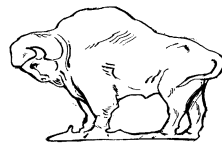


Argentinian
Steakhouse
Mendoza

Unter den Ulmen 15
33330 Gütersloh
Tel.: 05241 / 53 16 53



Opening hours:
Tue.-Sun. 12:00 - 14:30 hrs
Tue.-Sun. 18:00 - 24:00 hrs
Last orders taken at 23:30 hrs
Closed Mondays

A warm welcome - Cordial bienvenido !

We would like to welcome you in the "Mendoza", the Steak house in the heart of Gütersloh. We are glad to have you with us and want you to feel like home. If you like it here, please tell it to others - if you don't, tell it to us!

For your utmost enjoyment we have equipped ourselves with only the best you could find in kitchen and cellar. You will find a selected menu card with fancy Argentinean and South American specialties, added with proven and preferred dishes from Europe.

Our strength are steaks which we recommend in any "form and size". We only use the best beef from Argentina, the famous Aberdeen-Angus-Beef. It will be prepared over heated charcoal. You can enjoy it "pure" or combine it with numerous side orders and/or sauces of your selection, or you can order it as part of the specialties. Of course we are always open for your individual taste. Please, talk to us if you ever have to prepare special arrangements.

*The genuine Argentinean "chimi-churi-sauce" and the bread are free of charge, following an old tradition in Argentina.
And now enjoy your meal,
your team at the Restaurant Mendoza*

Soups

- | | | |
|----------|--------------------------------------------------------------------------------------------------------------------------------------|---------------|
| 1 | <i>Tomato Soup</i>
From fine tomatoes and a selected mix of herbs,
served with a Gin-cream-combination | 3,60 € |
| 2 | <i>Goulash Soup "Carbonada"</i>
Home made from our best meat, Argentinean Style with
fresh bell peppers and fine spices | 3,80 € |
| 3 | <i>Argentinean Bean Soup</i>
Hearty, meaty Kidney-Beans, hot and spicy | 3,80 € |
| 4 | <i>Onion Soup</i>
overbaked with cheese | 3,60 € |
| 5 | <i>Consommé with herbs and a whole yolk</i> | 3,60 € |
| 6 | <i>Creamy Soup of leek</i>
with stripes of salmon | 3,90 € |

Salad Bar - Self Service

- | | | |
|-----------|---------------------------|---------------|
| 10 | <i>Small Plate</i> | 5,90 € |
| 11 | <i>Large Plate</i> | 8,90 € |

with various dressings - please fill your plate just **o n c e**.

Salads from the kitchen

- | | | |
|-----------|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------|
| 12 | <i>Tomato salad</i>
with onions on redwine-vinegar and olive oil with herbs | 4.20 € |
| 13 | <i>Lettuce - Salad</i>
with onions, green olives and marinated peppers on redwine-vinegar
and olive oil | 4,20 € |
| 14 | <i>Large salad Plate "Mendoza"</i>
Seasonal salads, tomatoes, cucumbers, peppers, olives, korn, grilled turkey
Breast strips and parmesan cheese to cream dressing or balsamic dressing. | 12,90 € |

Cold Starters

- | | | |
|----|----------------------------------------------------------------------------------------------------------------------------|---------|
| 15 | <i>Spanish Serrano ham</i>
<i>Thinly sliced Serrano ham and garnish with butter, served with fresh ciabatta.</i> | 8,90 € |
| 16 | <i>Smoked salmon</i>
in creamy Meerettich-cranberry dressing with toast and butter | 10,90 € |
| 17 | <i>Carpaccio</i>
Marinated thin slices of beef fillet with Parmesan cheese | 11,90 € |
| 18 | <i>Prawn cocktail</i>
with bread and butter | 9,90 € |

