



**DRY AGER**

**SUPERIOR BEEF**

Please ask for our special recommendations!

**SCHIEFER**

SUITE-HOTEL | PIZZA- UND STEAKHAUS

## STARTERS

### **Mediterranean snack**

Kalamata - olives, Grano Padano, air-dried salami and crusty bread, Antipasti pickled in herbs, baguette 12,90 €

### **Caprese**

black tomato, buffalo mozzarella, basil, pesto, baguette 15,90 €

### **Caramelized goat cheese**

banana-aloe-vera-jam, orange-juniper-syrup, baguette 14,90 €

### **Beef carpaccio**

rocket salad, parmesan shavings, pine nuts, balsamic cream 17,90 €

### **Tataki from fillet of beef**

Three tender beef fillet slices, marinated rocket, Grano Padano and balsamic vinegar 24,90 €

**Our organic buffalo mozzarella stands for fair husbandry conditions.**

## SALADBOWL

Lettuce, tomato, cucumber, bell pepper, fresh herbs, beetroot quinoa, baby leaf, blueberries, pomegranate seeds, kidney beans, carrots, Cole slaw

**Nature**  13,90 €

**with tender chicken breast strips** +6,00 €

**with tender beef nuggets** +9,00 €

Dressings: yoghurt, balsamic, Caesar's

## CAESARS SALADS




Romaine lettuce, cherry tomatoes, Grana Padano, carrots, cucumber, peppers, fresh herbs, croutons, homemade Caesar dressing

**Nature**  15,90 €

**with tender chicken breast strips** +6,00 €

**with tender beef nuggets** +9,00 €


## PIZZA – handmade

<b>Mozzarella</b> 	tomato, mozzarella	12,90 €
<b>Spinach</b> 	tomato, mozzarella, spinach, garlic	13,90 €
<b>Salami</b>	tomato, mozzarella, Italian salami	14,90 €
<b>Pepperoni salami</b>	tomato, mozzarella, chillies, spicy pepperoni salami	14,90 €
<b>Ham</b>	tomato, mozzarella, ham	14,90 €
<b>Goat cheese</b> 	tomato, mozzarella, goat cheese, honey, walnuts	15,90 €
<b>Serrano</b>	tomato, mozzarella, rocket salad, serrano, parmesan	16,90 €

**Pizza baked with vegan cheese? Gladly!**  **2,00€**

**We recommend you to refine the pizza with BIO buffalo mozzarella from fair farming conditions.** **4,00€**

## PASTA

<b>Penne Beef</b>		
in mushroom cream and beef fillet nuggets		20,90 €
<b>Gnocchi arugula</b> 		
confit cherry tomatoes, Grana Padano, toasted pine nuts, arugula pesto, organic buffalo mozzarella and fresh arugula		17,90 €
<b>Penne goat cheese</b>		
Cream, sun dried tomatoes, roasted chicken breast strips, goat cheese, arugula, roasted pine nuts		17,90 €

**Gladly also with freshly grated Grana Padano** **1,90 €**

## STEAKS

<b>Chicken breast</b>	<b>150g</b>	<b>Danmark</b>	<b>14,90 €</b>
	<b>300g</b>	<b>Danmark</b>	<b>24,90 €</b>

Extreme soft muscle meat right and left from the breast

<b>Sirloin Steak</b>	<b>200g</b>	<b>Argentina</b>	<b>19,90 €</b>
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The Sirloin steak is cut from the heart of the hips. Tip: If you wish to have a soft sirloin steak, order it in English or medium.

<b>Rump steak</b>	<b>250g</b>	<b>Argentina</b>	<b>29,90 €</b>
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The Rump steak is cut from the back. We serve it with the fat strip, what is absolute normal for this part of meat to have the perfect taste.

<b>Rib eye</b>	<b>300g</b>	<b>Argentina</b>	<b>32,90 €</b>
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The Rib eye is cut from the high rip.

It has the typical fat eye, for the juicy and aromatic steak taste.

<b>Tenderloin</b>	<b>250g</b>	<b>Argentina</b>	<b>24,90 €</b>
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The Tenderloin or the filet is the softest part from the lumbar internal musculature. From the filet we cut the medallions.

### Special DRY-AGED recommendations

can be found on our board only while stocks last!

