blue Gin Organic (Bio)	11
Niemand Dry Gin	11
Beefeater	9
Monkey 47	13

## VODKA

Reisetbauer Axberg Vodka	2cl	3.90
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# LONG DRINKS

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## LONG DRINKS

BEEFEATER GIN (40%) TONIC (4cl gin)	9
JAMESON (40%) COLA (4cl Jameson)	9
ABSOLUT VODKA (40%) LEMON (4cl Vodka)	9
ABSOLUT VODKA (40%) O-SAFT (4cl Vodka)	9



# NEW DESIGN. NEW PATHS. SAME PASSION!

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## OUR WINE LIST IN A NEW LOOK

To mark our rebranding, we are proud to present a wine list that underlines our new direction: authentic, full of character and full of discoveries.

Our selection combines renowned names with bold newcomers – exclusively from Germany and Austria. Two countries whose wine culture is characterised by quality, diversity, and genuine craftsmanship. Whether elegant Rieslings from the Mosel region, mineral Veltliners from Wagram, or sophisticated Pinot Noirs from Baden – here, big names meet fresh ideas.

Every wine on this list tells a story: about the terroir, the winemaker, the vintage – and perhaps soon, about your special evening with us.

**Welcome to our new wine world – cheers!**



## BRIEF DESCRIPTIONS OF SELECTED GRAPE VARIETIES

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### **SAUVIGNON BLANC**

Fresh, aromatic, and lively – notes of gooseberry, citrus, and green pepper. Ideal as a summer wine or with light dishes.

### **GRÜNER VELTLINER**

Typically Austrian – peppery, fruity, and mineral. A versatile food companion with a delicate bite.

### **RIESLING**

Queen of white wines – from bone-dry to noble sweet. Fruity acidity, aromas of peach, apple, and citrus, often with mineral depth.

### **PINOT BLANC**

Elegant and understated – delicate fruit (pear, melon), mild acidity. Perfect with fish, poultry, or simply on its own.

### **CHARDONNAY**

Popular worldwide – from fresh and fruity to buttery with wood. Apple, citrus, sometimes vanilla and nut.

### **PINOT GRIS**

Robust and round – yellow fruits, nutty notes, and soft acidity. A true all-rounder with many dishes.

### **SYRAH**

Spicy and robust – dark berries, pepper, herbs. Depending on the origin, velvety to structured, ideal with dark meat.

### **BLAUFRÄNKISCH**

Dark cherry, delicate spice, good structure – Austria's red wine pride. Juicy with aging potential.

### **PINOT NOIR**

Fine, elegant, complex – red berries, cherries, and occasionally a hint of smoke or earth. Soft tannins, lively acidity. Excellent with poultry, mushroom dishes, or mild cheeses.

## FOAM

### (REFRESHING FROM LIGHT TO TOP-QUALITY):

**SECCO, HOUSE BRAND, MOSEL** 25  
Light, playful and fresh – ideal for toasting.

**NON-ALCOHOLIC SECCO, SEEBRICH, NIERSTEIN, RHEINHESSEN** 29  
Fruity foam enjoyment without alcohol – lively and fragrant.

**2021 BLANC DE NOIRS BRUT, SEKTHAUS KRACK, DEIDESHEIM, PFALZ** 45  
Elegant sparkling wine made from dark grapes – creamy with delicate berry aromas.

**2021 ROSÉ BRUT, SEKTHAUS KRACK, DEIDESHEIM, PALATINATE** 45  
Sparkling and slightly tart – red fruit meets fine perlage.

**2015 BLANC DE BLANCS BRUT PRESTIGE, BATTENFELDT-SPANIER, HOHENSÜLZEN, RHEINHESSEN** 89  
Matured premium sparkling wine – complex, nutty, with a fine acid structure.

## LEINEWELLEN DRINKING RIVER (UNCOMPLICATED AND DRINKABLE): LIGHT, FRESH WINES WITH A MORE FRUITY CHARACTER

**2024 SAUVIGNON BLANC, SEEBRICH, NIERSTEIN, RHEINHESSEN** 25  
Aromatic and fresh – green pepper, gooseberry, citrus.

**2024 GRÜNER VELTLINER AM BERG, BERNHARD OTT, FEUERSBRUNN, WAGRAM** 35  
Peppery and lively – apple, herbs, typical “Veltliner kick”.

**2024 ROTHROSÉ, SABRINA ROTH, HAPPENBACH, WÜRTTEMBERG** 19  
Light and juicy – red berries, summery and charming.

**2023 RIESLING QUINTERRA SEMI-DRY, KÜHLING GILLOT, BODENHEIM, RHEINHESSEN** 30  
Delicate sweet-sour dance – lime, apricot, mineral.