Warm Starters

- | | | |
|----|------------------------------------------------------------------------------------------------------------|---------|
| 24 | <i>Garlic Bread overbaked</i>
with herb butter and Gouda cheese | 2,30 € |
| 25 | <i>Snails</i>
baked in the oven with herb butter, served with bread and butter | 7,90 € |
| 26 | <i>Shrimps Oil</i>
with garlic and Chilies in Olive oil, hot from the oven | 11,90 € |
| 27 | <i>Shrimps Tomato</i>
with freshly mashed tomatoes, garlic and herbs, served with American Toast | 11,90 € |
| 29 | <i>Anillos de Cebolla</i>
Onions Rings Butter Beer Battered served with Salad. | 5,90 € |

Kids - Corner¹

(max. 14 years age)

- | | | |
|----|--------------------------------------------------------------------------------------------------------------|--------|
| 30 | <i>Chicken cutlet</i>
boneless, with vegetables and French fries | 5,90 € |
| 31 | <i>Fish sticks</i>
with French fries and salad-cream | 4,20 € |
| 32 | <i>Beef fillet brochette</i>
with vegetables and pommes croquettes | 7,50 € |
| 33 | <i>Pork cutlet, freshly dressed with egg and bread-crumbs</i>
with mushroom sauce and French fries | 5,90 € |
| 34 | <i>Pinoccio</i>
Spaghetti pasta with sauce bolognese | 4,90 € |
| 35 | <i>Chicken Nuggets</i>
with curry sauce and French Fries. | 4,50 € |

¹ a dessert will be served for our little guests!

Steaks

Our steaks are originated from cows breded on the juicy green meadows of Argentina. While they grow, the Argentinean cowboys, the "Gouchos", propelling them over the meadows to train the muscles and keep the meat juicy and tender. This is how the world famous "Black Angus" is made, the best beef you can find on earth.

If you don't tell us different we will grill this meat medium for you, but if you like you can also order it rare or well done - please let us know! Upon your request we can also increase the weight of steaks (and prices accordingly). You might know, that steaks are low in calories (e. g. 100 g beef fillet are only 120 calories) and salads are rich in vitamins: You are enjoying a very healthy delight!

Bife de Cuadril

The best piece from the hind-leg

40	<i>hip steak, 200 g</i>	12,50 €
41	<i>hip steak, 300 g</i>	18,50 €
42	<i>hip steak, 400 g</i>	23,90 €
39	<i>hip steak, 500 g</i>	28,90 €

Bife de Chorizo

*a hearty steak with a small fat edge,
cutted from the rack of the beef*

43	<i>Rump steak, 200 g</i>	14,50 €
44	<i>Rump steak, 300 g</i>	21,50 €
45	<i>Rump steak, 400 g</i>	27,90 €
455	<i>Rump steak, 500 g</i>	34,50 €

Bife de Lomo

Simply the best: The finest piece of tenderloin

46	<i>Fillet steak, 200 g</i>	18,90 €
47	<i>Fillet steak, 300 g</i>	27,90 €
48	<i>Fillet steak, 400 g</i>	36,90 €
480	<i>Fillet steak, 500 g</i>	45,50 €

Chuleta de Toro

49	<i>T-bone Steak, approx. 600 g upon request</i>	23,90 €
----	-----------------------------------------------------	---------

Bife Ancho

*In Argentina they call it Ribeye-Steak,
with a small fat kernel in the centre*

50	<i>Entrecôte, 250 g</i>	17,90 €
51	<i>Entrecôte, 350 g</i>	24,90 €
52	<i>Entrecôte, 450 g</i>	31,90 €
520	<i>Entrecôte, 550 g</i>	37,90 €

Pork Fillet

53	<i>Pork fillet, 200 g</i>	13,90 €
54	<i>Pork fillet, 300 g</i>	20,50 €
541	<i>Pork fillet 400 g</i>	26,50 €

... from the Lamb

55	<i>Steak from the rack of a lamb, 200 g</i>	17,90 €
551	<i>Steak from the rack of a lamb, 300 g</i>	25,90 €