**Top Tipp**

**raised ox cheeks**  
with roasted mushrooms  
and mashed potatoes with bacon



**DRY AGER**

SUPERIOR BEEF

29,90€

## SIDE ORDERS

<b>Aglio olio</b>	<b>4,90 €</b>
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with garlic & onions hot roasted, served with our rustic baguette

### side salad

raspberry vinaigrette, yoghurt, balsamic, Caesar's	<b>7,90 €</b>
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<b>garlic-herbs-baguette</b>	<b>4,90 €</b>
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<b>French fries</b> with extra crunch	<b>4,90 €</b>
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<b>Fresh fries</b> with truffle mayonnaise	<b>7,90 €</b>
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<b>Cole slaw</b>	<b>3,90 €</b>
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<b>baked potato with sour cream</b>	<b>6,90 €</b>
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<b>Handmade Mashed Potatoes</b> with bacon bits	<b>7,90 €</b>
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<b>wok-vegetables sesame</b> with toasted sesame	<b>5,90 €</b>
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<b>spinach</b> with garlic and onions	<b>4,90 €</b>
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<b>roasted mushrooms</b> with onions	<b>4,90 €</b>
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<b>herb butter</b>	<b>0,90 €</b>
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<b>homemade jus</b> (strong, dark sauce)	<b>3,90 €</b>
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## KIDS

Children up to 6 years accompanied by a parent eat for free

### French fries

ketchup, mayonnaise

5,90 €

### Pasta with tomato sauce

7,90 €

### Fish fingers

mashed potatoes

9,90 €

## DESSERT

**Super creamy homemade bourbon vanilla ice cream with warm roasted "I LOVE GOSLAR" almonds, chocolate cream, pumpkin seed crisp and salted caramel in bowls to assemble yourself.**

From two people for sharing

15,90 €

**Freshly baked, handmade chocolate ginger cake with liquid core and bourbon vanilla ice cream (approx. 15 min)**

9,90 €

### Apple strudel

with vanilla ice cream, whipped cream and powdered sugar

6,90 €

*WHERE ENTHUSIASM EATS.*

## HANDMADE ICE CREAM

"After the meal a pleasure  
to finish, this sweet kiss."

Loosely based on Alexander Scharf (2021)

Our changing homemade ice creams  
recommended by our wonderful team.

per large coup 2,90€

## SOFT DRINKS

Coca-Cola <sup>1,2</sup> Coca-Cola light <sup>1,2,7</sup> Coca-Cola Zero <sup>1,2,7</sup>	0,33l Btl.	4,20€
Sprite <sup>3</sup> , MezzoMix <sup>1,2</sup> oder Fanta <sup>1</sup>		
Goslarer Tafelwasser	0,35l Btl.	3,50€
sparkling or still	0,70l Btl.	6,70€
Gerolsteiner	0,25l Btl.	3,50€
sparkling, medium or still	0,5l Btl.	5,90€
	0,75l Btl.	8,90€
Fuze Eistee <sup>11</sup>		
Peach or Lemon	0,4l	3,90€
Goldberg Bitter Lemon <sup>6</sup> , Tonic Water <sup>1,13</sup> , Ginger Ale <sup>5</sup>	0,2l Btl.	3,50€
effect Energy Drink <sup>1,7,14</sup>	0,2l Btl.	3,50€
Red Bull Energy Drink / sugarfree	0.25l DS	4.90€
Juice	0,2l	3,20€
orange, pineapple <sup>11</sup> , apple naturally cloudy cranberry	0,4l	4,90€
Nectar	0,2l	3,20€
Passion fruit <sup>11</sup> , cherry, or banana <sup>11</sup>	0,4l	5,20€
All juices & nectars as spritzers	0,2l	3,20€
	0,4l	5,20€
VIO BIO Soda Lemon & Lime	0.33l btl.	3,90€
VIO Soda rhubarb or currant	0.33l btl.	3,90€



## BEER

Bitburger Pils	0,3l	3,70€
auch als Alster <sup>1,7,11</sup> oder Diesel <sup>12</sup>	0,5l	5,30€
König Pilsener	0,3l	3,70€
	0,5l	5,30€
Köstritzer dark beer	0,3l	3,70€
	0,5l	5,30€
Erdinger wheat beer on tap	0,3l	3,70€
	0,5l	5,20€
Erdinger dark, crystal or non-alcoholic	0,5l Btl.	4,90€
Erdinger non-alcoholic grapefruit <sup>1,7</sup>	0,3 Btl.	3,90€
Erdinger non-alcoholic lemon <sup>1,7</sup>	0,3 Btl.	3,90€
Bitburger 0,0% non-alcoholic / Radler <sup>1</sup>	0,33l Btl.	3,90€
Berliner Weisse <sup>1</sup> woodruff <sup>1</sup> or raspberry	0,33l Btl.	4,50€
Malt beer <sup>1</sup>	0,33l Btl.	3,50€



