

APERITIF

Ferdinand's Red Vermouth & Soda	8,00 €
Lillet Cherry	8,50 €
Kupferstecher Chardonnay-Sparkline Wine	0,2 l 7,00 €
Ferdinand's Verjus Cordial alcoholfree	6,50 €

WINE RECOMMENDATIONS

BOTTLE

WHITE WINE

2018 Oestricher Doosberg Riesling „Alte Rebe“, Josef Spreitzer, Rheingau Aromas of yellow fruits, citrus, slightly mineral, elegantly juicy, deep and very complex	46,00 €
2018 Weißer Burgunder „Pur Mineral“, Rudolf Fürst, Franken Fruit of pears and bananas, fine enamel, dry and mineral, light herbal note	42,00 €
2018 Chardonnay „von sandigem Lehm“, Weingut Bus, Pfalz Notes of ripe and sweetish fruit, creamy with enamel, full bodied with a long finish	36,00 €

RED WINE

2017 Primitivo Salento „Torcicoda“, Tormaresca by Antinori, Ampulien Warm spicy notes of plum, licorice and vanilla, soft yet powerfull	46,00 €
2016 Zinfandel Vintners Blend, Ravenswood, Kalifornien Spicy-fruity bouquwt of blueberries, fleshy, round and juicy, full-bodied	34,00 €
2012 “Vina Imas”, Baron de Ley Gran Reserva, Baron de Ley, Rioja Lingonberry, leather, vanilla in the bouquet, soft, mild with a long finishl	52,00 €

ROSE

2018 Rosa dei Frati, Ca dei Frati, Lombardei Deli Lachcate salmon pink as a color, light and fragrant with delicate fruit.Uncertainty of hawthorn, green apple and almonds. Light and fruity with fine experience on the finish.	32,00 €
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STARTERS AND SALADS

Handkäs´ with music ⁽⁹⁾, homebread ^(A) and Butter ^(F) marinated regional Hessian cheese, vinaigrette, coarse, bread and butter	5,00 €
Small mix Side Salad	5,00 €
Chicken Ceasar Salad ^(C, F, I, N) marinated chicken breast fillet, romain lettuce, cherry tomatoes, parmesan ^(G) and bread chips ^(F, N) with beef fillet tips	12,50 € 15,90 €
Salad with gratinated goat cheese ^(1, F) on Tomato-Pesto Crostini ^(A) mixed green salad with bell pepper, carrots, cucumber, tomatoes, roasted sun and pumpkin seeds ^(G) , pear compote, thyme honey, balsamic vinaigrette ^(I, F, 4)	12,90 €
Spinach Salad with grilled Prawns ^(B) baby spinach, mango, avocado, grilled prawns, honey-lime dressing	16,90 €
Wild Herb Salad with fried sheep cheese ^(F) in a almond-sesame breading ^(G) wild herb salad, cress, pomegranate, orange-curry-dressing	13,40 €
Grüne Soße ^(4, F, H) traditionally herbal sauce with 4 half eggs and salted potatoes	10,80 €
Beef Tatar classic ^(N) from Black Angus Fillet with pickles ^(1, 9) , egg yolk, mustard ^(I) , sardines, capers und onions	120 g 12,80 €
Salmon Tatar ^(C) with avocado and sour crème ^(F)	120 g 10,80 €
Duet of Beet Root Carpaccio & Tatar with green apple, rocket, parmesan chip ^(F) , balsamic-cinnamon-vinaigrette ^(I, F, 4)	9,20 €

OUR KUPFERSTECHER BURGER

Our burgers are homemade. We only use the best of our black angus beef.

To give you the best taste, we grill our burgers „medium“.

Burger Classic ^(A)	9,80 €
juicy black angus burger with braised onions, crisp salad, fresh tomatoes and our homemade Kupferstecher sauce ^(N, F)	
Cheeseburger ^(A)	10,30 €
juicy black angus burger with soft cheese ⁽¹⁾ , braised onions, crisp salad, fresh tomatoes and our homemade Kupferstecher sauce ^(N, F)	
Avocado Burger ^(A)	11,20 €
juicy black angus burger with soft cheese ⁽¹⁾ , braised onions, crisp salad, fresh tomatoes fresh avocados slices and avocado-sauce ⁽³⁾	
Veggi Burger ^(A)	8,60 €
Crispy fried giant portobello mushroom ^(N) filled with melted cheese ^(1, F) , braised onions, crisp salad, fresh tomatoes and our homemade Kupferstecher sauce ^(N, F)	

SIDES AND SAUCES

classic fries	4,20 €
sweet potato fries	4,60 €
fried onion rings	4,40 €
fried egg	2,50 €
bacon	2,00 €
truffled mayonnaise ^(N)	3,00 €
traditionally Grüne Sauce ^(4, F, H)	3,50 €
mushroom sauce or homemade barbecue sauce ^(1, 2, 3, 4, 11, 12)	2,50 €
homemade aioli ^(N, F)	2,50 €

MEAT

„Original Wiener Schnitzel ^(A, N) **18,90 €**
veal escalope with lemon slice, cranberries, homemade potato-cucumber salad ⁽¹⁾

Rump Steak **ca. 250 g 24,50 €**
rosemary potatoes, grilled vegetables, red wine jus ^(H)

FISH

Salmon Fillet **21,50 €**
mashed potatoes ^(F), leaf spinach, dijon mustard sauce ^(F)

Prawn Basket ^(B) **ca. 500 g 18,50 €**
grilled prawns, herb-chili-garlic brew and aioli ^(F)

FOR OUR LITTLE ONES

Small veal escalope ^(A, N) **with fries 7,50 €**

Frankfurter sausages ^(1, 3, 15) **with fries 5,50 €**

We gladly serve mayonnaise ^(1, 2, 3, 4, 12) and ketchup ^(1, 2, 3, 4, 12)

SWEETS

Homemade sugared Pancake ^(A, F, N, D) **10,40 €**
with rum-raisins, roasted almond chips and applesauce ^(4, 14)

Chocolate Cake ^(N, A, F) **with liquid core 6,80 €**
dark chocolate, vanilla ice cream ^(F, N) and caramelized pineapple ^(F)

Ingredient and Allergens

1	• – with Preservatives	A	• – Cereals containing gluten and products thereof
2	• – with Dyes	B	• – Crustaceans an products thereof
3	• – with Antioxidants	C	• – Fish and products thereof
4	• – with sweetener saccharin	D	• – Peanuts and products thereof
5	• – with sweetener cyclamat	E	• – Soy and products thereof
6	• – with sweetener aspartam, incl. Phenylalani	F	• – Milk and products thereof (lactose)
7	• – withl Acesulfam	G	• – Edible nuts
8	• – with Phosphat	H	• – Celery and products thereof
9	• – Sulphured	I	• – Mustard and products thereof
10	• – Quinine	J	• – Sesame seeds and products thereof
11	• – Caffeine	K	• – Sulphurdioxid und sulhide
12	• – with flavor enhancer	L	• – Lupine and products thereof
13	• – Blackened	M	• – Mollusks and products thereof
14	• – Waxed	N	• – Eggs and products thereof
15	• – with sodium nitrit		