Lamb fillet

56	<i>Lamb fillet, 200 g</i>	17,90 €
57	<i>Lamb fillet, 300 g</i>	25,90 €
571	<i>Lamb fillet, 400 g</i>	33,90 €

...something different for a change

58	<i>Argentinean Sausage, broiled, 2 pcs.</i>	4,90 €
----	---------------------------------------------	--------

Turkey-hen

59	<i>fresh Turkey-hen Steak, 200 g</i>	7,90 €
590	<i>fresh Turkey-hen Steak, 300 g</i>	11,50 €
591	<i>fresh Turkey-hen Steak, 400 g</i>	15,00 €
592	<i>fresh Turkey-hen Steak, 500 g</i>	18,50 €

Steak from the rack of pork

593	<i>Steak from the rack of pork, 200 g</i>	7,90 €
594	<i>Steak from the rack of pork, 300 g</i>	11,50 €
595	<i>Steak from the rack of pork, 400 g</i>	15,00 €

Dishes for two persons

- 60** *Chateaubriand* **49,90 €**
400 g Fillet of Angus-Beef, garnished with a selection of fine vegetables (beans with bacon, mixed vegis, broccoli and fresh mushrooms) on Sauce Bernaise, Pommes croquettes
(3 Pers. 74,- - €)
- 61** *Mendoza Platter* **49,90 €**
A 600-g-Mix from Rump-, Fillet- and Hip steaks, garnished with a selection of fine vegetables (beans with bacon, mixed vegis, broccoli) with Sauce Bernaise, French Fries
(3 Pers. 74,- -€)
- 62** *Mendoza Combination* **59,90 €**
A traditional delight: The combination of seafood and fillets - Grilled shrimps and calamari combined with beef-, lamb- and pork fillets (500 g total weight), also Pommes croquettes and Frites and garnished with a selection of fine vegetables (beans with Bacon, mixed vegis, broccoli) with Sauce Bernaise
(3 Pers. 89,- - €)
- 63** *Mendoza Menu* **69,90 €**
Enjoy the best of the house:
Your choice of soup, a plate of mixed salad, a mix of Argentinean Angus-Beefs from Rump-, Fillet- and Hip steaks (500 g), enriched by a selection of fine vegetables (beans with bacon, mixed viges, broccoli) Pommes croquettes and french fries and half a liter of Argentinean wine plus an ice dessert with fruit
(3 Pers. 104,- - €)

Fish and Seafood

- 65** *Shrimps* **19,90 €**
prepared in a pan with garlic-herb butter, rice and blanched vegetables
- 66** *Steak of salmon* **18,90 €**
A steak of the Norwegian salmon, grilled, served on a cucumber sauce, finished with rice and blanched vegetables
- 67** *Calamari* **13,90 €**
Fried octopus rings, prepared in batter with salad-cream and a small salad

South American Specialties

Side orders contained in the following platter-dishes can be
Exchanged- depending on your wish with a price addin