# COFFEESHOP

Cup of Schümli coffee <sup>12</sup> - recipe pressed with fine crema	2,90€
Mug of Schümli coffee <sup>12</sup> recipe pressed with fine crema	3,50€
Cappuccino small <sup>12, G</sup>	3,50€
Cappuccino big <sup>G</sup>	4,20€
Large milk coffee <sup>G</sup>	5,20€
Espresso <sup>12</sup>	2,50€
Espresso Macchiato <sup>12, G</sup>	2,70€
Large latte macchiato <sup>G</sup>	5,20€
Large Iced latte macchiato <sup>G</sup> - enjoy ice cold	5,20€

## Flavour's

Caramel, vanilla, coconut, almond-amaretto, hazelnut,  
0.50€ pro Shot

<b>Irish Coffee</b> <sup>7,12, G</sup>	
with coffee, Irish Whisky and cream	9,90€
<b>Grog</b> <sup>7</sup>	
hot water with rum and brown sugar	7,90€

# HOT CHOCOLATE

<b>Milk chocolate</b> <sup>G</sup>					
with milk froth					3,90€
with real cream <sup>G</sup>					4,50€
<b>Dunkle Schokolade</b> <sup>G</sup>					
with milk froth					3,90€
with real cream <sup>G</sup>					4,50€
<b>White chocolate</b> <sup>8, G</sup>					
with milk froth					3,90€
with real cream <sup>G</sup>					4,50€

## Flavour's

Karamell, Vanille, Kokosnuss, Mandel, Haselnuss, Macadamia oder Amaretto  
0,70€ pro Shot

<b>Azteka</b> <sup>2, G</sup>	
Milk chocolate with chili, ginger, cinnamon and cream	4,90€
<b>Mexico</b> <sup>3, G</sup>	
Milk chocolate with cinnamon, ginger and cream	4,90€
<b>Lumumba</b> <sup>2, G</sup>	
Milk chocolate with rum and cream	6,90€

# TEA

## **Darjeeling First Flush – BIO/Fairtrade**

delicate-flowery black tea with fine-mild taste

3,90€

## **Earl Grey – BIO/Fairtrade**

Flavored black tea with bergamot oil

3,90€

## **Chai Tee**

fine-spicy Assam tea with Indian spices

3,90€

## **green tea – BIO/Fairtrade**

Unfermented traditional tea speciality from China with tangy-fresh taste

3,90€

## **Peppermint – BIO**

fresh and soothing herbal tea

3,90€

## **Chamomile Tea – BIO**

soothing and digestible tea from a well-known medicinal plant

3,90€

## **Tulsi Harmony – BIO**

spicy herbal tea from tulsi herb with green rooibos, chamomile and rosebuds

3,90€

## **Terra Vital**

fresh herbal tea with invigorating grapefruit aroma, valuable vitamins and wellness factor

3,90€

## **Moringa**

Its tender leaves come from the "miracle tree" Moringa Oleifera, which is attributed vitalizing and healing powers.

3,90€

## **Rooibos Vanille – BIO**

South African rooibos with fine vanilla aroma

3,90€

## **Sea buckthorn cranberry**

sea buckthorn tea blend with apple, hibiscus blossoms, orange, rosehip and fine fruity cranberries

3,90€

## **Forest berry**

Fruit tea with apricot-peach flavor from hibiscus, apple, rosehip, lemon and sunflower blossoms

3,90€

**Chai Tee Latte** with Goslar honey and milk foam

4,90€

## *Our coffee & cake offer:*

**A piece of warm apple crumble cake  
with real cream and a cup of Schümli  
coffee**

5,90€



# OPEN WINES

## Open white wines 0,2l

**2019 Grillo, dry** 7,90€

Itynera – Sizilien – Italy

“Easy Drinking!” Fresh bouquet of lemon, lime with fine tanginess.

**2019 Rivaner & Riesling, delicately fruity** 8,90€

Winzer Bischoffinger – Baden – Germany

A fine fruity white wine cuvee with delicate fruit and fine minerality.

