

Menu € 45,00 / without starter € 40,00

Poulard satay skewers with cherry tomato confit

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Consommé Célestine

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Sweet and sour veal kidneys with colorful vegetables and french pommes duchesse

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Duet of homemade parfaits with mango

Burlesque – homemade elderflower syrup topped up with Cava 7.50

Champagne Grand Cru Brut, Francois Secondé 0,1l 12,00

Sangria - refreshing with light spice 0,1l 5,50

Reindl's daily special

French bouillabaisse with rouille sauce and garlic toast

€ 9.50

Starters

Homemade meatballs, mix of salads, and pumpkin seed dressing	14.00
Ricotta ravioli with tomatoes in herb butter stock	15.00
	small portion 11.00
Homemade spring rolls and sate sticks with pineapple- chili salad	15.00
Carpaccio of Bavarian beef with parmesan cheese and special sauce	15.00
Stained Norwegian salmon with dill mustard sauce and ketakaviar	17.50
	small portion 14.50

Soups

Consommé Célestine	7.50
Cream of lobster soup with Remy Martin	8.50

Main courses

Roasted Norwegian salmon with Dijon mustard sauce, vegetables and pommes naturees	26.00
Entrecôte of Bavarian ox with pepper sauce, mixed salad and hash browns	29.00
Duet of Werdenfels deer and venison on cranberry sauce, pumpkin and chestnut vegetables and pommes dauphines	29.00
	small portion 25.00
Medallion from Mediterranean monkfish with saffron sauce, vegetables from the market and pommes naturees	30.00

Desserts

Assorted homemade ice cream and sorbet with fruit	7.50
Crème brûlée with persimmon fruit compote	8.50
Poppy seed mousse with chilli apples	9.00
Caramelized „Kaiserschmarrn“ with home made applesauce, cranberries	10.00
Assortment of french cheese with chutneys and walnuts	13.00

Wines

2020 Riesling “Wolkentanz”, Schlossgut Liebig, Mosel	0,20 l	8.00
2020 Arneis, Az. Agr. Fontanabianca, Piemont	0,20 l	8.00
2020 Albarino, Baixa Sirena, Rias Baixas	0,20 l	7.00
2020 Rosé, Domain Croix Belle, Languedoc	0,20 l	7.00
2018 “Drei Reben” Cuvée, Egon Schmitt, Pfalz	0,20 l	8.00
2016 Vino Tinto Crianza, Bodega Launa, Rioja	0,20 l	8.00
2020 Barbera d’Alba, Mauro Veglio, Piemont	0,20 l	8.00
2016 Petit Guiraud, Sauterne (Süßwein)	0,10 l	10.00
2018 Wiltinger Gottesfuß Riesling Kabinett, Reichsgraf von Kesselstatt	0,75 l	34.00
Zwickl – cellar beer from Paulaner Bräu Munich	0,4 l	4.30

Digestif

Vieille Prune, Massenez	2 cl	4.50
Framboise Sauvage, Hagmeyer 43%	2 cl	4.80
Wilde Wasser Süßkirsche, Gutzler	2 cl	4.50

On preorder!

Crispy “Schweinshaxe” with sides of the day – starting from 2 persons € 14.50 per person

Meat fondue with Bouillon, 250 g of various fillets and poultry, various sauces, potatoes

– starting from 2 persons € 35.00 per person

We use mainly regional products!