- | | | |
|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|---------|
| 70 | "Formosa" - Plate
Juicy hip steak (200 g), overbaked with half of a Williams pear and cheese, croquettes and cranberries | 15,50 € |
| 71 | Pork fillet "Tucumán"
Selected pork fillet (200 g) with South American Fruits, overbaked with cheese, cranberries and croquettes | 15,90 € |
| 72 | Hip steak "Corrientes"
Best hip steak with pineapple slice, overbaked with cheese, cranberries and croquettes | 15,50 € |
| 73 | Brochette of lamb "Catamarca"
A brochette with small pieces of lamb (200 g), grilled with fine garlic oil, green beans with bacon and croquettes | 21,90 € |
| 74 | Brochette of beef fillet "Feuerland"
A brochette of selected tops of fillets (300 g) on a red pepper sauce with fresh bell peppers and onions plus a grilled potato with sour cream or herb butter | 19,90 € |
| 75 | Steak "Rio Negro"
A selected piece of Entrecôte (200 g) on a creamy pepper sauce and croquettes with a grilled tomato | 19,90 € |
| 76 | Roast "Córdoba"
A roasted piece of beef (200 g) with simmered onion rings, fine vegetables and croquettes | 19,90 € |
| 77 | Lambfillet "La Pampa"
Tender fillet of lamb (200 g) on Madagascar sauce, broccoli with Sauce Bernaise and croquettes | 24,90 € |
| 78 | "Misiones" - plate
A mix of fine fillets (330 g): Pork, selected Angus-beef fillet and lamb fillet, fine vegetable broccoli with sauce Bernaise and croquettes | 26,90 € |
| 79 | "San Juan" - plate
For steak fans: A mix of each 110 g Rump-, Hip- and Fillet steak, (total 330g) fine vegetables and broccoli on Sauce Bernaise and Chilean croquettes (see # 102) | 24,90 € |
| 80 | "Salta" - plate
Grilled fresh steak from a turkey-hen breast (200g) overbaked with Cheese, On a red Argentinian Tomato Sauce served with potato wedges. | 11,50 € |
| 81 | "Madagascar" - plate
A selected piece of Angus beef fillet (200 g) in creamy sauce, with broccoli, sauce Bernaise and croquettes | 24,90 € |
| 82 | Pepper hip steak "Chubut"
A 200-g-hip steak with whole green pepper corns in a creamy sauce, finalized with Creme Fraiche, served with croquettes | 15,50 € |

83	<i>Steak from the rack of pork "Tujuy"</i> A 200-g-steak from the rack of pork with champignon sauce and croquettes	10,90 €
84	<i>Bife a la Pimienta</i> Juicy Rump steak (200 g) with a red pepper sauce and a grilled potato with sour cream or herb butter	18,50 €
85	<i>Champignon fillet "Chaco"</i> Juicy fillet of beef (200 g) with creamy champignon sauce, croquettes and green beans with bacon	24,90 €
86	<i>Fillet of pork "Entre Rios"</i> Fillet of pork (200 g) with Sauce Bernaise, broccoli and French Fries	19,90 €
87	<i>Steak from the rack of pork "Carrodilla"</i> A 200-g-pork rack steak in creamy pepper sauce, served with cauli flower on sauce Hollandaise with Potato Wedges (spiced potato segments)	14,90 €
88	<i>Steak from the rack of pork "La Rioja"</i> A steak of pork rack (200 g), overbaked with a slice of pineapple and cheese, served with French fries and cranberries	10,90 €
89	<i>Pork filet "Cruz"</i> Fresh pork medallions (250 g), grilled in a coat of bacon on a Creamy white pepper sauce, served with cauli flower and sauce Hollandaise, croquettes	21,90 €
90	<i>Turkey-hen steak "San Isidro"</i> Grilled fresh steak from a turkey-hen breast (200 g), with a creamy pepper sauce, broccoli and sauce Bernaise, served with potato wedges (spiced potato segments)	14,90 €
91	<i>Turkey-hen steak "Nuevo"</i> Grilled fresh steak from a turkey-hen breast (200 g), overbaked with pineapple and Cheese, served with cranberries and croquettes	11,50 €
92	<i>Turkey-hen brochette "Cafayate"</i> Grilled turkey-hen (250 g meat) on a brochette with bell peppers and onions on a red, Argentinean pepper sauce, served with a grilled potato with sour cream or herb butter	13,90 €
93	<i>Cutlets of lamb "Anden"</i> Grilled cutlets of lamb (lamb carrè) (300 g), grilled tomato + potato with sour cream or herb butter	19,90 €
94	<i>Baked Potato Scampi "Aconcagua"</i> Grilled potato, filled with baked shrimps on a creamy garlic sauce	11,90 €