**2019 Grauer Burgunder, dry** 7,90€

Winery Gerhard Karle – Baden – Germany

Typical Burgundy from the Kaiserstuhl - fruity with mild acidity

## Open rose wine 0,2l

**2019 Grenache Gris Rosé, dry** 7,90€

Maison Fortant – Languedoc – Frankreich

A delicate rosé wine with subtle hints of cherries and cassis, elegant, with juicy drinking pleasure.

## Open red wines 0,2l

**2018 Spätburgunder Rotwein, semi dry** 7,90€

Winzer Bischoffingen – Baden – Germany

Velvety Burgundy with fine residual sweetness

**2018 Syrah mit Grenache, dry** 7,90€

Costières de Nimes – France

A harmonious red wine with aromas of red berries and soft and with soft tannins.

**2018 Primitivo, dry** 8,90€

Itynera – Apulien – Italy

Full-bodied, soft tannins, very long finish

We reserve the right to change the vintages. Upon request, we will gladly inform you the currently served vintages.

# BOTTLED WINES

## White wine 0,75l

**2019 Vigneti Villabella Lugana DOC Ca' Del Lago** 29,90€  
Lugana – Italy

Very complex Lugana, made from Trebbiano and Chardonnay grapes, with delicate aromas of white flowers and ripe pears. Racy and well balanced structure with beautiful minerality and length. From the best sites of Lake Garda!

**2019 Fontanafredda Gavi di Gavi DOCG** 32,90€  
Piemont – Italy

A wonderfully delicate Gavi di Gavi from the Cortese grape variety. The white wine has an intense bouquet of flowers, vanilla, lemon, lily of the valley and ripe apples. The pleasant dry taste is full, balanced and elegant.

**2019 Ropiteau Frères Bourgogne Chardonnay** 44,90€  
Burgund – France

A creamy, full-bodied Burgundy with a seductive scent of white flowers, graceful pear fragrance and some marzipan. On the palate a soft and delicate melting. Matured for 6 months in barrique barrels.

## Red wine 0,75l

**2017 Villabella, Valpolicella Ripasso Classico Superiore** 34,90€  
Valpolicella – Italy

A red wine cuvee made from the grape varieties: Corvina, Rondinella and Corvione. The Cuvee is fermented a second time with Amarone pomace. The Ripasso impresses with aromas of dark fruits such as blackberry and plum, light spice and lush delicately sweet fruit on the finish. The Ripasso rests for two years in large oak barrels.

**2018 Bodegas Salentein Malbec Barrel Selection** 39,90€  
Valle de Uco – Argentina

The Malbec has a deep dark red color with violet reflections. It smells of plums, black berries and some vanilla. On the palate, this Argentine red wine is very rich with a powerful structure and well integrated tannins. It is aged for 20 months in French barrique barrels. The concentrated fruity power and fine melting are first class!

**2015 Ramon Bilbao Reserva** 44,90€  
Rioja – Spain

A red wine cuvee made from the grape varieties: Tempranillo, Mazuelo and Graciano. The wine smells of ripe fruit such as cherry, plum and coconut and develops a varied and very elegant finish on the palate. Aging takes place for 20 months in American barrels, after which the wine ages for another 20 months in bottle.



## PROSECCO

<b>Prosecco Scavi &amp; Ray Frizzante</b>	0,1l	4,90€
<b>Prosecco Scavi &amp; Ray Frizzante auf Eis</b>	0,15l	5,90€
<b>Prosecco Scavi &amp; Ray Frizzante</b>	0,75l Btl.	24,90€
<b>Moet &amp; Chandon</b>	0,75l Btl.	79,00€

## APERITIF

<b>Aperol Spritz</b>	7,90€
Aperol   Scavi & Ray   Soda	
<b>Aperol Spritz alcohol-free</b>	7,90€
Lyre's Italian Spritz   Scavi & Ray alcohol-free   Soda	
<b>Hugo</b>	7,90€
Elderflower   Lime   Mint   Scavi & Ray   Soda	
<b>Limoncello Spritz</b>	7,90€
Limoncello   Tonic Water	
<b>Lillet Berry</b>	7,90€
Lillet blanc   Wild Berry   Frozen Berries	
<b>Schiefer Peach &amp; Aperol</b>	8,90€
Aperol   Peachtree   Lemon   Passion fruit	
<b>Negroni</b>	8,90€
Gin   Campari   Martini Rosso	
<b>Americano</b>	8,50€
Campari   Martini Rosso   Soda	
<b>Garibaldi</b>	8,90€
Campari   Orange juice	
<b>Pimms Cup No. 1</b>	8,50€
Pimms No. 1   Ginger Ale   Cucumber   Mint   Fruit	