**2024 PINOT BLANC, POLZ, STRASS, SOUTHERN STYRIA** 33  
Elegant and fine – pear, melon, harmoniously dry.

**CUVÉE INCOGNITO, PHILLIP KUHN, LAUMERSHEIM, PALATINATE** 33  
Mysterious blend – fruity, round, with a fine melt.

**2023 RIESLING EISQUELL, BATTENFELD-SPANIER, HOHEN-SÜLZEN, RHEINHESSEN** 32  
Cool and precise – peach, citrus, clear structure.

**2023 SYRAH, MARTIN REINFELDT, SCHÜTZEN AM GEBIRGE, BURGENLAND** 35  
Spicy and smooth – dark fruit, delicate herbs, mild tannins



## CHARACTER MATERIAL

(exciting and expressive):

<b>2022 RIESLING HIPPING GROSSE LAGE, SEEBRICH, NIERSTEIN, RHEINHESSEN</b>	42
Great location, great minerality – juicy, elegant, with depth.	
<b>2023 CHARDONNAY RESERVE, KÜHLING-GILLOT, BODENHEIM RHEINHESSEN</b>	37
Creamy with fine wood – yellow apple, vanilla, structure.	
<b>2024 GRÜNER VELTLINER BARREL 4, BERNHARD OTT, FEUERSBRUNN, WAGRAM</b>	45
Compact and spicy – ripe fruit, creamy, peppery.	
<b>2023 GRÜNER VELTLINER FROM OTT, BERNHARD OTT, FEUERSBRUNN, WAGRAM</b>	59
Dense and powerful – herbal spice, aging potential.	
<b>EDITION 5 RIESLING VINTAGES, DREISSIGACKER, BECHTHEIM, RHEINHESSEN</b>	45
Five vintages – a complex interplay of freshness and maturity.	
<b>2019 SAUVIGNON BLANC CZAMILONBERG, POLZ, STRASS, SÜDSTEIERMARK</b>	45
Intense and mineral – cassis, flint, finesse. Beautiful ripe tones.	

## GRENADE FABRIC

(SPECIAL WINE FROM THE BEST, MOST RENOWNED LOCATIONS )

<b>2022 GRÜNER VELTLINER FEUERSBRUNNER SPIEGEL 1 LOCATION, BERNHARD OTT, FEUERSBRUNN, WAGRAM</b>	79
Powerful & salty – stone fruit, herbs, vibrant length.	
<b>2022 RIESLING KALKSTEIN RESERVE, BATTENFELD-SPANIER</b>	46
Tight & deep – citrus, flint, long lasting.	
<b>2021 CHARDONNAY BECHTHEIM, DREISSIGACKER, BECHTHEIM, RHEINHESSEN</b>	69
Burgundy & noble – creamy texture, fine wood, nuttiness.	
<b>2021 BLAUFRÄNKISCH RIED UNGERBERG, MARTIN REINFELD, SCHÜTZEN AM GEBIRGE, BURGENLAND</b>	41
Deep & silky – dark cherry, tobacco, ripe tannins.	
<b>2022 RIESLING KABINETT BERNKASTELER BADSTUBE, JJ PRÜHM, BERNKASTEL, MOSEL</b>	55
Classic Mosel – fine sweetness, herbal, with lively acidity.	
<b>2023 RIESLING IN THE GREAT GARDEN, VDP GREAT GROWTH, PHILLIPP KUHN, LAUMERSHEIM, PALATINATE</b>	59
Great wine – spicy, complex, with aging potential.	
<b>2016 PINOT NOIR HENKENBERG GG, SALWEY, VOGTSBURG, BADEN</b>	50
Velvety tannins, subtle wood spice – long finish with cherry fruit and roasted notes.	
<b>2018 PINOT NOIR KIRCHBERG GG, SALWEY, VOGTSBURG, BADEN</b>	79
Cool cherry fruit – elegant, delicately juicy, mineral – long finish with a subtle saltiness.	

## NON-ALCOHOLIC WINES

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### **RIESLING ALCOHOL-FREE SCHMITGES, ERDEN, MOSEL**

22

Elegant freshness – the alcohol-free pleasure from the Moselle.

<0.5% vol. alcohol

### **ROSÉ ALCOHOL-FREE, ALLENDORF, OESTRICH-WINKEL, RHEINGAU**

22

Berry and lively – the non-alcoholic delight for warm summer days.

<0.5% vol. alcohol

### **CUVÉE QUERCUS, ALCOHOL-FREE, ALLENDORF, OESTRICH-WINKEL, RHEINGAU**

29

Surprisingly authentic wine aromas, for us the best non-alcoholic red wine on the market.

0,0 % vol. Alkohol