- 95 Grill platter “Buenos Aires” 17,90 €**
 A mix of Argentinian hip steak, steak of pork rack and a steak from the Turkey-hen breast (approx. 330g total), served grilled tomatoe and pommes Croquettes and a creamy pepper sauce
- 96 Brochette “Neuquèn” 20,90 €**
 An approx 450g brochette with fillet of pork, Argentinian hip steak, juicy pieces Of turkey-hen breast, served with Potatoe Wedges and Broccoli and a creamy Pepper sauce
- 97 Brochette of fillet “Tierra del Fuego” 18,90 €**
 Fresh pork fillet (ca. 280g meat) on the brochette with fresh bell peppers and Onions, served with broccoli and Potatoe Wedges and a creamy pepper sauce

Vegetarian only

- 98 ... “Vegetarian Platter” 10,90 €**
 Broccoli, fine vegetables, fresh mushrooms with simmered onions, Served with Sauce Bernaise or Hollandaise
- 99 Vegetarian Casserole 8,90 €**
 Broccoli, Cauliflower, suger peas and potato slices baked with cream and cheese.

Side Orders

100	<i>"Papa Asada"</i> Grilled potato with herb butter or sour cream	3,30 €
101	<i>Pommes de gratin overbaked with cheese</i>	3,30 €
102	<i>Two Chilean Croquettes</i> Fried bag of mashed potatoes with fillings of vegetables and corn	2,80 €
103	<i>Grilled tomato with a topping of Parmesan cheese</i>	2,60 €
104	<i>Green beans prepared in a bacon slice</i>	3,80 €
105	<i>Mexican Chili beans</i> with fresh peppers and bacon, Western-Style	3,80 €
106	<i>Broccoli with Sauce Bernaise</i>	3,80 €
107	<i>Selection of fine vegetables</i>	3,80 €
108	<i>"Choclo"</i> Corn on the cob with herb butter	2,80 €
109	<i>Fresh champignons with simmered onion rings</i>	4,50 €
110	<i>Selected small Chanterelles (mushrooms),</i> broiled with bacon and onions (fresh at day-prices during season)	7,50 €
111	<i>Simmered onion rings</i>	2,50 €
112	<i>French Fries</i>	2,50 €
113	<i>Croquettes</i>	2,50 €
114	<i>Steamed Rice</i>	2,50 €
115	<i>Potato Wedges (fried spiced potato segments)</i>	2,60 €
116	<i>Roast-Potatoes with onions and bacon</i>	3,60 €
117	<i>Cauli flower with sauce Hollandaise</i>	3,80 €
118	<i>Fresh sugar-peas, simmered with Soja sauce</i>	5,90 €

Sauces

120	<i>Creamy garlic sauce with herbs</i>	2,60 €
121	<i>Creamy champignon sauce</i>	2,60 €
122	<i>Creamy white pepper sauce</i>	2,60 €
123	<i>Argentinean red pepper sauce</i>	2,60 €
124	<i>Sauce Hollandaise</i>	2,60 €
125	<i>Sauce Bernaise</i>	2,60 €
126	<i>Herb butter</i>	1,20 €
127	<i>Sour cream</i>	1,90 €
128	<i>Mayonnaise, Ketchup</i>	0,30 €
129	<i>Madagaskar sauce</i>	2,60 €

Cheese

135	<i>Gouda Cheese</i> salad garnishings	5,90 €
136	<i>Baked Camembert</i> with cranberries, bread and butter	6,90 €
137	<i>Feta cheese "Malakos"</i> with bread and butter	5,90 €
138	<i>Cheese platter</i> rich, with bread and butter	8,90 €