*Where ENTHUSIASM EATS.*

# LONGDRINKS / HIGHBALLS

<b>Rum Cola</b>	7,90€
Bacardi Carta blanca   Coca-Cola	
<b>Vodka Lemon</b>	7,90€
Finlandia   Bitter Lemon	
<b>Vodka Soda</b>	7,50€
Finlandia   lime   Soda	
<b>Southern Ginger</b>	7,90€
Southern Comfort   Ginger Ale	
<b>Moscow Mule</b>	9,90€
Finlandia   lime   Ginger Beer   Cucumber	
<b>Cuba Libre</b>	8,90€
Bacardi Carta Oro   Coca-Cola   lime	
<b>Vodka Energy</b>	8,50€
9 Mile   effect energy	
<b>Horses Neck</b>	8,90€
Jack Daniels Rye   Ginger Ale   Angostura Bitter	
<b>Dark &amp; Stormy</b>	8,90€
Bacardi Carta Negra   lime   Ginger Beer	
<b>Old Man</b>	9,90€
Hennessy VS   Cointreau   Tonic Water   lime	
<b>Jägermeister Energy</b>	8,50€
Jägermeister   lime   effect Energy	
<b>Jack Daniel´s &amp; Coca-Cola</b>	7,90€
Jack Daniel Old No. 7   Coca-Cola	
<b>Lynchburg Lemonade</b>	8,90€
Jack Daniel´s Tennessee, Triple Sec, Sprite, Lemon, and Lime	
<b>Harvey Wallbanger</b>	8,50€
Finlandia   Galliano   Orange juice	

# COCKTAILS

immer ab 17:00 Uhr

<b>Caipirinha</b> Nega Fulo   lime   white cane sugar	8,50€
<b>Mojito</b> Bacardi Carta Oro   mint   white cane sugar   lime   soda	9,50€
<b>Gentleman Sour</b> Gentleman Jack   Sugar   Lemon	9,50€
<b>43er Sour</b> Liqueur 43   Passion fruit   Lemon	7,50€
<b>Tom Collins</b> Tanqueray   Sugar   Lemon   Soda	8,90€
<b>Tequila Sunrise</b> El jimador blanco   lemon   orange   grenadine	8,90€
<b>Mai Tai</b> St. James Rhum   Triple Sec   Almond   Lime   Angostura Bitters	9,90€
<b>Long Island Iced Tea</b> Finlandia   Bacardi Carta blanca   Tanqueray El Jimador blanco   Triple Sec   Lemon   Orange   Coca-Cola	10,90€
<b>Sex on the Beach</b> Finlandia   Peachtree   Lime Juice Cordial   Orange   Cranberry	9,50€
<b>Espresso Martini</b> Finlandia   Caramel   Kahlúa   Espresso	8,90€
<b>Black Russian</b> Finlandia   Kahlúa	7,90€
<b>Gimlet</b> Tanqueray   Lime Juice Cordial   lime	7,90€
<b>Cosmopolitan</b> Tanqueray   Raspberry   Triple Sec   Lime	8,90€
<b>Gingolo</b> Bombay Dry Gin   Peach   Orange   Lemon   Grenadine	9,50€

## MOCKTAILS (non-alcoholic)

<b>Fruity Loop</b>	7,50€
Pineapple   Cranberry   Orange   Lemon   Grenadine	
<b>Safer Sex on the Beach</b>	7,50€
Orange   Passion Fruit   Lime Juice Cordial   Grenadine	
<b>Ipanema</b>	7,50€
Lime   white cane sugar   ginger ale	
<b>Virgin Ginger Mojito</b>	7,90€
Lime   white cane sugar   cucumber   mint   ginger beer	

## SPIRITUOSEN

GIN (4cl)	VOL.%	
Tanqueray	47,3%	6,90€
Bombay Sapphire	40,0%	6,90€
Hendricks	40,0%	8,50€
Hartingowe	47,0%	9,50€
Gin Sul	43,0%	9,90€
Monkey 47	47,0%	8,90€
Gin Mare	42,7%	9,90€
Lyre's London Dry Gin	00,0%	alcohol-free 7,90€
		