Desserts

140	<i>Mixed ice cream with whipped cream</i>	3,50 €
142	<i>Vanilla ice with hot raspberries</i>	4,40 €
143	<i>Vanilla Ice with hot figs</i>	4,40 €
144	<i>Walnut ice with hot cherries</i>	4,40 €
145	<i>Pear Helene</i> Vanilla ice with a warm pear and hot chocolate sauce	4,90 €
146	<i>Peach Melba</i> Vanilla ice with warm peaches and hot raspberry sauce	4,90 €
148	<i>Tartufo</i> Ice cream Zabaglione and chocolate topped with pieces of hazelnuts and egg nog	3,90 €
149	<i>Dame Blanche</i> Ice cream vanilla with hot chocolate sauce	4,40 €
150	<i>Caribbean Dream</i> Creamy coconut ice, served in one half of a coconut shell	5,90 €
151	<i>Surprise "Mendoza"</i>	6,90 €
152	<i>Strawberry Cup</i> Portion of fresh strawberries, ice cream vanille and strawberry sauce (available in season only)	5,90 €
153	<i>Banana Split</i> Honey-baked banana with vanilla ice cream and chocolate sauce	4,50 €
154	<i>Mousse au Chocolate</i> Chocolate cream on a fruit mirror	4,90 €
155	<i>Panna cotta</i> Cream pudding with caramellsauce	4,50 €
156	<i>Crème brûlée</i> Caramellised creamy egg crusted	4,90 €
157	<i>Crêpes</i> Crêpes filled with Vanilla ice cream and smothered in a smooth chocolatesauce	4,90 €

Beverages

Aperitifs

201	Campari on the rocks	4 cl	2,90 €
202	Campari Orange	4 cl	3,70 €
203	Campari Soda	4 cl	3,70 €
209	Portwine	5 cl	3,20 €
211	Sandemann Sherry dry, medium, cream	5 cl	3,40 €
212	Kir Cremé de Cassis black currants and white wine	0,1 l	3,80 €
213	Kir Royal Cremé de Cassis black currants and champaign	0,1 l	4,20 €
214	Martini dry, bianco or rosso	5 cl	2,80 €
215	Pernod on the rocks and Coca Cola	4 cl	2,80 €

Sekt & Champagner

216	Prosecco "La Gioiosa"	0,1 l	3,40 €
217	Prosecco "La Gioiosa"	0,7 l	18,00 €
218	Aperolspritz	0,2 l	4,90 €
220	Mumm dry	0,1 l	3,60 €
221	Mumm dry	0,7 l	19,00 €
222	Moët Chandon Champagner	0,7 l	52,00 €

Beers

224	Desperado (Mexican Beer)	0,33 l Fl.	2,60 €
225	Veltins Pils	0,25 l	2,20 €
226	Veltins Pils	0,5 l	3,90 €
227	Veltins Pils non-alcoholic	0,33 l Fl.	2,40 €
228	Franken Alt	0,25 l	2,20 €
229	Franken Alt	0,5 l	3,90 €
230	Meisel's Weisse Weißbier Helles, Black, Kristal or Alkohol free	0,5 l	3,90 €
231	Alsterwasser	0,25 l	2,20 €
232	Alsterwasser	0,5 l	3,90 €
233	Alt mit Schuß	0,25 l	2,20 €
234	Alt mit Schuß	0,5 l	3,90 €
235	Malzbier	0,33 l	2,30 €
237	Duckstein (Black draught-beer)	0,3 l	2,40 €
238	Duckstein (Black draught-beer)	0,5 l	3,90 €

Non-alcoholic drinks

240	Coca Cola light	0,2 l	2,00 €
241	Coca Cola	0,2 l	2,00 €
242	Fanta	0,2 l	2,00 €
243	Sprite	0,2 l	2,00 €
244	Spezi	0,2 l	2,00 €
245	Apollinaris mineral water	0,25 l Fl.	2,00 €
246	Vio Stille water	0,25 l Fl.	2,00 €
248	S. Pellegrino mineral water	0,25 l Fl.	2,00 €
249	Orange juice	0,2 l	2,40 €
250	Apple juice	0,2 l	2,40 €
251	Tomato juice	0,2 l	2,40 €
252	Grape juice	0,2 l	2,40 €
253	Cherry juice	0,2 l	2,40 €
254	Coca Cola light	0,5 l	4,00 €
255	Spezi (Cola+ Fanta Mix)	0,5 l	4,00 €
256	Schweppes Bitter Lemon, Ginger Ale, Tonic Water	0,5 l	4,40 €
257	Schweppes Bitter Lemon	0,2 l	2,20 €
258	Schweppes Ginger Ale	0,2 l	2,20 €
259	Schweppes Tonic Water	0,2 l	2,20 €
260	Apfelsaftschorle (apple juice + mineral water)	0,2 l	2,00 €
261	Apfelsaftschorle (apple juice + mineral water)	0,5 l	4,00 €
262	Coca Cola	0,5 l	4,00 €
263	Fanta	0,5 l	4,00 €
264	Sprite	0,5 l	4,00 €
265	Apollinaris mineral water	0,75 l Fl.	4,80 €
266	S. Pellegrino mineral water	0,75 l Fl.	4,90 €
267	Vio Stille water	0,75 l Fl.	4,80 €
568	S.Pellegrino Mineral water	0,5 l Fl.	2,80 €
569	Orange juice	0,5 l	4,80 €
570	Apple juice	0,5 l	4,80 €