Goldberg Tonic		2,90€
Goldberg Ginger Beer		3,50€
Thomas Henry Tonic Water		3,50€
Fever Tree Mediterranean		3,90€
VODKA/ KORN (4cl)	VOL.%	
9 Mile	37,5%	5,90€
Bazic Bio/Hamburg	40,0%	6,90€
Bazic Barrique Bio/Hamburg	40,0%	8,90€
Grey Goose	40,0%	8,50€
Finlandia	40,0%	4,90€
Hardenberg Korn (2cl)	35,0%	3,90€
WEINBRAND (4cl)	VOL.%	
Hennessy VS	40,0%	8,90€
Remy Martin VSOP	40,0%	7,90€
Wilthener Grand Cask XO	40,0%	6,90€
Carlos I Gran Reserva	40,0%	5,90€

<b>RUM (4cl)</b>	<b>VOL.%</b>	
Bacardi Carta blanco	37,5%	4,90€
Bacardi Carta Oro	37,5%	4,90€
Bacardi Carte negra	37,5%	4,90€
Botucal Reserva Exclusiva	40,0%	8,90€
Ron Zacapa 23	40,0%	12,50€
Plantation Pineapple Stiggin Fancy	40,0%	6,50€

<b>TEQUILA (2cl)</b>	<b>VOL.%</b>	
El Jimador blanco	38,0%	3,50€
El Jimador reposado	38,0%	4,20€

<b>WHISK(E)Y (4cl)</b>	<b>VOL.%</b>	
Jack Daniels Old No. 7	40,0%	5,90€
Jack Daniels Rye	45,0%	6,50€
Gentleman Jack	40,0%	7,90€
Woodford Reserve	42,3%	7,90€
John Jameson	40,0%	6,90€
Lagavullin 16 yo	43,0%	11,50€
Chivas Regal 12 yo	40,0%	6,90€
Glenfiddich 12 yo	40,0%	8,50€

<b>APERITIF (5cl)</b>	<b>VOL.%</b>	
Martini Extra Dry	18,0%	4,90€
Martini Riserva Rubino (rot)	18,0%	5,90€
Martini Riserva Ambrato (weiss)	18,0%	4,90€
Lillet blanc	17,0%	5,50€
Pernod	40,0%	6,50€
Campari	25,0%	5,90€

<b>DIGESTIF (2cl)</b>	<b>VOL.%</b>	
Krull's feine alte Birne	40,0%	3,90€
Krull's Himbeergeist	40,0%	3,90€
Krull's feine alte Marille	40,0%	4,90€
Grappa Sarpa Barrique	40,0%	5,90€
Linie Aquavit	41,5%	3,90€
Averna	32,0%	2,90€
Jägermeister	35,0%	3,90€
Schierker Feuerstein	35,0%	3,90€
Ramazzotti	30,0%	3,90€



*WHERE ENTHUSIASM EATS.*

<b>LIKÖRE (2cl)</b>	<b>VOL.%</b>	
Galliano	30,0%	3,90€
Baileys	17,0%	3,90€
Sambuca „il Santo“	40,0%	3,90€
Cointreau	40,0%	3,90€
Kahlúa	20,0%	3,90€
Licor 43	31,0%	3,90€
Southern Comfort	35,0%	3,90€
Amaretto Disaronno	21,0%	3,90€

We also want to be good hosts at all times for our guests who are affected by allergies and intolerances. Therefore, you will receive all information about the allergens and ingredients used in our dishes and drinks. Please do not hesitate to contact our service staff.

1 dye	8 phosphate
2 Preservative	9 genetically modified
3 flavor enhancer	10 contains soybean oil
4 sulfurized	11 with antioxidant
5 blackened	12 contains caffeine
6 waxed	13 contains quinine
7 sweeteners, aspartame contains a source of phenylalanine	14 containing taurine
A Flour / Gluten	H Nuts
B Cancer	I Celery
C Eggs	J Mustard
D Fish	K Sesame
E Peanuts	L Sulfites
F Soy	M Lupine
G Milk / Lactose	O Molluscs

**Reservations gladly under: 05321 382 27 0, online  
or by mail to: [info@gastrourban.de](mailto:info@gastrourban.de)**

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