House Wines

Argentinien, Mendoza, 'Las Lenas'

268	Weißweinschorle (white wine + mineral water or Sprite)	0,3 l	4,90 €
269	Roséweinschorle (rosé wine + mineral water or Sprite)	0,3 l	4,90 €
270	Rotwein, slightly dry, Argentinean	0,2 l	4,90 €
271	Roséwein, slightly dry, Argentinean	0,2 l	4,90 €
272	Weißwein, dry or sweet, Argentinean	0,2 l	4,90 €
273	Rotwein, slightly dry, Argentinean	0,5 l	12,00 €
274	Roséwein, slightly dry, Argentinean	0,5 l	12,00 €
275	Weißwein, dry or sweet, Argentinean	0,5 l	12,00 €
278	Sangria special, homemade	0,25 l	5,90 €
279	Sangria special, homemade	0,5 l	11,50 €
280	Sangria special, homemade	1,0 l	22,00 €

You will find a selection of bottled wine, champagners and

sparkling wines in our separate wine list.

Degistifs

Scotch Whiskey

285	Glenfiddich pure malt	2 cl	3,90 €
286	Johnny Walker red label	2 cl	2,90 €
287	Dimple 12 years	2 cl	3,60 €
288	Ballantines	2 cl	3,30 €

Bourbon Whiskey

290	Jim Beam	2 cl	3,30 €
291	Jack Daniels	2 cl	3,30 €
295	Southern Comfort	2 cl	3,30 €

Irish Whiskey

296	Tullamore Dew	2 cl	3,60 €
-----	---------------	------	--------

Cognac

298	Remy Martin V.S.O.P.	2 cl	4,50 €
299	Hennessy V.S.O.P.	2 cl	4,50 €
300	Otard V.S.O.P.	2 cl	4,50 €
301	Martell	2 cl	4,20 €
302	Armagnac V.S.O.P., Cles des Ducs	2 cl	4,50 €

Brandy

305	Cardenal Mendoza	2 cl	4,90 €
306	Grand duc de Alba	2 cl	4,90 €
307	Carlos I.	2 cl	4,90 €
308	Metaxa *****	2 cl	3,90 €
309	Vecchia Romagna	2 cl	4,10 €
310	Metaxa 12 year Old	2 cl	4,90 €
311	Osborn Veterano	2 cl	2,60 €

Aquavit

315	Malteser Aquavit	2 cl	2,60 €
316	Linie Aquavit	2 cl	2,60 €
317	Jubiläumsaquavit	2 cl	2,60 €

Bitters

318	Averna	2 cl	2,60 €
319	Underberg	2 cl	2,60 €
320	Boonekamp	2 cl	2,60 €
321	Jägermeister	2 cl	2,60 €
322	Ramazotti	2 cl	2,60 €
323	Fernet Branca	2 cl	2,60 €
324	Fernet Menta	2 cl	2,60 €

Grappa and Uva

*is offered in our glass case as a special selection in a variety of different tastes -
please, look for yourself!*

395	House Grappa Dellavalle Il Grappino	2 cl	2,40 €
850	Grappa Di Traditionale	2 cl	2,90 €
851	Il Merlot	2 cl	4,20 €
852	Lo Chardonnay	2 cl	4,20 €
853	Il Moscato	2 cl	4,20 €
854	Antica Cuvée	2 cl	5,20 €
855	Uvabianca	2 cl	5,20 €
856	Uvarossa 0	2 cl	5,20 €
857	Amaro Quintessentia (Likör Uva)	2 cl	3,60 €

Miscellaneous liqueurs

325	Eckes Edelkirsch	2 cl	2,40 €
326	Bailey's Irish Cream	2 cl	2,40 €
327	Amaretto	2 cl	2,40 €
328	Sambucca	2 cl	2,40 €
329	Mocca Liquor	2 cl	2,40 €
335	Cointreau	2 cl	2,40 €
336	Gordon's dry Gin	2 cl	2,40 €
337	Vodka Moskowskaia	2 cl	2,40 €
338	Korn and Wacholder	2 cl	1,90 €
339	Bacardi Rum, white	2 cl	2,40 €
340	Pott Rum, brown	2 cl	2,40 €
341	Sierra Tequila silver	2 cl	2,40 €
342	Sierra Tequila gold	2 cl	2,40 €
343	Calvados	2 cl	2,40 €
344	Himbeergeist (rasbberly schnaps)	2 cl	2,40 €
345	Kirschwasser (cherry schnaps)	2 cl	2,40 €
346	Williams Christ	2 cl	2,40 €
347	Napoleon brandy	2 cl	2,40 €
348	Vodka melon	2 cl	1,90 €
349	Vodka figs	2 cl	2,60 €
350	Obstler	2 cl	2,30 €
351	Grand Marnier	2 cl	2,60 €
352	Tia Maria	2 cl	2,60 €

(If you'd like liqueurs served as a mix-drink in a glass, e. g. with Coca Cola,
we will add an extra of **0,80 € Cent**)

Hot Beverages

355	Coffee	1 Cup	2,00 €
356	Espresso (Double)	1 Cup	3,40 €
357	Espresso	1 small Cup	2,00 €
358	Capuccino	1 Cup	2,60 €
359	Latte Machiato	1 Glass	3,40 €
360	Chocolate, Cacao	1 Cup	2,50 €
361	Black tea	1 Glass	1,80 €
362	Haw tea	1 Glass	1,80 €
363	Peppermint tea	1 Glass	1,80 €
364	Lemon tea	1 Glass	1,80 €
365	Esspresso with Grappa (2cl)	1 small Cup	3, 60 €
366	Coffee with Bailey's (2cl)	1 Cup	3, 60 €
367	``Carajillo`` Espresso with Brandy (2cl)	1 Cup	3, 60 €
368	Hot Amaretto with whipped cream (2cl)	1 Glass	2, 60 €
370	Grog, hot tea with rum	1 Glass	2,60 €
371	Irish Coffee	1 Glass	4,40 €
372	Russian Chocolate	1 Glass	4,40 €
375	Mulled wine (only seasonal)	1 Glass	2,60 €

Mixed Beverages

390	Gin Tonic (2 cl Gin)	0,2 l	3,20 €
391	Vodka Lemon or Coke (2 cl Vodka)	0,2 l	3,20 €
392	Brandy type and Coke (2 cl Korn)	0,2 l	2,70 €
393	Bacardi Coke (2 cl Bacardi)	0,2 l	3,20 €
394	Brandy Coke (2 cl brandy)	0,2 l	3,20 €
	with Asbach or Osborn Veterano or Napoleon		
399	Whisky Coke with (2cl <u>Johnny Walker</u> , 0,2 l or <u>Ballantines</u> or <u>Jim Beam</u> or <u>Jack Daniels</u> or <u>Southern Comfort.</u>)		4,10 €
396	Malibu Coke (2 cl Malibu)		3,30 €